

# 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* and Voatsiperifery pepper  
*champignons de Paris* consommé infused with tangerine Pu'er tea

## White asparagus from Sébastien Coudray ||||

roasted and glazed with Shaoxing wine  
mimosa and X.O sauce

## Brittany blue lobster

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

## Line caught turbot ||||

barbecued and glazed with uni  
herbal dashi kaffir lime leaves and marigold

## Aveyron Lamb

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

Or

## 32 months wagyu striploin

*en imprégnation* with mint, shiso and caraway  
Hakata bannou negi leeks  
(Supplement of 388)

## St Marcellin cheese

iced mochi with smoked Madagascar vanilla

## Herbaceous Tulakalum chocolate

Flavoured with pandan, vanilla panna-cotta  
Thai basil and Mexican tarragon ice cream

Or

## Yuzu Blanc-manger

citrus candied and emulsion  
geranium and samphire ice-cream, crispy seaweed

Or

## Le Millefeuille blanc

Tahitian vanilla and jasmine jelly  
Voatsiperifery pepper cloud

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

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.*