

CRISTAL ROOM

BY

Olivia Sophie



**MICHELIN
GUIDE
2026**

SAVOIR-FAIRE

780 HKD

PRÉMICES

EBI CHAWANMUSHI

kiwi and winter melon
infused with marigold and tarragon
Add on caviar for 88 HKD

OR

CHINESE PEAS FROM YUNNAN

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar
Supplement of 488 HKD

LES BERLINGOTS ASP ©

pasta parcels filled with goat cheese
tomatoes consommé flavoured with mace
Add on 388 HKD

MEDITERRANEAN OCTOPUS*

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

OR

DUCK FROM GUANGDONG*

flavoured with rooibos, caraway, cubeb pepper
chou farci and green curry

MANGO

infused with *geranium*
crispy *tuile* with pink peppercorn

OR

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 / 488

Experience pairing: our mix pairing 388 / 588

Inspirational pairing: our wine journey 488 / 688