

Date: 19 April, 2012

Website: <http://www.ausbt.com.au/reviewed-eight-great-hong-kong-restaurants-for-a-business-lunch>



GET HD VIDEO NOW
with GoToMeeting

Try It Free



Welcome to Australian Business Traveller | [Login/Signup](#)

[HOME](#) [NEWS](#) [REVIEWS](#) [TALKBACK](#) [GALLERIES](#) [Q&A](#) [SEARCH](#) [ABOUT](#)

Reviewed: eight great Hong Kong restaurants for a business lunch

By [John Walton](#) Filed under: [Hong Kong](#), [restaurants](#), [business lunches](#)

PUBLISHED 19 APR, 2012

"Where's a decent spot for a business lunch in Hong Kong?" Readers often ask us the question, knowing we're frequent travellers to the Fragrant Harbour.

So on our most recent research trip to Hong Kong, we checked out some of the city's most popular restaurants, all of which had come recommended by colleagues and contacts, and have eight that we'd recommend to you.

Hong Kong is remarkably cost-effective for lunches, with even the biggest names providing well-priced menus. For example, you can get a very reasonably priced three-course business lunch at world-class, three Michelin starred Amber for HK\$518 (A\$63).

We were keen to answer those elusive questions any business traveller needs to know: what's the ambience like, what's good, when you should pick the restaurant -- and when to give it a miss.

Amber

If you're dining with serious foodies then consider Amber, in the Landmark Mandarin Oriental -- that's the new Mandarin, not the old one. Dripping in Michelin stars and deeply clever about its gastronomic street cred, this is seriously ingenious food that well deserves its 37th place in the "world's 50 best restaurants" awards. Don't worry, it won't break the bank: three courses will set you back a very reasonable HK\$518 (A\$63)



Ambience: elegant, beautifully designed, upscale but not pretentious, with large enough tables to seat a relatively large group easily and inconspicuously.

We had: an amazing meal, starting with the genius amuse-gueules (a caprese jelly, juicy pork croquette, and foie gras candy-stick style), an impressively arranged and delicious foie gras terrine, amazing wagyu beef cheek and tongue, and a selection from the extensive cheese trolley.

Pick for: refined elegance, stunning food and a top-notch wine list and sommelier to boot.

Miss if: you need to be in-and-out quickly -- this is a restaurant to savour.

Contact: +852 2132 0066 or amberhongkong.com