

Landmark Menu
Chocolate menu at amber ◦ ◦ ◦

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amuse bouches ◦ ◦ ◦

foie gras

marbled with guanaja chocolate &
cape goose berries ◦ ◦ ◦

langoustine

mellow salsify ◦ chicken oyster ◦
manjari chocolate & tarragon risotto ◦ ◦ ◦

duck “au sang”

breast roasted, its leg minced with pistachio ◦
banyuls glazed grey shallots in a spiced chocolate sauce ◦ ◦ ◦

caraĩbe dark chocolate

cream with soft caramel in crispy layers ◦
colombian coffee infusion ◦ ◦ ◦

thyme blossom

ice-cream ◦ warm chocolate sauce
with crispy meringue “in the mist” ◦ ◦ ◦

**illy coffee/tea/tisane ◦ petits fours &
la maison du chocolat bonbons** ◦ ◦ ◦

menu by pierre altobelli & richard ekkebus ◦ ◦ ◦

wine pairing by head sommelier patrick frawley ◦ ◦ ◦

A M B E R

6 courses at HK\$1,188.00 per person
including wine pairing HK\$2,076.00 per person

*All prices in Hong Kong Dollars &
subject to 10% service charge*