

CRISTAL ROOM

BY *Olivia Sophie*

 **MICHELIN 2025**

SAVOIR-FAIRE

680 HKD

PRÉMICES

JAPANESE HAMACHI

marinated with genmaicha and fig leaves
lactic vinaigrette and pike roe

Add on caviar for 88 HKD

OR

HOKKAIDO UNI

kuromame and Nikka coffee whisky
Chantecler apple jelly and nasturtium coulis

Supplement of 488 HKD

LES BERLINGOTS ASP © *

pasta parcels filled with 24 months *Comté fondue*
champignons de Paris consommé flavoured with Oolong
and smoked vanilla

Add on 388 HKD

MEDITERRANEAN OCTOPUS

grilled and smoked on barbecue
pesto with mint and red wine sauce

OR

YELLOW CHICKEN *

suffused with tonka and smoked
sauce *à la diable* flavoured with mace

ÎLE FLOTTANTE

Infused with saké lee
rice pudding, marigold and pandan sorbet

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread tuiles

Supplement of 188 HKD

5 grams of black truffle supplement of 288*

Balade pairing: our non-alcoholic creations 288

Experience pairing: our mix pairing 388

Inspirational pairing: our wine journey 488

The same menu are to be enjoyed through the entire table.
All prices are in HKD and subject to 10% service charge. Nordaq free flow water service for 80HKD
Menus are subject to changes according to seasonality and availability.