

# 5<sup>TH</sup> AMBER autumn menu

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

# DEGUSTATION menu

a collection of amber's signature dishes

canapés & amuse bouches

sea urchin	in a lobster jell-O with cauliflower & crispy seaweed waffle [with caviar add 100]
tasmanian salmon	confit & smoked with avocado cream kyuri cucumber & smokey bay oysters
erquy scallop	with lamb's lettuce, autumn truffle, "lard cul noire" kabocha squash & hazelnut purée
line caught amadai	with orange & fennel confit, "bottarga" grated potatoes bouillabaisse & olive oil emulsion
mialal bresse pigeon	breast with wild cep mushrooms, the leg as a warm pâté ravioli of silverbeet & chestnut ◦ albufera emulsion
french farmer cheeses	matured by bernard antony
thyme blossom	ice-cream ◦ sicilian lemon & fennel confit amedei 70% chocolate & manni "per me" olive oil
navel orange	earl grey & chiboust cream "cuvée du cent cinquantaire" ice-cream
abinao 85% chocolate	soufflé ◦ after eight sorbet sandwich
	coffee ◦ tea ◦ infusion & petits fours
	to optimize the dining experience, this menu is to be prepared for the entire table

9 courses at 1480 per person  
paired with 7 wines including mineral water, add 1100 per person

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

## 前菜    aPPETIZERS

### COLD

<b>tasmanian salmon</b>	confit & smoked with avocado cream kyuri cucumber & smokey bay oysters	280
<b>smoked eel</b>	& foie gras ballotine with autumn spiced wine pickled blueberries	340
<b>sea urchin</b>	in a lobster jell-O with cauliflower, caviar & crispy seaweed waffle	[per piece] 320

### WARM

<b>duck foie gras</b>	ravioli simmered with black winter truffles over a creamy violet artichoke & poultry velouté	320
<b>erquy scallops</b>	with lamb's lettuce, autumn truffle, "lard cul noire" kabocha squash & hazelnut puree	380
<b>iberian pork</b>	chin & cheek with celeriac, celery, pickled green pears & black truffle coulis	300

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## 主菜 main courses

	FISH & SEAFOOD	main ½ portion
<b>line caught atlantic cod</b>	butter poached then served with seaweed “viennois” crushed ratte potatoes & sabayon	440   268
<b>line caught amadai</b>	with orange & fennel confit, “bottarga” grated potatoes bouillabaisse & olive oil emulsion	660   398
<b>blue lobster</b>	roasted in its carcasse with girolles, alsatian bacon kabu turnip & bordelaise sauce	780
	MEAT, POULTRY & GAME	
<b>lamb; greffeuille triple A</b>	saddle, rack rubbed with cumin & roasted casserole of the lambs best ends with carrots & white onions	680
<b>mial bresse pigeon</b>	breast with wild cep mushrooms, the leg as a warm paté ravioli of silverbeet & chestnut ◦ albufera emulsion	620
<b>wild venison</b>	oven roasted, beetroots & celeriac glazed in grape juice with a “poivrade” sauce	520

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