

CRISTAL ROOM

BY *One Sophie*

Hokkaido uni

fermented black beans and Nikka coffee whisky
Chanteclerc apple jelly and nasturtium coulis

Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté
Roscoff oignons consommé, Tuber *Melanosporum* truffle and pink pepper

Salsify from Eric Roy |||||

honey, beer and lardo
yuzu, cacao nibs and black sesame sabayon

Brittany blue lobster

cooked over embers
coral *beurre blanc* infused with douglas fir and rosemary, carrot *voile*

Wild seabass, Petrossian Daurenki caviar |||||

champagne sauce
Jacques Pic's signature since 1971

Bresse pigeon

marinated with osmanthus and lightly smoked tonka beans
chestnut tartlet, persimmon, confit legs and mustard seed

Or

32 months wagyu striploin |||||

en imprégnation with mint, shiso and caraway
Hakata bannou negi leeks

St Marcellin Cheese

iced mochi with smoked Madagascar vanilla

Chestnut Baba

soaked in Talisker whisky
vanilla *chantilly*, mandarin confit

Or

Conference pear

poached with Mezcal
porcini caramel, crispy shiso leaves

Or

Le Millefeuille blanc

Tahitian vanilla, jasmine jelly
Voatsiperifery pepper cloud

Voyage 8 courses 2980

Escale 6 courses *exclude* ||||| 2480

Inspiration pairing: our beverage journey featuring delicious and exceptional wines (but not only) 1588 / 1388

Balade pairing: an ode to all things garden (our zero proof creations) 888 / 688

5 grams Tuber *Melanosporum* truffle supplement of 388

Chef suggests to enjoy with salsify, pigeon or wagyu beef.

The same menu are to be enjoyed through the entire table. All prices are in HKD and subject to 10% service charge.

Menus are subject to changes according to seasonality and availability.