

CRISTAL ROOM

BY *Olivia Sophie*



Prémices

Mushroom tartlet | tonka | meadowsweet
Pie Tee | marinated trout | yuzu
Wakame Taco | tarama | chartreuse

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

Salsify from Eric Roy

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

Brittany blue lobster ||||

cooked over embers
coral sauce infused with douglas fir and rosemary, carrot *voile*
(Add on 588)

Wild seabass, Petrossian Daurenki caviar

Champagne sauce
Jacques Pic's signature since 1971

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 488)

St Marcellin cheese ||||

iced mochi with smoked Madagascar vanilla
(Add on 188)

Le Millefeuille blanc

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

Or

Coffee beans baba

soaked in rum and glazed
marigold gel and passion fruit sorbet

Or

Fôret noire

douglass pine and vanilla
guanaja *crèmeux* flavored with
cinnamon morello sorbet

Mignardises

Madeleine | local honey | camelia pollen
Marshmallow | caramel | chocolate ganache

Tuscany white truffle supplement of 288

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.