

# 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

### Ichigosan Japanese strawberry

French *meringue*, sake and coconut rice pudding  
strawberry sorbet infused with galanga and crispy *tuile*

238

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