

5TH AMBER SUMMER MENU

by richard ekkebus : culinary director | pierre altobelli : chef de cuisine | matthieu godard : pastry chef

menus

to optimize the dining experience, all the menus are to be prepared for the entire table

menus

THE DEGUSTATION

9-course menu: a collection of ambers signature dishes 1,588 per person

THE LANDMARK

5-course menu inspired by the season 1,188 per person

THE MARKET

4-course menu created with daily market arrivals 788 per person

WINE PAIRINGS

8 wines 1,288 per person

5 wines 878 per person

3 wines 588 per person

all prices in hong kong dollars & subject to 10% service charge

DEGUSTATION menu

a collection of amber's signature dishes

to optimize the dining experience, this menu is to be prepared for the entire table

canapés & amuse bouches

hokkaido sea urchin
in a lobster jell-O with cauliflower, caviar
& crispy seaweed waffle

tasmanian salmon
confit & smoked with
avocado, horseradish & granny smith apple

duck foie gras
& tasmanian black truffle ravioli in consommé

line caught red amadai
with fennel & orange confit, 'bottarga' grated new potatoes
bouillabaisse & olive oil emulsion

'le mans' poulard
the breast poached with garden herb butter then roasted
the leg minced with belotta ham & toasted sourdough bread sauce

french farmer cheeses
matured by bernard antony

thyme blossom
ice-cream, sicilian lemon & fennel confit
manjari chocolate, warm manni 'per me' olive oil

strawberry
hibiscus & rhubarb prepared with mascarpone as a vacherin 'coque'

abinao 85% chocolate
soufflé with brown rum anglaise & cacao sorbet

petits fours
coffee ◦ tea ◦ infusion

9 courses at 1,588 per person
paired with 8 wines, add 1,288 per person

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前菜 APPETIZERS

langoustine	'raw', marinated with menton lemon & manni olive oil 'crémeux' of langoustine, cucumber 'tagliatelle'	350
hokkaido sea urchin	in a lobster jell-O with cauliflower, caviar & crispy seaweed waffle	420
tasmanian salmon	confit then smoked avocado, horseradish & granny smith apple	280
'kegani' crab	served with a caramelized sweet corn emulsion brown butter dressing	310
wild cep mushrooms	& fregola sarda, prepared like a risotto tasmanian black truffle & stuffed chicken wings	390
duck foie gras	& tasmanian black truffle ravioli in poulard consommé	320

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主菜 main COURSES

		main	½ portion
seabass	seaFOOD & LINE CAUGHT FISH filet cooked slowly, 'violin' zucchini, 'taggiasche' olives brined lemon peel in a veal bouillon	580	348

red amadai	with fennel & orange confit, 'bottarga' grated new potatoes bouillabaisse & olive oil emulsion	600	360
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alaskan king salmon	olive oil poached served with pointed summer cabbage girolle mushrooms, garden herb sabayon	450	270
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brittany blue lobster	steamed, summer carrots glazed with apricot fresh almonds in a 'marco polo' emulsion	630	
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	MEAT & POULTRY	
milk-fed veal	shank glazed in vin santo & african coffee grey shallots, verbena roasted peach	520

mieral bresse pigeon	breast steamed with wild cep mushrooms, ravioli simmered with black olives & albufera emulsion	570
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lamb greffeuille triple A	loin & saddle roasted, shoulder confit coco beans, vine tomatoes & marjoram	600
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'le mans' poulard	the breast poached with garden herb butter then roasted caramelized 'cebette' onion, toasted sourdough bread sauce as a second service: the leg minced with belotta ham wrapped in pointed summer cabbage, girolles mushrooms	1,288 for two
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