

CRISTAL ROOM

BY *Quine Sophie*



Prémices

Yunnan peas | jasmine flower
Pie Tee | marinated trout | butan
Saucisson brioché | genmaicha | Mezcal

Green asparagus from *Jérôme Galis*

marinated with combawa leaves
bavaroise flavored with Sichuan pepper

Les Berlingots ASP ©

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

Salsify from Eric Roy

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

Glazed red mullet

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

Aveyron lamb

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

Or

Bresse pigeon

smoked with eucalyptus and stuffed with *foie gras*,
pigeon jus infused with Lapsang Souchong, *pomme soufflé*
(Supplement of 288)

St Marcellin cheese ||||

iced mochi with smoked Madagascar vanilla
(Add on 188)

Le Millefeuille blanc

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

Or

Coffee beans baba

soaked in rum and glazed
marigold gel and passion fruit sorbet

Or

Mekonga chocolate

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

Mignardises

Madeleine | local honey | camelia pollen
Marshmallow | raspberry | hibiscus

Voyage 6 course 2280

Balade pairing: our non-alcoholic creations 888

Experience pairing: our mix pairing 1388

Inspirational pairing: our wine journey 1888

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.