

CRISTAL ROOM

BY

Oline Sophie



DÉCOUVERTE

1880 HKD

VOYAGE

2480 HKD

PRÉMICES

Cadoret oyster | lardo cream | caviar
pistachio pie tee | shrimp | mint and kaffir lime
wakame tacos | tarama | chartreuse

CHINESE PEAS FROM YUNNAN

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar

CHINESE PEAS FROM YUNNAN

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar

LES BERLINGOTS ASP ©

pasta parcels filled with goat cheese
tomatoes *consommé* flavoured with mace

FARMHOUSE FIG LEAF

French green beans suffused with spiced honey,
verbena and spruce tips

BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans

LES BERLINGOTS ASP ©

pasta parcels filled with goat cheese
tomatoes *consommé* flavoured with mace

BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans

GLAZED RED MULLET

cooked over charcoal
beurre rouge flavoured with assam and buddha amacha

GLAZED RED MULLET

cooked over charcoal
beurre rouge flavoured with assam and buddha amacha

AVEYRON LAMB*

marinated with orange blossom
plant wall flavoured with Amaretto and lamb jus

OR

BRESSE PIGEON*

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

SAINT-MARCELLIN CHEESE

iced mochi with smoked Madagascar vanilla

Dessert to choose

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread *tuiles*

VERDANT KIWI

infused with shiso, pistachio biscuit
and matcha cloud

HERBACEOUS CHOCOLATE

mace *crèmeux*, tarragon ice cream
basil pesto and crispy *tuile*

MIGNARDISES

madeleine | loquat honey
pavlova | raspberry | tarragon
chocolate | walnut | *vin jaune*

5 grams of Black truffle supplement of 288*

Balade pairing: our non-alcoholic creations 588 / 888

Experience pairing: our mix pairing 1088 / 1388

Inspirational pairing: our wine journey 1388 / 1888

All prices are in HKD and subject to 10% service charge. Nordaq free flow water service for 80HKD