



The FRENCH GOURMAY at AMBER 3 MICHELIN STAR CHEF RÉGIS MARCON

Exclusively for 3 nights from 31 May to 2 June, dinner only

3 Michelin star chef Régis Marcon is one of the most distinguished chefs in France. He has won some of the most prestigious accolades in the world of fine cuisine, including the Prix Taittinger in 1989, the Prix Brillat Savarin in 1992, and the Bocuse D'Or, considered the world's leading culinary competition, in 1995.

Régis Marcon has owned and operated the world-renown Restaurant Régis and Jacques Marcon in the beautiful Loire Valley in France since 1979, gaining the ultimate 3 Michelin star accolade in 2005. Chef Marcon's recipes reflect the surrounding nature, using amazing and generous products from the countryside including wild mushrooms, vegetables, herbs, green lentils from Le Puy, cheeses from Auvergne and river fish.

10-course gastronomic dinner by Régis Marcon

HKD 2,488/person

Including wine pairing with Ruinart Blanc de Blanc

HKD 3,688/person

Experience the truly exceptional cuisine of Régis Marcon for 3 nights only. Please book early to avoid disappointment.

CHEF EKKEBUS' FRENCH GOURMAY HOMAGE

22 April to 22 May

Amber's own 2 Michelin star chef Richard Ekkebus also pays homage to the finest French ingredients with his French GourMAY menu, available from 22 April to 22 May.

4-course French GourMAY menu by Richard Ekkebus

HKD 688/person

Including 3 glasses of wine from Languedoc Roussillon

HKD 988/person

Prices subject to service charge and availability

