

CRISTAL ROOM

BY *Olivia Sophie*



Prémices

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

green beans, absinthe pepper
sage and verbena *beurre blanc*

Or

Wild seabass and caviar 2.0*

champagne and sake sauce, rose and kabosu citrus
(Supplement of 488)

(To pair with a glass of Krug Grand Cuvée 172ème Édition at 600HKD)

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

Figs from Sollies

marigold and coffee ice-cream
Madeleine biscuit, cheong fig infused with Madeira

Or

Chocolate from Indonesia

cherry sorbet, local beer *crèmeux*
cinnamon leaves and Sakura

Voyage 2880

Escale *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

*As a part of the KRUG single Ingredients (Flower) activation, upgrade to Krug Grande Cuvée 172th Édition 300 HKD

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.

2022 - Weingut Keller "Riesling RR" - Rheinhessen, Germany

Genmaicha Collins

2022 Anne-Claire Schott, Blanc Orange Schiller - Bielersee, Switzerland

Meadowsweet infusion, mace tonka foam



Miyoshino Jozo "Hanatomoe Jundaikai" Junmai Daiginjo, Gin no Sato - Nara, Japan

Clarification Wenshan Baozhong, fig leaves, almond milk



2022 COS "Zibibbo in Pithos" – Muscat of Alexandria, Sicily, Italy

Hakkaisan amazake, hibiscus infusion, rhubarb shrub

2020 Bonnet-Ponson – Griblanc Champagne, France

Or

2014 Remi Leroy, Blanc de Quatre Cépages
"Mer Sur Mont" – Pinot Noir & Co – Côte des Bar, France*

Longjing Soda

Bai Hao Yin Zhen white tea, Fujian, China

2021 Vanguardist "V" – Mourvèdre - Barossa, Australia

Or

2022 Mayer "Dr Mayer" Pinot Noir, Yarra Valley, Victoria

Ethiopian coffee beans and fresh mint infusion

Cold brew coffee, Amazake, Smoked Vanilla

Milky oolong from Taiwan, tonka bean

Roulot apricot sour

Jean François Ganevat - Vieux Macvin du Jura

NV Giuseppe Cappellano - Barolo Chinato,
Serralunga d'Alba, Italy

Or

Or

Apricot, yabao wild tea sour

Marigold - almond cappuccino

*Obsthof Retter 1886 Austria - Wild Kirsche,
Edition Sommelier*

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