

CRISTAL ROOM

BY *Olivera Sapljevic*



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*
(Supplement 8 grams Kaviari Oscietra caviar 488)

Brittany blue lobster |||||

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

Wild John Dory from Brittany

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

Or

Wild seabass, Petrossian Daurenki caviar

Champagne sauce

Jacques Pic's signature since 1971
(Supplement of 488)

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

Tahitian vanilla and jasmine jelly
Voatsiperifery pepper cloud

Or

Gariguetto 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.