

régis marcon's cuisine at amber
exclusively for 3 nights from May 31st to June 2nd, dinner only

amuses bouches:

beetroot bonbon
'sarassou' with marinated vegetables
cucumber & buckwheat pancake
beef tartar
n/v ruinart 'blanc de blancs'

farmer egg

'a la coque'
frog legs & watercress

brittany blue lobster

steamed with wild mushrooms & fennel cream
honey & pine needle dressing
2006 blanc de lynch-bages

langoustine

vegetables & aromatic herb ravioli
served like a 'phô'
2001 bruno clair, 1er cru, corton-charlemagne

red mullet

green asparagus
cep mushroom sabayon
2004 château musar, rosé

duck foie gras

pan-fried with dried fruits,
nuts & strawberries
2005 domaine des perdrix '1er cru aux perdrix' nuits-saint-georges

mushroom

tea scented
with 'tanaïsie' leave

mieral bresse pigeon

lemon verbena crust,
green garden peas
1998 domaine du vieux télégraphe 'la cran' châteauneuf-du-pape

fourme d'ambert

ice-cream

ciflorette & wild strawberries

lemon-basil granité
2004 cloudy bay 'late harvest riesling'

banana

skewer with 'morel' caramel

rhubarb

'clafoutis', raspberry, litchi & rose petal sorbet

cep mushroom chocolates

coffee, tea or infusions

by Régis Marcon



per person HK\$2,488
including wine pairing per person HK\$3,688

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