

CRISTAL ROOM

BY *Olivia Sophie*



Iconic Rhône Valley Menu

Hokkaido uni

Kuromame and Nikka coffee whisky
Chanteclerc apple jelly and nasturtium coulis

2021 Condrieu, Les Chaillées de L'enfer, Christine Vernay

Les Berlingots ASP ©

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

2001 Ermitage, Le Méal, M. Chapoutier

Camus artichoke

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

2018 Châteauneuf-du-Pape, Roussanne vieilles vignes, Château de Beaucastel

Glazed red mullet

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

1988 Hermitage, La Chapelle, Maison Paul Jaboulet

Venison from Alsace

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

2001 Hermitage, Jean-Louis Chave
2012 Côte-Rôtie, La Turque, Maison E. Guigal

Or

Wagyu beef

suffused with douchi and coffee
sweet potato « *pomme dauphine* » and smoked sobacha

2017 Côte-Rôtie, Cordeloux, Marie et Pierre Bénétière
2015 Cornas, Reynard, Thierry Allemand

(Supplement of 388)

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Milky oolong from Taiwan, tonka bean

Fôret noire

douglas pine and vanilla whipped cream
guanaja crémeux flavoured with cinnamon, morello sorbet

2009 Côtes du Rhône rouge, Château de Fonsalette

Rhône Valley Wine Pairing Dinner 7688

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 488
Chef suggests to enjoy with Les Berlingots ASP ©, Artichoke and Venison

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.