

5th March, 2009

Gala Chocolate menu at amber ◦ ◦ ◦

menu ◦ ◦ ◦

amuse bouches ◦ ◦ ◦

rock lobster

salad with green mango & avocado
in warm vanilla & cacao butter dressing ◦ ◦ ◦

langoustine

with chicken oysters ◦ bell pepper confit
guanaja & sicilian pistachio mole ◦ ◦ ◦

erquy scallop

seared with artichokes & girolles
in a manjari broth ◦ ◦ ◦

bresse pigeon

& foie gras; cryovac poached with orange caramelized endives &
xocopile chocolate emulsion ◦ ◦ ◦

cacao bean

florentine ◦ dark “grand cru” chocolate ice-cream &
raspberries poached in passion fruit juice ◦ ◦ ◦

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 ◦ ◦ ◦

6 courses at HK\$1,488.00 per person
including wine pairing HK\$2,376.00 per person

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

A M B E R