

CRISTAL ROOM

BY *Olivia Sophie*



Prémices

Hokkaido uni

kuromame and Nikka coffee 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

Wild seabass and caviar 2.0

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

Venison from Alsace

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

Or

Wagyu beef

suffused with douchi and coffee
sweet potato « *pomme dauphine* » and smoked sobacha
(*Supplement of 388*)

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Le Millefeuille blanc

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

Or

Figs from Sollies

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

Or

Fôret noire

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

Voyage 2880

Escale *exclude* |||| 2380

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 488

Chef suggests to enjoy with Berlingot ASP ©, Camus artichoke, Venison and Kuromame A5 Wagyu beef.

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.

2020 Bonnet-Ponson – Griblanc - Coteaux-champenois, France

Apple and Sobacha clarification

2020 Zind Humbrecht, “Clos Saint Urbain” Alsace Grand Cru Rangen de Thann – Pinot Gris - France

Zheng Shan, Coconut oil fat-wash



Miyoshino Jozo “Hanatomoe Jundaidai” Junmai Daiginjo, Gin no Sato - Nara, Japan

Clarification Wenshan Baozhong, fig leaves, almond milk



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

Rosemary, Amazake, Seedlip

2021 A.A Badenhorst – Cinsault, Ringmur, South Africa

Or

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

Oceanic NO-groni

Bai Hao Yin Zhen white tea, Fujian, China

2021 Domaine Comte Abbaticci “Ministre Impérial”-
Sciaccarello, Nielluccio & Co - VDF Corsica, France

Or

2022 Mayer “Dr Mayer” Pinot Noir, Yarra Valley, Victoria

Ethiopian coffee beans and fresh mint infusion

Chemex natural Geisha, apricot cheong

Milky oolong from Taiwan, tonka bean

2018 Peter Lauer “Feils Spätlese” Riesling
– Saar, Germany

Or

Jean François Ganevat - Vieux Macvin du Jura

Or

G. Cappellano – Barolo Chinato,
Serralunga d’Alba, Italia

Genmaicha Collins

Marigold - almond cappuccino

Cold brew, cocoa nibs, pine buds

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

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