

CRISTAL ROOM

BY *Què S'oplia?!*



À La Carte

Starters

Frog legs *meunière*

cauliflower myriad
consommé flavored with Laksa and lapsang souchong

488

Green asparagus from *Jérôme Galis*

marinated with combawa leaves
bavaroise flavored with Sichuan pepper

588

Salsify from Eric Roy

honey, beer and lardo
yuzu, cacao nibs and black sesame sabayon

428

Les Berlingots ASP ©

pasta parcels filled with *Comté* cheese aged 24 months
champignons de Paris consommé infused with coffee and sobacha

488

From the Sea

Wild suzuki

grilled stuffed cabbage and shellfish
beurre blanc infused with genmaicha and tonka

588

Glazed red mullet

eggplant caviar and ponzu
beurre rouge flavoured with assam and buddha amacha

688

Minimum 3 courses per guest

All prices are in HKD and subject to 10% service charge.
Menus are subject to changes according to seasonality and availability.



From the Land

Aveyron lamb

infused with tonka and cherry blossom
seaweed tartlet, broccoli and combawa

728

Pork rack from Bigorre

marinated with hojicha and red miso
butternut squash gnocchi

588

Bresse pigeon

smoked with eucalyptus and stuffed with *foie gras*,
pigeon jus infused with Lapsang Souchong, *pomme soufflé*

988

For 2 guests

Desserts

Le Millefeuille blanc

géranium chantilly
candied ginger and crispy tuile, genmaicha crémeux

288

Mekonga chocolate

mousse flavoured with mint, pandan sorbet
cocoa crunchy and coconut tapioca pudding

248

Coffee beans baba

soaked in rum and glazed
marigold gel and passion fruit sorbet

248

Chantecler apple

poached with balsamic vinegar
sobacha and whisky, salted caramel sauce

238

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