

CRISTAL ROOM

BY

Ome Sophie



MICHELIN
GUIDE

2026

DÉCOUVERTE

1880 HKD

VOYAGE

2480 HKD

PRÉMICES

Cadoret oyster | lardo cream | caviar
tuna pie tee | black sesame | yuzu
wakame tacos | tarama | Chartreuse

CHINESE PEAS

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar

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LES BERLINGOTS ASP ©

pasta parcels filled with 24 months comté cheese fondue
onions *consommé* flavoured with lavender and smoked vanilla

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BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans

(Add on 488)

MATSUTAKE FROM YUNNAN

smoked with rosemary
kombu confit and Douglas pine

BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans

JAPANESE KINMEDAI

cooked over charcoal
sabayon suffused with bay leaves and pink peppercorn

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BRESSE PIGEON

smoked with eucalyptus and stuffed with *foie gras*
pigeon *jus* infused with Lapsang Souchong
pommes soufflées

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SAINT-MARCELLIN CHEESE

iced mochi with smoked Madagascar vanilla

Dessert to choose

LE MILLEFEUILLE BLANC

geranium *chantilly*, candied ginger
genmaicha *crèmeux* and crispy tuiles

FIG FROM SOLLIÈS

coffee *crèmeux*, marigold ice cream
crunchy fig leaf

HERBACEOUS CHOCOLATE

Andoa mousse flavoured with mint
crunchy cocoa and coconut pudding

MIGNARDISES

madeleine | loquat honey | olive oil
barquette | strawberry | pine bud's
chocolate | walnut | *vin jaune*

Experience pairing: our mix pairing 1088 / 1388

Inspirational pairing: our wine journey 1388 / 1888