

CRISTAL ROOM

BY *Oliver Spharic*



À La Carte

Starters

Frog legs *meunière*
cauliflower myriad
consommé flavored with Laksa and lapsang souchong

488

Tomato tartelette
géranium and longjing *beurre blanc*
Kaviari Dauricus caviar

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 and *vin jaune*
onions *consommé* flavoured with chamomile and madras curry

488

Tuber Melanosporum truffle supplement of 288

From the Sea

***Brittany* blue lobster**
cooked over embers
coral sauce infused with douglas fir and rosemary, carrot voile

888

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,
pomme soufflé, pigeon jus

988

For 2 guests

Tuber Melanosporum truffle supplement of 288

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 rhum and glazed
marigold gel and passion fruit sorbet

248

Chantecler apple

poached with balsamic vinegar
sobacha and whisky, salted caramel sauce

238

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.