

CRISTAL ROOM

BY *Olivia Sophie*



MICHELIN
GUIDE
2026

SAVOIR-FAIRE

780 HKD

PRÉMICES

EBI CHAWANMUSHI

kiwi and winter melon
impregnated with marigold and tarragon

Add on caviar for 88 HKD

OR

TOMATO TARTELETTE

geranium and longjing beurre blanc
Petrossian Daurenki tsar Imperial

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

MANGO

infused with geranium
crispy tuile with pink peppercorn

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread tuiles

Supplement of 188 HKD

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.