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522 tips for visitors to Hong Kong

Travel

Amber at The Landmark Mandarin Oriental, www.ambertongroup.com
As one of Hong Kong’s few restaurants with two Michelin stars, this venue is dedicated to contemporary French cuisine at its finest. Culinary Director Richard Ekkebus, a Dutch native, learned his art among such luminaries as Pierre Gagnaire, Alain Passard and Guy Savoy. His signature dishes include Hokkaido sea urchin in a lobster jelly with cauliflower, caviar, and crisy seaweed waffles and duck free eggs, steamed then chargilled with virgin pistachio oil salt-roasted beetroots in a kaido sea urchin in a lobster jelly and world-renowned chefs as Pierre Gagnaire. E-mail: media@fdiworldental.org

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France, 284, Chatham Rd. South, hong-kong

Also see page 12 for a list of Hong Kong’s best restaurants and bars.

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