

CRISTAL ROOM

BY *Olivia Sophie*



Chinese peas from Yunnan

geranium rosat leaves and Gyokuro
Kaviari Oscietra caviar

Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté
champignons de Paris consommé infused with Voatsiperifery pepper and tonka

Camus artichoke |||||

roasted with sake, smoked egg yolk
figs leaves and Longjing beurre blanc

Brittany blue lobster |||||

fire roasted with rhubarb tartlet
turmeric and pink pepper *sabayon*

Wild John Dory from Brittany

meuniere, smoked beetroot and barberries
watercress *coulis* flavoured with marigold

Or

Wild seabass, Petrossian Daurenki caviar

Champagne sauce

Jacques Pic's signature since 1971

Aveyron Lamb

marinated with cinnamon and eucalyptus leaves
baby eggplant and olives from *Drôme*

Or

Poularde de Bresse |||||

suffused with sea lettuce and shellfish
morels stuffed with tarragon and Madras curry
(for 2 guests or above)

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Le Millefeuille blanc

apricot from Provence,
tonka *crèmeux* and crispy tuile
Min Jian whipped cream

Or

Gariguette strawberry

smoked vanilla foam from Madagascar
Siltimur pannacotta and candied yuzu

Or

Chocolate from Indonesia

cherry sorbet, local beer *crèmeux*
cinnamon leaves and Sakura

Voyage 8 courses 2880

Escale 6 courses *exclude* ||||| 2380

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 Les Berlingot© or lamb

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.