

# CRISTAL ROOM

BY *Olivia Sophie*



## Prémices

### Hokkaido uni

kuromame and Nikka coffey whisky  
*Chanteclerc* apple jelly and nasturtium coulis

### Les Berlingots ASP ©

pasta parcels filled with Comté cheese aged 24 months and vin jaune  
onions *consommé* flavoured with chamomile and madras curry

### Camus artichoke ||||

roasted with sake, smoked egg yolk  
figs leaves and Longjing *beurre blanc*

### Brittany blue lobster ||||

cooked over embers  
coral sauce infused with douglas fir and rosemary, carrot voile

### Glazed red mullet

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

Or

### Venison from Alsace

marinated with mint and combawa leaves  
glazed Jerusalem artichoke and black garlic

### Wagyu beef

suffused with douchi and coffee  
sweet potato « *pomme dauphine* » and smoked sobacha  
(*Supplement of 488*)

### St Marcellin cheese

iced mochi with smoked Madagascar vanilla

### Le Millefeuille blanc

géranium *chantilly*  
candied ginger and crispy *tuile*  
genmaicha *crèmeux*

Or

### Coffee beans baba

soaked in rhum and glazed  
marigold gel and passion fruit sorbet

Or

### Fôret noire

douglass pine and vanilla whipped cream  
guanaja *crèmeux* flavored with cinnamon,  
pine buds ice-cream

Voyage 7 course 2480

Escale 5 courses *exclude* |||| 1980

Tuscany white truffle supplement of 488

Balade pairing: our non-alcoholic creations 788 | 588

Experience pairing: our mix pairing 1088 | 888

Inspirational pairing: our wine journey 1388 | 1188

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.*