



AMBER
DRAGON



A M B E R
D R A G O N

Embark on a culinary tale at the land of the dragon, a symbol of power, strength and good luck, in a unique ambience with mystic vibes. Experience a delectable journey to the tastes of China and Japan, inspired by our Michelin-starred Dragon restaurants in our properties in Macau.



SUSTAINABILITY COMMITMENT

At Amber Dragon, we believe exceptional Chinese and Japanese cuisine can be delicious and sustainable. Our commitment to sustainability is woven into every aspect of our restaurant—from the ingredients we select to how we serve you. By making mindful choices, we aim to reduce our environmental impact while providing a remarkable dining experience.

OUR SUSTAINABILITY PILLARS

Sustainable Sourcing

We are dedicated to using high-quality, responsibly sourced seasonal ingredients. By partnering with suppliers who share our values, we ensure that every dish on our menu reflects the rich traditions of Chinese and Japanese cuisine and our commitment to sustainability.

Sustainable Seafood



Amber Dragon is proud to serve only sustainably sourced seafood. We prioritise partnerships with fisheries certified by the Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC), ensuring that our seafood is harvested to protect marine ecosystems and promote long-term sustainability.

Cage-Free Eggs



The eggs used in our kitchen are primarily cage-free, supporting better animal welfare and more sustainable farming practices. By choosing cage-free eggs, we reduce the environmental impact of industrial farming and support a more ethical approach to sourcing.

Plant-Based Options



Our menu features a variety of plant-based dishes that offer flavourful alternatives to traditional meat-based options. These dishes help reduce the environmental impact of animal agriculture, lower our carbon footprint, and provide a sustainable option without compromising on taste.

Vegetarian Dishes



For guests seeking meat-free options, Amber Dragon offers an array of vegetarian dishes that showcase the best of Chinese and Japanese cuisine. These dishes are made with fresh, locally sourced ingredients, offering sustainable choices for anyone looking to enjoy a nourishing meal.

Purified Water **NORDAQ**

We use premium purified water by Nordaq that is filtered on-site.

Thank you for dining with us at Amber Dragon. Every meal you enjoy here is a step toward a more sustainable future—helping us preserve the environment and the rich culinary traditions we cherish.



Hamachi Ceviche



APPETIZERS 前菜

Tuna Tartare Citrus, Shallot, Shiso, Pickle, Rice Cracker Add Kaviari Oscietre Caviar 5g, + 22	26
Hamachi Ceviche Thinly Sliced Amberjack, Citrus Ponzu Sauce Add Kaviari Oscietre Caviar 5g, + 22	22
Crispy Duck Salad Organic Greens, Kohlrabi, Sesame Soy Vinaigrette	18
Tuna Tataki Salad Ice Plant and Mizuna, Pear, Orange Vinaigrette	18
Crispy Oysters (3pcs) Sudachi Gel	24
Sichuan Chicken  Sesame Sauce, Chili Oil, Peanut, Arugula	18

SOUPS 湯

Miso Soup  Shimeji, Tofu, Wakame, Scallion	12
Sichuan Hot & Sour Soup   Lobster, Crab Meat, Mushroom, Bamboo Shoots, Tofu	16
Double Boiled Chicken Soup Aged Mandarin Peel, Apple, Red Dates	14
Sweet Corn Soup Crab Meat, Spinach	16

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Barbecued Eel & Foie Gras



SASHIMI / RAW (3 PCS) 刺身

Live Oyster / Kaki, Ponzu Pearl	24
Bluefin Tuna / Maguro	20
Bluefin Tuna Belly / Maguro Toro 🍣	22
Scottish Salmon / Sake	14
Normandy Sea Scallop / Hotate 🐚	18
Japanese Amberjack / Hamachi	14
Gambero Rosso / Amaebi	22
Octopus / Tako	18

OMAKASE PLATTERS 刺身拼盤

Kaze 風 Chef's Choice of 3 Types of Fish or Seafood 3 Pieces Each	52
Yuki 雪 🍣 Chef's Choice of 5 Types of Fish or Seafood 3 Pieces Each	85

MAKI ROLLS 壽司卷

Spicy Tuna 🍣🔥 Avocado, Cucumber, Togarashi Aioli	20
Spider Roll 🍣 Fried Soft-Shell Crab, Avocado, Sesame Seeds	20
Trio of Salmon Light Smoked Salmon, Tartare, Ikura, Cream Cheese	20
King Prawn Crispy Tempura, Mango Salsa, Pink Pepper Corn	20
Barbecued Eel & Foie Gras Green Apple, Kabayaki Sauce, Bonito	22
Avocado & Sundried Tomato 🌿 Butternut Pumpkin, Mixed Pickles	14

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Crispy Roasted Duck & Truffle Puffs



NIGIRIS

(2 PCS)

握壽司

Wagyu Beef & Truffle	22
Maguro Tuna & Caviar 	22
Scottish Salmon & Duck Liver	16
Normandy Scallop, Uni & Caviar	24
Japanese Amberjack, Tomato & Citrus	14

DIM SUM

點心

Shrimp Dumplings, Fish Roe (3pcs) 	20
Scallop Dumplings, Golden Caviar (3pcs) 	24
Alaska King Crab & Pork Dumplings (3pcs)	24
Shanghainese Lobster Dumplings (3pcs) 	18
Sichuan Pork Dumplings (6pcs) 	16
Zucchini & Basil Dumplings (3pcs) 	14
Wagyu Beef Buns, Honey Roasted Sesame (4pcs) 	24
Crispy Roasted Duck & Truffle Puffs (4pcs)	20
Cuttlefish & Bottarga Gyoza (5pcs)	18
Seafood Spring Rolls, Parmesan Snow (4pcs)  	24

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Roasted Honey Glazed Iberico Pork



WOOD OVEN BARBECUE 果木燒烤

Roasted Beijing Duck 🍗

- Whole Duck (Serves 3-4) 96
- Half Duck (Serves 2) 57

Steamed Pancakes, Cucumber, Scallion, Hoisin Sauce

Accompanying Dishes

Lettuce Wrap

Wok-Fried Beijing Duck, Mushroom, Water Chestnut

Roasted Duck Broth, Chopped Scallion

Roasted Honey Glazed Iberico Pork 38

Cucumber, Roasted Sesame Seeds

Crispy Pork Belly 24

Onion & Apple, Pommery Mustard Jus

Lemongrass Smoked Spring Chicken 38

Tamarind Lemongrass Sauce, Crispy Chips

Wood Smoked Beef Tongue 36

Cumin and Chilies, Cashew Nut

Roasted Iberico Pork Ribs 32

Sichuan Glazed

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Spicy Chilli Lobster

MAIN COURSES 主菜



Steamed Whole Seabass  	46
Choice of Preparation Black Bean, Aged Mandarin Peel, Soy Sauce Hunan Yellow Pepper Chili Preserved Vegetable, Cured Ham	
Wok-Fried Boston Lobster  	96
Lemongrass, Lime Leaf, Spicy Chili Sauce, Mantou	
Crispy Soft-Shell Crab	32 / 48
Basil, Salt & Pepper, Chili Kumquat Sauce	
Wok-Fried Prawns	32 / 48
Pomelo, Crispy Potato, Honey Passion Fruit	
Wok-Fried Black Angus Beef Tenderloin 	48 / 66
Seasonal Mushrooms, Roasted Garlic, Butter Soy Sauce	
Wok-Fried New Zealand Lamb Rack	32 / 54
Cumin Spice, Chili and Garlic	
Sweet & Sour Iberico Pork	24
Cherry Tomato, Pineapple, Onion	
Wok-Fried Kung Pao Chicken  	24 / 40
Cashew Nuts, Dried Chili, Sichuan Pepper	
Chongqing Style Spicy Chicken 	24
Dried Chili, Peanut, Scallion	

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Alaska King Crab Leg

CLAYPOT
瓦煲



Boston Lobster 🍲	96
Wok-Fried with Lemongrass, Scallion, Premium Soy Sauce	
Alaska King Crab Leg 🍲	78
Wok-Baked with Glass Noodles, Aged Yellow Wine, Crustaceans Sauce	
Toothfish "Glacier 51" 🍲	68
Wok-Fried with Black Garlic, Dried Chili, Ginger, Sweet Soy Sauce	
Black Angus Beef Short Ribs 🍲	40
Braised with Tea Leave	
Tofu with Forest Mushroom 🌿	18
Braised with Truffle Sauce	
Eggplant with Sakura Shrimp 🍣	18
Wok-Fried with XO Sauce, Scallion	
Wok-Fried Black Pepper Wagyu Beef Udon	40
Sliced Wagyu Beef, Bell Peppers, Black Pepper Sauce	

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Wok-Fried New Zealand Lamb Rack



VEGETABLES

田園時蔬

Stir-Fried Garden Vegetables  	12
Golden Garlic	
Stir-Fried Asparagus with Celeriac and Black Fungus	12
Wok-Fried Cabbage with Preserved Chinese Sausage	12
Stir-Fried Cauliflower   	12
Spicy Mapo Tofu    	16
Mushroom, Plant Based Meat	

RICE & NOODLE

精选飯麵

Sichuan Dan Dan Noodles with Spicy Minced Pork 	12
Wok-Fried Egg Noodles with Shrimp 	16
BBQ Honey Pork and Shrimp Fried Rice	16
Angus Beef and Egg White Fried Rice 	18
Golden Garlic Fried Rice	12
Jasmine Rice or Organic Brown Rice	6

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Guanaja Chocolate Orange Mousse

DESSERTS

甜品



Peanut Butter 
Coffee Ice Cream, Peanut Butter Ice Cream,
Mixed Nuts 12

Summer Sensation
Texture of Coconut, Pineapple & Passion Fruit 12

Lychee & Strawberries
Sago, Berries, Lychee Sorbet 12

Guanaja Chocolate Orange Mousse
Cocoa Sorbet, Citrus Marmalade 12

Matcha Cheesecake
Red Bean Croquette, Coconut Ice Cream 12

Amber Dessert Platter 42
(Serves 3-4)

Tropical Fruit Platter 12 / 18

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KIDS'
CORNER
儿童



Avocado & Tamago Maki Roll	6
Vegetable Spring Roll (3pcs)	6
Sweet & Sour Fish or Chicken, Steamed Rice	10
Fried Chicken, Yuzu Mayonnaise, Steamed Rice	10
Egg & Vegetable Fried Rice or Noodles	10
Ice Cream & Sorbet Selection (per scoop)	3

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APPETIZERS

TUNA TARTARE				•										
HAMACHI CEVICHE	•			•		•						•		
CRISPY DUCK SALAD	•					•					•	•		
TUNA TATAKI SALAD	•			•		•					•	•		
CRISPY OYSTER SUDACHI GEL	•		•			•	•		•	•	•	•		•
SICHUAN CHICKEN	•		•		•	•	•	•	•	•	•	•		

SOUPS

MISO SOUP						•								
"SICHUAN" HOT & SOUR SOUP	•	•	•			•	•		•	•	•			
DOUBLE BOILED CHICKEN SOUP	•		•				•		•	•		•		
SWEET CORN SOUP	•	•	•				•		•	•				

SASHIMI / RAW

LIVE OYSTER / KAKI, PONZU PEARL	•			•		•						•		•
BLUEFIN TUNA / MAGURO	•			•		•						•		
BLUEFIN TUNA BELLY / MAGURO TORO	•			•		•						•		
SCOTTISH SALMON / SAKE	•			•		•						•		
NORMANDY SEA SCALLOP / HOTATE	•			•		•						•		•
JAPANESE AMBERJACK / HAMACHI	•			•		•						•		
GAMBERO ROSSO / AMAEBI	•	•		•		•						•		
OCTOPUS / TAKO	•			•		•						•		•

OMAKASE PLATTER

KAZE	•	•		•		•						•		•
YUKI	•	•		•		•						•		•

MAKI ROLLS

SPICY TUNA	•		•	•		•				•	•	•		
SPIDER ROLL	•	•	•	•		•				•		•		•
TRIO OF SALMON	•		•	•		•	•			•	•	•		
KING PRAWN	•	•	•	•		•						•		
BARBECUED EEL & FOIE GRAS	•			•		•						•		
AVOCADO & SUNDRIED TOMATO	•					•						•		

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NIGIRIS														
WAGYU BEEF & TRUFFLE	•			•		•						•		
MAGURO TUNA & CAVIAR	•			•		•						•		
SCOTTISH SALMON & DUCK LIVER	•			•		•						•		
NORMANDY SCALLOP, UNI & CAVIAR	•			•		•						•		•
JAPANESE AMBERJACK, TOMATO & CITRUS	•			•		•						•		

DIM SUM														
SHRIMP DUMPLINGS, FISH ROE	•	•	•	•			•		•	•	•			
SCALLOP DUMPLINGS, GOLDEN CAVIAR	•	•	•	•			•		•	•	•			•
ALASKA KING CRAB & PORK DUMPLING	•	•	•				•		•	•				
SHANGHAISE LOBSTER DUMPLING	•	•	•			•	•		•	•	•	•		
SICHUAN PORK DUMPLINGS	•	•	•			•	•		•	•	•			•
ZUCCHINI & BASIL DUMPLINGS	•													
WAGYU BEEF BUNS, HONEY ROASTED SESAME	•		•		•	•	•	•	•	•	•	•		•
CRISPY ROASTED DUCK & TRUFFLE PUFFS	•		•			•	•		•	•	•	•		
CUTTLEFISH & BOTTARGA GYOZA	•	•	•	•			•		•	•				•
SEAFOOD SPRING ROLLS, PARMESAN SNOW	•	•	•	•			•		•	•	•			•

WOOD OVEN BARBECUE														
ROASTED BEIJING DUCK	•	•	•	•	•	•	•	•	•	•	•			•
WOK FRIED MINCED DUCK	•		•			•	•	•	•	•	•			•
ROASTED DUCK BROTH	•	•	•				•		•	•	•			
HONEY GLAZED IBERICO PORK	•		•			•	•		•	•	•			•
CRISPY PORK BELLY	•		•				•		•	•		•		
LEMONGRASS SMOKED SPRING CHICKEN	•		•			•	•		•	•		•		
WOOD SMOKED BEEF TONGUE	•		•			•	•	•	•	•	•	•		•
ROASTED IBERICO PORK RIBS	•		•			•	•		•	•				•

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MAIN COURSES

STEAMED WHOLE SEA BASS BEAN, AGED MANDARIN PEEL, SOY SAUCE	•	•	•	•		•	•		•	•				•
STEAMED WHOLE SEA BASS HUNAN YELLOW PEPPER CHILI	•		•	•			•		•	•		•		
STEAMED WHOLE SEA BASS PRESERVED VEGETABLE, CURED HAM	•	•	•	•		•	•		•	•		•		
WOK-FRIED BOSTON LOBSTER	•	•	•	•		•	•		•	•		•		•
CRISPY SOFT-SHELL CRAB	•	•				•						•		
WOK-FRIED PRAWNS	•	•	•				•		•	•		•		
WOK-FRIED BLACK ANGUS BEEF TENDERLOIN	•		•	•		•	•		•	•		•		•
WOK-FRIED NEW ZEALAND LAMB RACK	•		•				•		•	•				
SWEET & SOUR IBERICO PORK	•	•	•	•	•	•	•	•	•	•	•	•		•
WOK-FRIED KUNG PAO CHICKEN	•		•			•	•	•	•	•	•	•		•
CHONGQING STYLE CRISPY CHICKEN	•		•		•	•	•	•	•	•	•			

CLAYPOT

BOSTON LOBSTER	•	•	•	•		•	•		•	•	•			
ALASKA KING CRAB LEG	•	•	•			•	•		•	•		•		
TOOTHFISH "GLACIER 51"	•		•	•		•	•		•	•		•		
BLACK ANGUS BEEF SHORT RIBS	•		•			•	•		•	•		•		
TOFU WITH FOREST MUSHROOM	•		•			•	•		•	•				•
EGGPLANT WITH SAKURA SHRIMP	•	•	•			•	•		•	•		•		•
WOK-FRIED BLACK PEPPER WAGYU BEEF UDON	•		•	•		•	•		•	•		•		

VEGETABLES

STIR-FRIED ASPARAGUS	•		•				•		•	•				
WOK-FRIED CABBAGE	•		•			•	•		•	•		•		
STIR-FRIED CAULIFLOWER	•		•			•			•	•				
SPICY MAPO TOFU	•		•			•			•	•	•			

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RICE & NOODLE														
SICHUAN DAN DAN NOODLES WITH SPICY MINCED PORK	•		•		•	•	•		•	•	•	•		
WOK-FRIED EGG NOODLES WITH SHRIMP	•	•	•	•		•	•		•	•	•	•		•
BBQ HONEY PORK & SHRIMP FRIED RICE	•	•	•			•	•		•	•	•			•
ANGUS BEEF & EGG WHITE FRIED RICE	•		•			•	•		•	•				
GOLDEN GARLIC FRIED RICE	•		•			•	•		•	•				
JASMINE RICE OR ORGANIC BROWN RICE														

DESSERTS														
PEANUT BUTTER ICE CREAM	•		•		•	•	•	•			•	•		
SUMMER SENSATION	•		•		•	•	•	•	•	•	•	•		
LYCHEE & STRAWBERRIES	•		•			•	•	•	•	•	•	•		
GUANAJA CHOCOLATE ORANGE MOUSSE	•		•		•	•	•	•				•		
MATCHA CHEESECAKE	•		•		•		•	•			•			
AMBER DESSERT PLATTER	•		•		•	•	•	•			•	•		
TROPICAL FRUIT PLATTER														

KIDS' MENU														
AVOCADO & TOBIKO MAKI ROLL	•		•	•		•						•		
VEGETABLE SPRING ROLL	•						•							
SWEET & SOUR FISH STEAMED RICE	•	•	•	•	•	•	•	•	•	•	•	•		•
SWEET & SOUR CHICKEN STEAMED RICE	•	•	•	•	•	•	•	•	•	•	•	•		•
FRIED CHICKEN, YUZU MAYONNAISE, STEAMED RICE	•		•			•	•		•	•		•		
EGG & VEGETABLE FRIED RICE	•		•			•	•		•	•				
EGG & VEGETABLE FRIED NOODLE	•		•	•		•	•		•	•	•			
ICE CREAM SELECTION	•		•			•	•	•			•	•		

* Soybeans (fully refined soybean oil is exempted)

All products are manufactured in the same premises using common equipment making possible the presence of cross-contamination even in products which do not contain allergens. The same applies even if some ingredients are removed from our products in the menu. / Όλα τα προϊόντα παρασκευάζονται στους ίδιους χώρους χρησιμοποιώντας κοινό εξοπλισμό με αποτέλεσμα να είναι πιθανή οποιαδήποτε διασταυρούμενη επιμόλυνση ακόμα και σε προϊόντα που δεν εμφανίζουν αλλεργιογόνους παράγοντες. Το ίδιο ισχύει ακόμα και αν γίνει αφαίρεση συστατικών από τις συνθέσεις που συμπεριλαμβάνονται στο μενού μας.

All information on the table are characteristics of products which were valid in June 2023. Divergence may occur due to change of suppliers, replacement of materials, revision of recipes or even from contamination during the manufacture in the restaurant. / Όλες οι πληροφορίες που συμπεριλαμβάνονται στον πίνακα αποτελούν χαρακτηριστικά των προϊόντων που ήταν σε ισχύ τον Ιούνιο του 2023. Αποκλίσεις μπορεί να υπάρξουν εξαιτίας αλλαγής προμηθευτών, αντικατάστασης υλικών, αναθεώρησης συνταγών ή ακόμα και από επιμόλυνση κατά την παρασκευή στο εστιατόριο.

Consuming undercooked meat or eggs poses a food safety risk and may cause a food-borne illness to the consumer. / Η κατανάλωση ωμών ή όχι καλά μαγειρεμένων κρεάτων ή αυγών ενέχει κίνδυνο για την ασφάλεια των τροφίμων και μπορεί να προκαλέσει τροφιμογενή νοσήματα στον καταναλωτή.