



MICHELIN

2025

main dining room



Space: 812 sq. ft.
Seating capacity: 42 persons

private room I



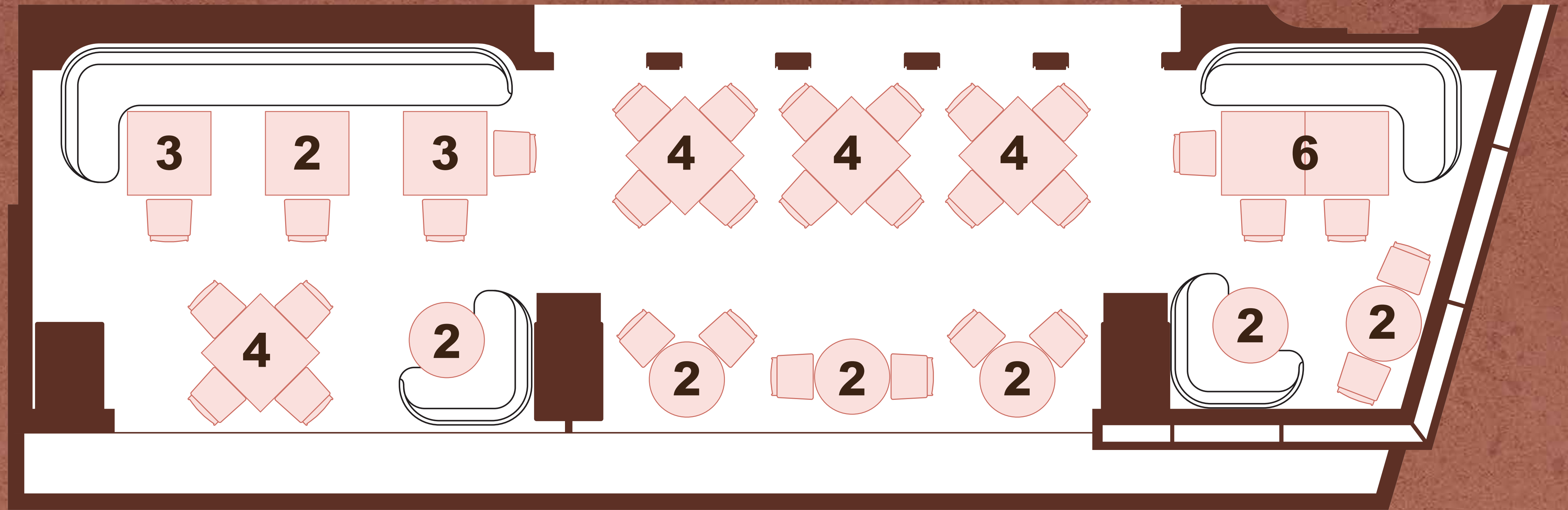
Space: 380 sq. ft.
Seating capacity: 16 persons

private room II



Space: 180 sq. ft.
Seating capacity: 8 persons

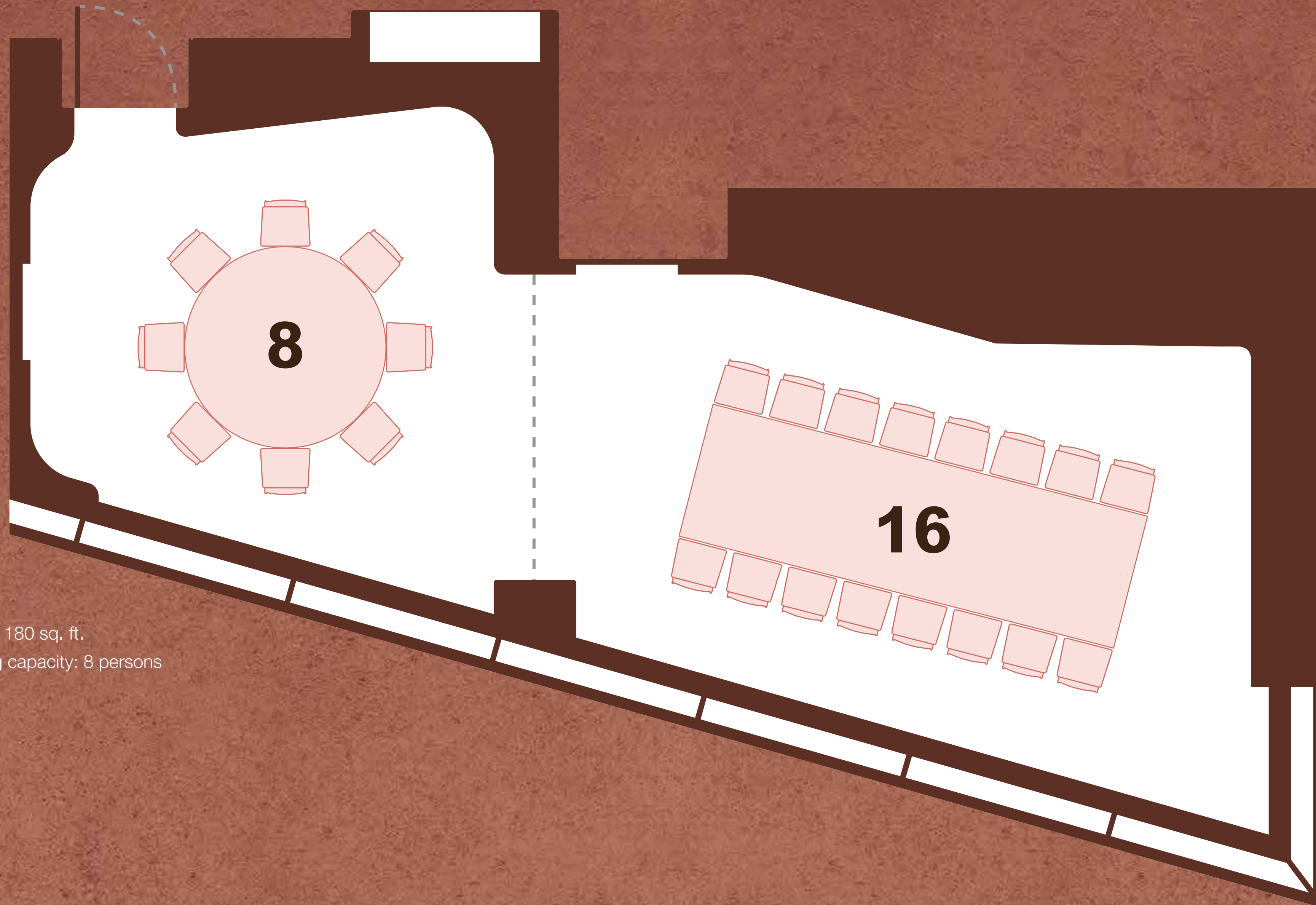
main dining room



Space: 812 sq. ft.

Seating capacity: 42 persons

private rooms



Space: 180 sq. ft.
Seating capacity: 8 persons

Space: 300 sq. ft.
Seating capacity: 16 persons

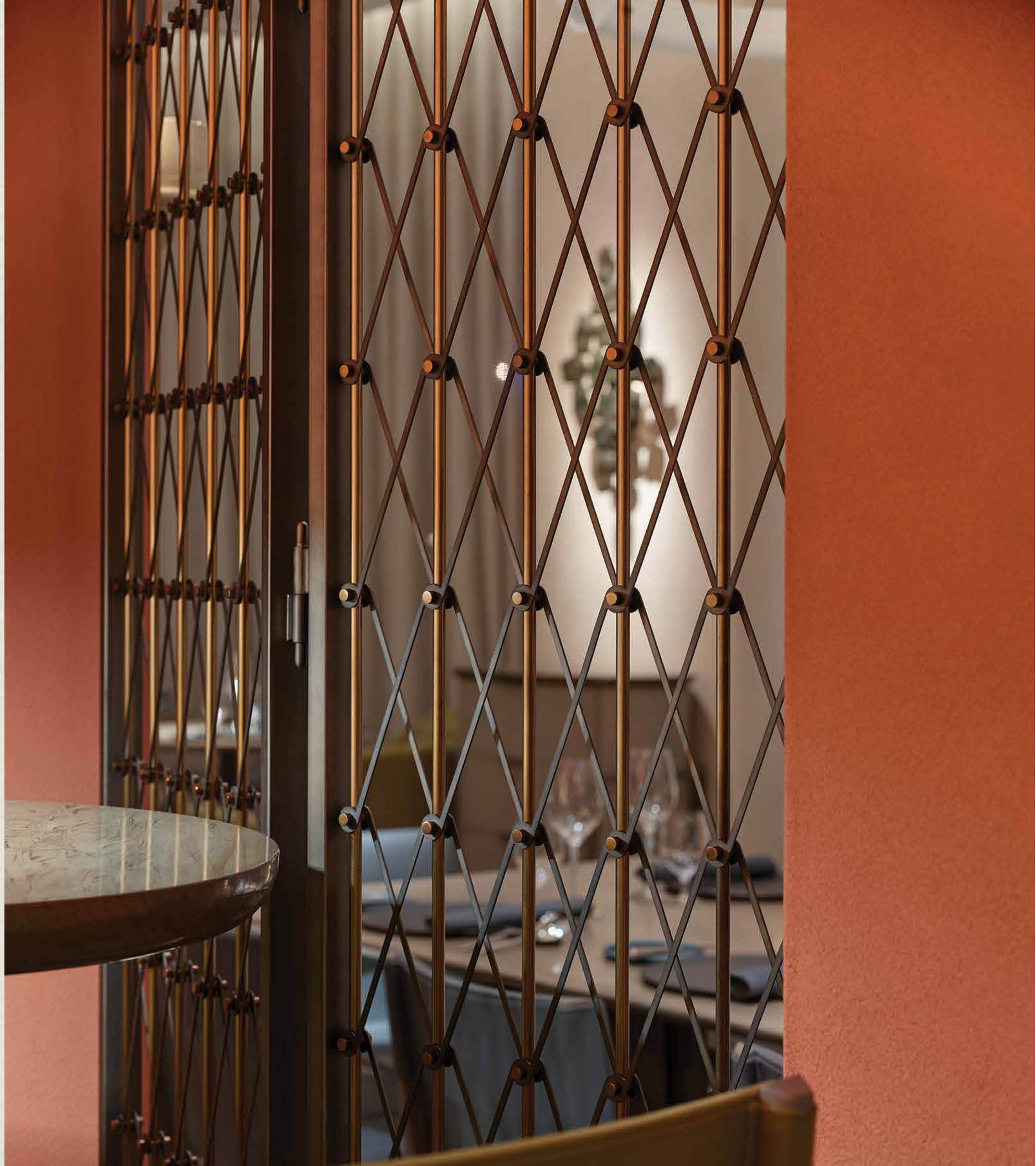


Arbor, derived from the Latin word for "tree," is inspired by nature and serenity. This beacon of relaxation is a cosy, luxurious escape from the city and a shelter from Central's concrete jungle. People can come to rest, unwind and feel like they are at home with seasonal gastronomy.

interior design

Created by world-renowned design firm Yabu Pushelberg, Arbor's interior theme embraces nature with rustic sophistication and understated elegance. The "high humble" design features a collection of warm, soft textures and botanic tones, providing a tranquil space where guests can soothe the soul and enjoy life's many celebrations.

George Yabu and Glenn Pushelberg
Co-founder of Yabu Pushelberg

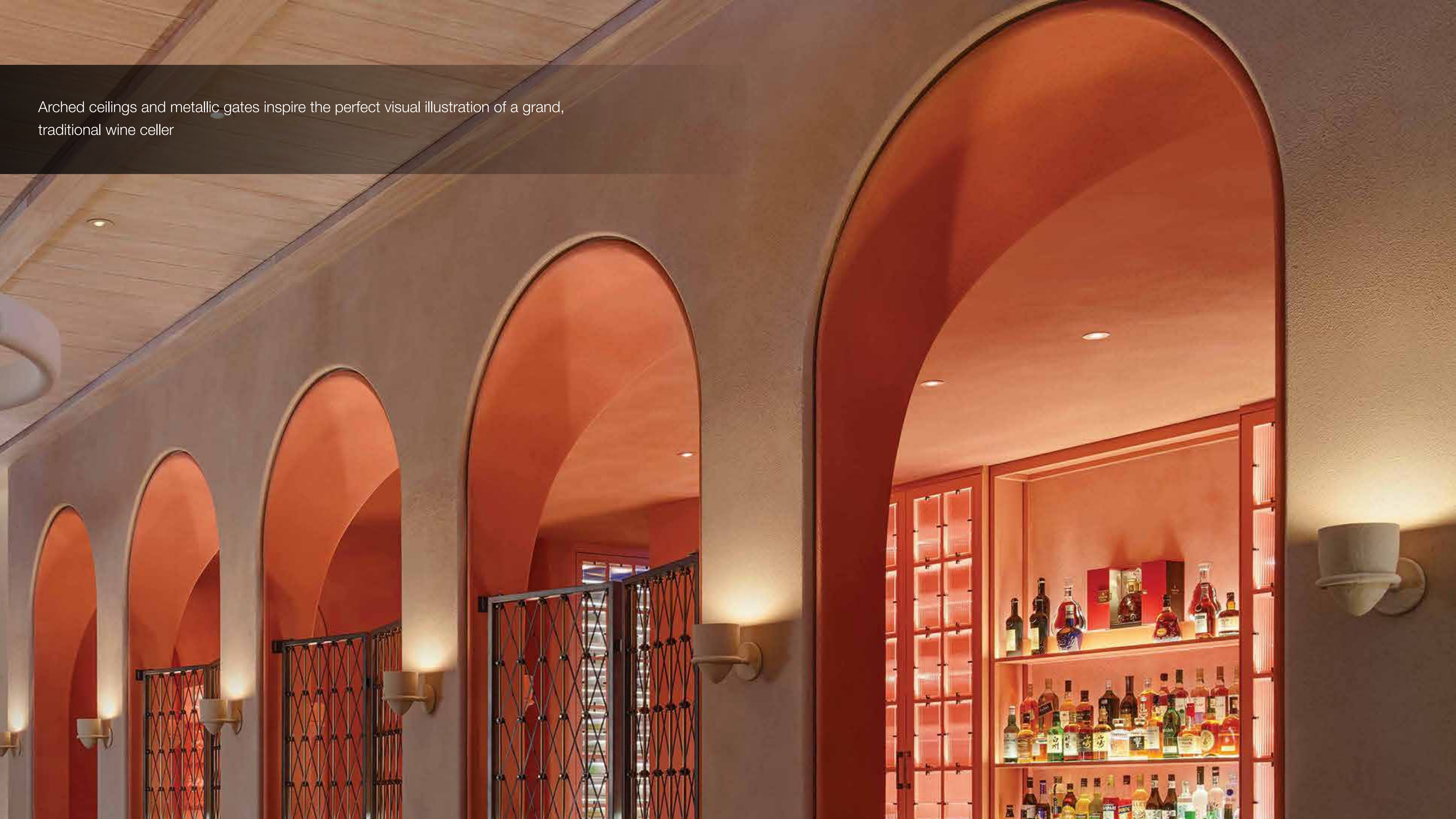


The **expansive dining room** opens up with high ceilings and sweeping views of Hong Kong's legendary cityscape.



Seating capacity: 42 persons

Arched ceilings and metallic gates inspire the perfect visual illustration of a grand, traditional wine cellar





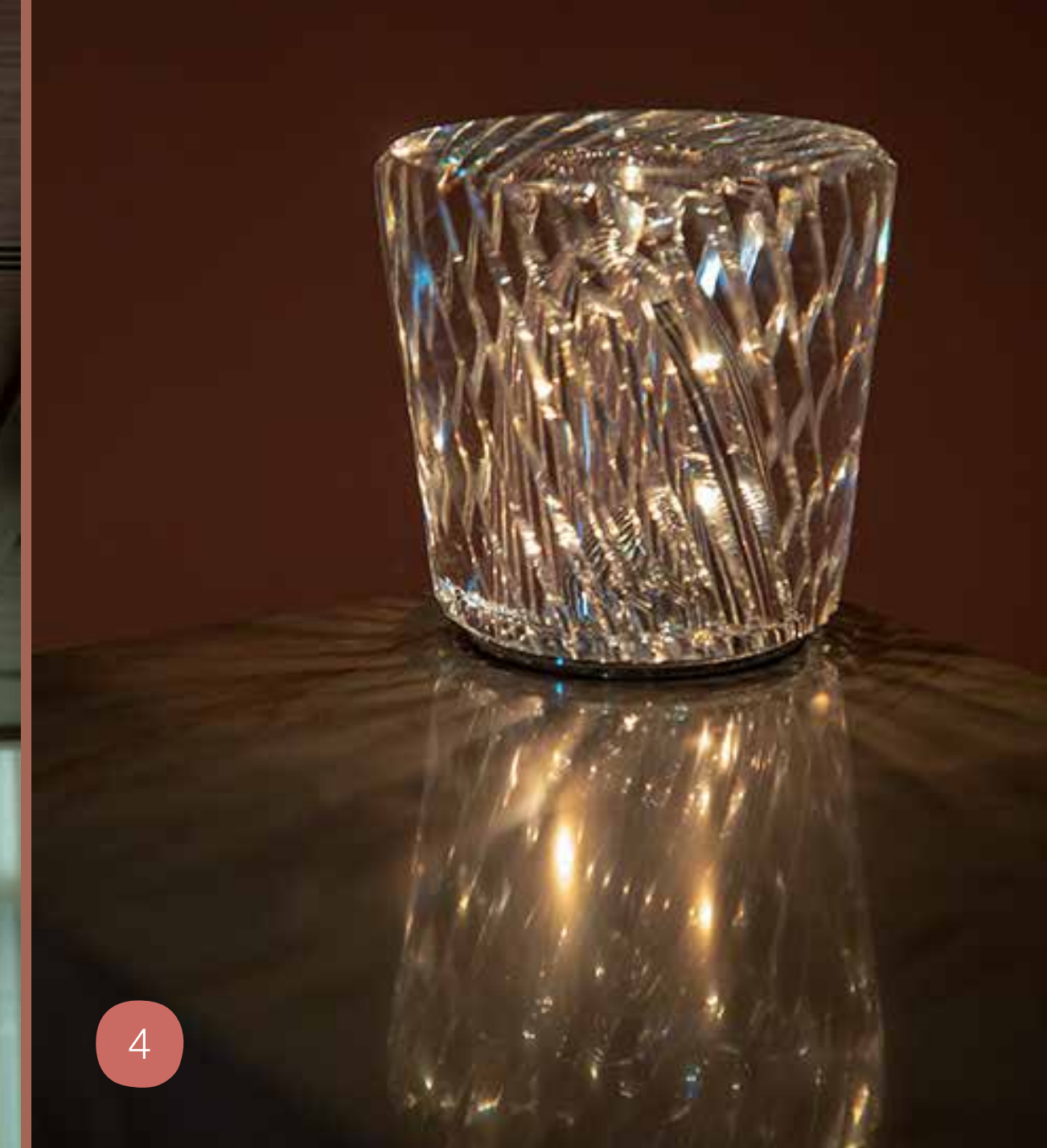
1



2



3



4

1. Antique sconce from 1970, made of Belgian free-form bronze.

2. White plaster Flora Ottilia chandeliers from New York light the dining room with a warm, subtle and ambient glow.

3. Oak wood panelling on the floor and ceiling echoes the timeless imagery of wine barrels, paying a subtle tribute to Arbor's passion for fine wines.

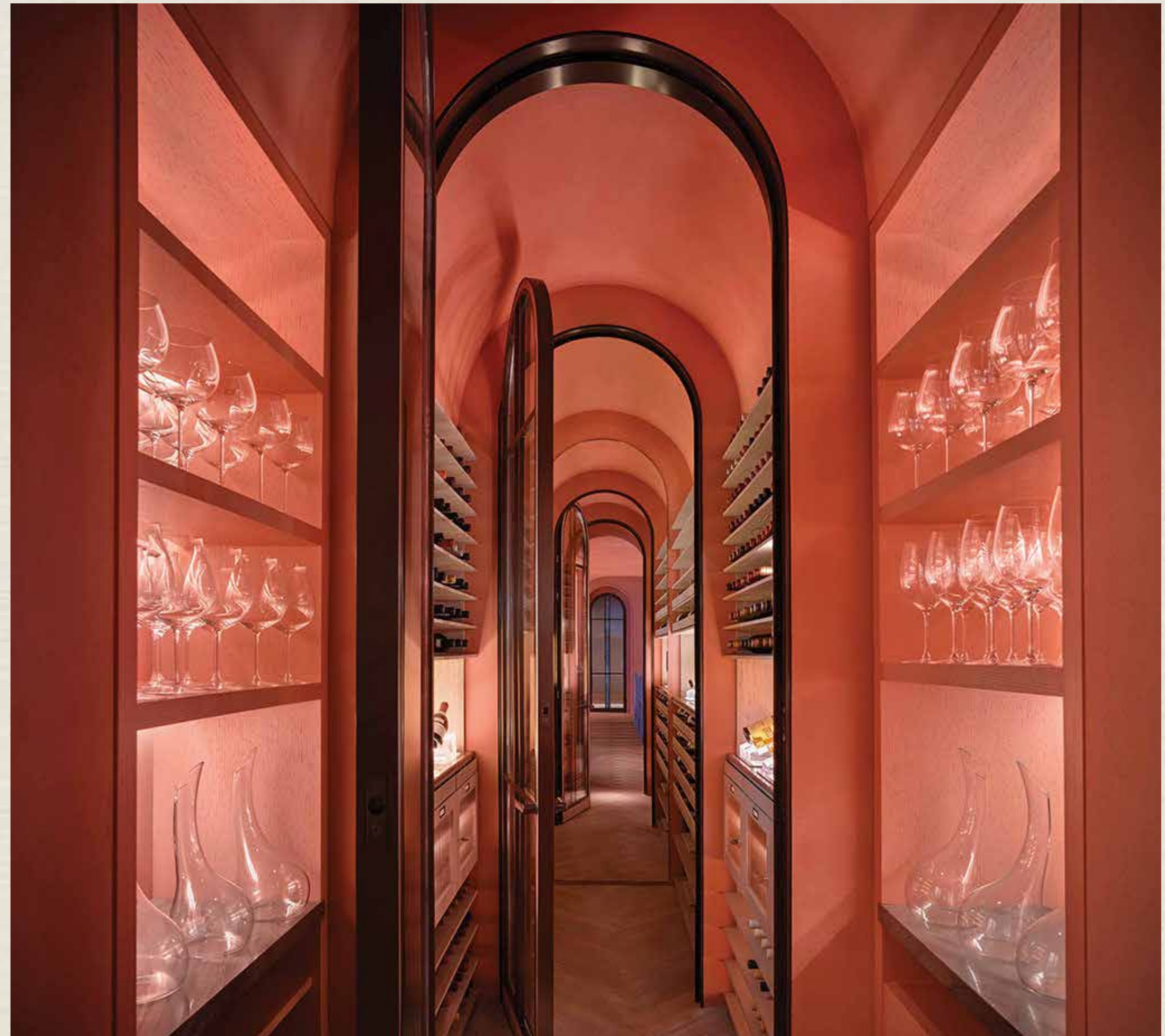
4. Bejeweled Japanese Crystal table lamp elegantly illuminates the dining tables.



Antique mirrors from the 1950's
and 1960's communicate a
timeless sophistication.

wine cellar

Custom-designed by renowned cellar design studio, Sensis, Arbor's wine cellar is a unique facility with minimalist lines of solid oak, dramatic lighting, climate control systems and custom engineering features, creating a flexible, methodical and elegant storage facility that provides perfect conditions for Arbor's 1,700-bottle collection. Private wine storage for guests is available upon request, subject to availability.



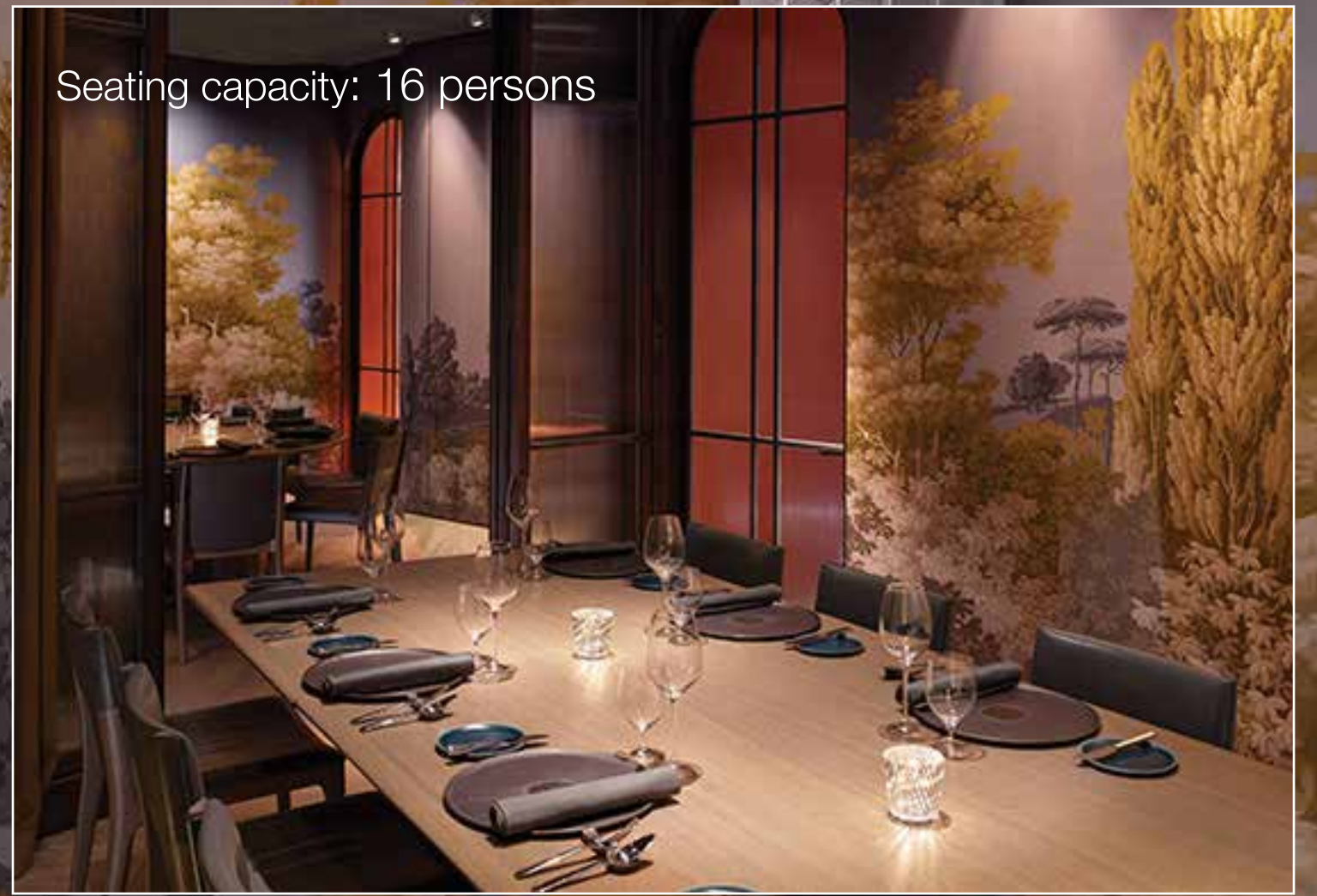
forest mural

An ode to nature, the forest mural in the private dining rooms is adorned with picturesque oak trees to portray Arbor as an oasis amidst the bustling city.

Seating capacity: 24 persons



Seating capacity: 8 persons



Seating capacity: 16 persons



cuisine

Arbor's innovative cuisine pays homage to nature with a fundamental respect for the changing seasons. The best ingredients of the season are used to inspire a unique, creatively light but developed culinary style with a Nordic touch. The sharp, bright and natural flavours of rare and exotic ingredients are preserved to create a nourishing unity of the senses.



Eric Rätty's Gastronomic Journey:

- 2005**
Attended Perho Culinary School in Helsinki, Finland
- 2006**
Joined 2 Michelin-starred Restaurant Chez Dominique, Finland
- 2009**
Promoted as Chez Dominique's Chef de Partie
- 2011**
Joined 3 Michelin-starred Restaurant Aqua at the Ritz Carlton Wolfsburg, Germany
- 2012**
Promoted to Pastry Chef at Restaurant Aqua, Germany
- 2013**
Returned to Chez Dominique as Head Chef
- 2015**
Arrived in Hong Kong
- 2017**
Appointed as Chef de Cuisine at Arbor
- April 2018**
Arbor opened
- Dec 2018**
Arbor received first MICHELIN Star
- Dec 2019**
Arbor received second MICHELIN Star



chef owner

Chef owner Eric Rätty is the creative mind behind Arbor's menu. Hailing from the pristine natural environment of Finland, Eric represents vibrant innovation that matches perfectly with Arbor's enchanting, nature-rich concept. Drawing on a MICHELIN-starred culinary background, Eric brings his measured skills, seasonal flair, sharp refinement and tasteful creativity to Hong Kong's spectacular dining scene.

awards

2018

- Wine Luxe – Champion of Wine by the Glass Restaurant Awards (Group Restaurant)
- Wine Luxe - Hong Kong Top 10 Wine Pairing Restaurants 2018 (Western Cuisine)
- Hong Kong Tatler - Hong Kong's Top 20 Best Restaurants

2019

- 50 Best Discovery Restaurants
- SCMP 100 Top Tables
- Foodie Forks 2019 - Editors' Choice Best Restaurant
- U Magazine – Food Award 2019 – My most Favourite New Restaurant
- Wine Luxe - Wine by the Glass Restaurant Awards (Silver Badge)
- Wine Luxe - Hong Kong Top 10 Wine Pairing Restaurants 2019 (Recommended Restaurant)
- Hong Kong Tatler- Hong Kong's Top 20 Best Restaurants
- Prestige HK40 Under 40 - Chef Eric Raty

2020

- SCMP 100 Top Tables

2021

- Chope Diner's Choice Award- Fine Dining Favourite 2nd Runner Up
- U Magazine Favourite Food Award 2021 – Favourite French Restaurant
- Wine Luxe Wine By The Glass Restaurant Awards - Gold Award
- Wine Luxe Top 10 Wine Pairing Restaurants Award (Western Cuisine)

2022

- Expat Living Readers' Choice Awards 2022 – Bronze Winner for the Best Romantic Dining
- Hong Kong Tatler- Hong Kong's Top 20 Best Restaurants
- SCMP 100 Top Tables
- Wine Luxe Top 10 Wine by the Glass Western Restaurant Award
- Wine Luxe Top 10 Wine Pairing Restaurants Award - Recommended

2023

- Black Pearl Restaurant Guide 2023 – One Diamond
- Wine Luxe Top 10 Wine by the Glass Western Restaurant Award
- Pairing Sensations – Nominated Pairing Sensations 2023
- SCMP 100 Top Tables

2024

- Tatler Dining 20
- Tatler Best Asia 100 Restaurants
- Pairing Sensations - Best Sake Pairing Sensations
- Pairing Sensations - Top 12 Pairing Sensations

2025

- BAZAAR Taste Elite- Hong Kong 2025
- Black Pearl Restaurant Guide 2025 - One Diamond
- SCMP 100 Top Tables



MICHELIN
2025

media recognition



别致新穎 fresh and unexpected

Arbor's imaginative French cuisine combines seasonal Japanese flavors in deliciously surprising ways.

CHEF ERIC BAY CONTINUES to delight diners with his boundless creativity at Arbor, the acclaimed Hong Kong restaurant that was Michelin-starred within months of opening. Its sleek and serene space, designed by Yabu Pushelberg, makes an appropriate elegant home for a restaurant embracing innovative ingredients, classic techniques, and culinary innovation.

A subtle Japanese aesthetic runs through the work of the French-born chef, especially in its five new seasonal creations. "The beige cream, first course is a light and beautiful combination that beautifully prepares the palate. The inspiration," says Bay, "came when I encountered edamame in the old Tokyo market in Tokyo. I've never seen them like that. On the bottom is a fresh homemade cheese like soft tofu that's made from Japanese fresh milk and two cream from France. There's a huge range with the edamame that we had and give with sake and flour for his four-hand, dinner with Tokyo's homage, one of the collaborations he has had at Arbor with chefs from his Japanese restaurant. The two top greens were from Okinawa," explains Bay, "and we push them in dashi for why we do it. We do it with dashi and dashi is used for a shrimp recipe inside of the bottom, and we have a sweet-and-sour sauce followed by Thailand with our recipe from French pork. It's not like dashi with salmon, shrimp, and dashi and a served salmon but with dashi gel. It's simply a sweet-and-sour sauce, but we do something new and unexpected."

A visual inspiration is behind Bay's homemade dashi. "I wanted to pair the red and orange color of the fish and the dashi," he says. "The kani from Kinki is poached in brown butter with toasted almonds, then slow-cooked and the



Arbor's Executive Chef Eric Bay

WILK COFFEEING 19 93



別具風味 fresh and unexpected

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WILK COFFEEING 19 93

LUXELIFE

藝 尚 生 活

ART OF SPENDING

L10 27th JULY 2018

EXQUISITE FRENCH-JAPANESE FUSION CUISINE

精巧法日美饌佳釀添火花

時令新鮮的日本食材遇上法國精巧烹調技術，究竟會擦出甚麼火花呢？今日介紹兩間主打法日混血菜的餐廳，大廚不約而同選用日本頂級食材配製法式烹調方法，炮製出一系列精緻佳餚，讓各式佳釀，為味覺帶來極致享受。

Text / Angela Lam Photo / Chris Liu

Blue Lessor Et Cordon Rouge
Francis Yip, Les Terrasses de Paris 2012
Price 2000

法國藍標紅酒，酒味清爽，入口後，能感受到酒香在口中散開，帶着一絲甜味，是酒中極品。

Wagyu Beef Au Jus Cordon
Dimitri Avramis, Cordon Rouge 2012
Price 2000

日本和牛，入口後，能感受到肉質的嫩滑，帶着一絲甜味，是肉中極品。

Summer Tuffe Et Cordon Rouge
Cordon Rouge 2012
Price 2000

法國紅酒，酒味清爽，入口後，能感受到酒香在口中散開，帶着一絲甜味，是酒中極品。

Blue Lessor Et Cordon Rouge
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藝術般的創意法菜

Arbor 中環區法日混血菜餐廳

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Francis Yip, Les Terrasses de Paris 2012
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岸上逍遙

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media recognition



marie claire RESTAURANT

Dining in the Forest

森林的味道

由市中心出走郊外，再快也要一個小時，來到中環鬧市中的 Arbor，才發現原來城市與森林的距離可以這麼近，在上班日也可以來一場小出走。 text: Ash Lee

218 marie claire

PRESENTED BY GOURMET DINING GROUP

the poetry of taste

inspired by the diversity of nature, chef's imaginative vision that creates innovative French food with Japanese influence.

ARBOR ISN'T ONE OF THOSE RESTAURANTS that put emphasis on technique and always also want to show you how to do it. It's a restaurant that is a mixture of a restaurant that respects the season, a restaurant that respects the chef's creativity, a restaurant that respects the customer's experience, and a restaurant that respects the chef's imagination.

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森林，能吃的嗎？Arbor的主廚 Eric Riley 會告訴你「Why not?」來自芬蘭的他從小就讀花草樹木朝夕相對，最清楚大自然的奧妙。在芬蘭，用森林入饌是種尋常的舉動，但來到香港就是一件很罕見、很治癒的事。Arbor 菜單上的每道菜都圍繞森林和樹木主題設計，部分菜式選用來自森林裡的食材，例如松樹枝，有些只會以形狀或色調帶出大自然元素，像這初盤上的酸度皮，視覺上猶如在吃樹皮。Arbor 在拉丁文裡解作「森林」，餐廳室內裝潢亦十分貼題，木材天花和地板為空間定下柔和基調，綠意燈具、木架設計都在呼應主題。這些都是著名設計公司 Yabu Pushberg 的心意。真實室內的森林氛圍讓人有置身法式自然園林的感覺，跟玻璃窗外的森林形成對比。在這裡 fine dining 沒有一絲拘謹的感覺，開懷的用餐讓人放鬆心情，好好享受這調劑衝擊的一頓飯。

極簡主義的菜單

芬蘭人對環境的設計，這點完全反映於菜單設計上。看著主廚的 menu，你完全猜不到其實有甚麼上檯，因為每道菜只有主廚的單字，未有動作解釋。Eric 解釋：「如果像其他餐廳詳細寫下每道菜，就只會有一種一樣的菜式。我本身追求創新，這道菜讓我跳出框框，採用更時令、更健康的食材，即使食材只有極少量，仍然可以自由使用，例如某道菜我們 2 天就用光了，之後便會替換其他食材。」換言之，每次來 Arbor 都可吃到不一樣的味覺。

每菜式都上檯，菜單上卻沒寫出菜名。客人通常建議「稍後食先」，認為 Eric 的廚藝很有自己一套，像一種難得的藝術。「我想在視覺上讓人 wow，而吃下去會有第二次 wow。」Eric 又說：「看到客人為菜式拍照我會高興，但有些人會自行倒轉餐牌，這拍了另一碟。」不小心浪費了 Eric 一番心意。

有人會將 Arbor 跟同一集團的 Epoque 比較，兩間都主打 fine dining 法餐菜，但在 Eric 眼中卻很不一樣：「Epoque 做的是現代法餐菜，他們會用法式烹調法餐菜，但 Arbor 會用法式烹調法餐菜，用創意結合兩地風格，從中取一個好的平衡，讓人吃完還想再來一次。」mc

Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

Arbor 地址：中環皇后大道中 80 號 H Queen's 25 樓 電話：3185-8388 營業時間：12pm-2:30pm / 5:30pm-深夜 平均消費：\$668/午市、\$1,488/晚餐

Arbor

Arbor 位於中環，其中樓層還有一間日式和食店。Arbor 的菜單設計，是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

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食家講場 Walter Kei

香港 Arbor 藝術菜單

「人食」一詞由日本引入，人吃的標準，其實比都不高。Arbor 的菜單設計，是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

「自然鮮味」是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

「小籠包/蝦子/海帶/菜花/野山菜/沙律」是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

「藍龍蝦」是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

「Langstine」是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

「Yuba」是 Eric 的創意總監兼食物「人」主理。Eric 曾任巴黎 3 星餐廳 Aqua 之廚師，是 Arbor 的主廚及創意總監兼食物「人」主理。

No.1509

無料 FREE 香港ポスト 2018年 8月 24日

KatoTech 安心の日本人対応! パソコン販売修理

「Blue Lobster」はディナーコースメニュー (8 コースで 1488 ドル) の一品

「Langstine」は魚介のデザートと辛口白ワインとの相性を楽しみたい

魚乳のアイスクリームに、ハチミツとバターで焼いた「Yuba」のカップを添えて

清々しく凛とした味わい

中環のクイーンズロードに先ごろ開業したユニークな外観のビル「H Queen's」には、8軒のモダンアートギャラリーやおしゃれなダイニングが入居し、話題を呼んでいる。その25Fにオープンしたレストラン「Arbor」のコンセプトは「詩人と料理人のカップルが住む静かな森の中の魅力的な家」。都会の喧嘩からエスケープしてきた旅行者や友人をそこでもてなし、彼らに驚いてほしいというメッセージが込められている。フィンランド出身のシェフが作る独創的な料理はフレンチ&ノルディックの手法を用いる。上質な食材は、その多くが日本から取り寄せたもの。いずれの料理も森や木の中にあたたかみを感じさせるような味わいに包まれ、凛とした味わいが特徴だ。ミシュラン3つ星を持つ香港フレンチの名店が活躍してきたというスタッフが選んだワインコレクションも自慢。1700本の中から提案されるワインペアリングもおおめだ。今夏は、そんな森の家の客人となって訪れよう。(文：鈴木理絵/写真提供：岡田)

Arbor 所在地：25/F, H Queen's, 80 Queen's Road Central, Hong Kong 電話：3185-8388 營業時間：12:00-14:00, 18:30-22:30

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