l'Ambroisie's 3-Michelin-star cuisine at amber ◦ ◦ ◦

23, 24 & 25 May 2011, Dinner only

menu

canapés
anchovy brioche
lemon tube
non vintage Ruinart brut blanc de blancs champagne (for all guests, included with the menu)

amuse bouche
beetroot velouté & mustard cream

langoustine
with lobster cream,
mango & pineapple chutney
2008 Domaine Ferret – Pouilly Fuissé – Burgundy, France

farmers egg
soft boiled with watercress sabayon,
green asparagus

blue lobster
with new potatoes & rosemary
2009 Louis Latour – Chassagne Montrachet Premier Cru – Burgundy, France

line caught sea bass
with artichoke & caviar

red mullet
with olive emulsion & white asparagus
2010 Domaine Sorin – Rosé – Côtes de Provence, France

mieral bresse chicken
breast with fresh morel mushrooms
2007 Domaine de Montille – Beaune 1er Cru "Grèves" – Burgundy, France

chocolate
tart with vanilla ice-cream

wild strawberries
meringue with coconut & fresh cream
1990 Domaine des Baumard – Coteaux du Layon – Loire, France

petit fours
coffee, tea or infusions

by mathieu pacaud

AMBER
RICHARD EKKEBUS

8-courses HK$2,488 per person
including 5-glass wine pairing add HK$888 per person

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