

CRISTAL ROOM

BY *Olivia Sophie*



Tarbouriech oyster and Mediterranean tuna

crispy shell, rose geranium and sea fennel ice-cream

Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté
heritage green tomato *consommé*
meadowsweet and mace

Camus artichoke |||||

roasted with sake, smoked egg yolk
figs leaves and Longjing beurre blanc
(Supplement 10 grams Petrossian Daurenki 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

Kuromame A5 Wagyu beef

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

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

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.