

# CRISTAL ROOM

BY *Olivera Tomic*



## 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

## White asparagus from Sébastien Coudray ||||

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

## Brittany blue lobster ||||

fire roasted with rhubarb tartlet  
turmeric and pink pepper sabayon

## Line caught turbot

pea gnocchi and crispy leaves  
geranium and lovage dashi

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

## Herbaceous Tulakalum chocolate

flavoured with pandan, vanilla pannacotta  
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.*