

CRISTAL ROOM

BY *Olivia Sophie*



Green asparagus from *Provence*

marinated with marigold and cooked on the barbecue
green shiso and combawa ice-cream

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

pea gnocchi and crispy leaves
geranium and lovage dashi

Or

Wild seabass, Kaviari Oscietra 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

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

Guariguetta strawberry

smoked vanilla foam from Madagascar
Siltimur pannacotta and candied yuzu

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.