

# CRISTAL ROOM

BY *Olivia Sophia*



## Hors d'oeuvres

Hokkaido King Crab  
seasoned with sobacha  
geranium and tarragon ice cream

## Les Berlingots ASP ©

Challans duck  
cooked on the barbecue  
peach, korarima and marigold

Or

Line caught mackerel  
barbecued and glazed  
dashi infused with matcha and Jerez vinegar

*Le Millefeuille blanc*  
g ranium chantilly  
candied ginger and crispy tuile genmaicha cr meux

4 courses 1280

Inclusive of one glass of Champagne Billecart-Salmon "Pic"

# CRISTAL ROOM

BY *Olivia Saphir*



## Mother's Day Dinner Menu

### *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 ©*

### Line caught mackerel

barbecued and glazed  
dashi infused with matcha and Jerez vinegar

### Aveyron lamb

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

### *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 1988