

CRISTAL ROOM  
BY *Oliveria*

Hokkaido King Crab  
seasoned with sobacha  
geranium and tarragon ice cream

Les Berlingots ASP ©   
pasta parcels filled with 24 months aged Comté  
*Roscoff oignons consommé, Tuber Melanosporum truffle and pink pepper*

Challans duck  
marinated with eucalyptus and coffee  
butternut squash and goji berries chutney

Or

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

Herbaceous Tulakalum chocolate  
flavoured with pandan, vanilla panna-cotta  
Thai basil and Mexican tarragon ice cream

Or

Le Millefeuille blanc  
Tahitian vanilla and jasmine jelly  
Voatsiperifery pepper cloud

Découverte 4 courses 1080

Découverte 3 courses exclude  788

Inspiration pairing, our beverage journey (delicious and exceptional wines but not only) 788 / 588

Balade pairing our non-alcoholic creations (for the journey) 488 / 328

5 grams Périgord Tuber Melanosporum truffle supplement of 388

*Chef suggests to enjoy with Challans duck.*

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.*

# CRISTAL ROOM

BY *Olivia Sophie*

## Hokkaido uni

fermented black beans and Nikka coffee whisky  
Chanteclerc apple jelly and nasturtium coulis

## Les Berlingots ASP ©

pasta filled with 24 months aged Comté  
*Roscoff oignons consommé*, Tuber Melanosporum truffle and pink pepper

## Brittany blue lobster

cooked over embers  
coral beurre blanc infused with douglas fir and rosemary, carrot voile

## Bresse Pigeon

marinated with osmanthus and lightly smoked tonka beans  
chestnut tartlet, persimmon, confit legs and mustard seed

## St Marcellin cheese

iced mochi with smoked Madagascar vanilla

## Herbaceous Tulakalum chocolate

flavoured with pandan, vanilla panna-cotta  
Thai basil and Mexican tarragon ice cream

Or

## Conference pear

poached with Mezcal  
porcini caramel, crispy shiso leaves

Or

## Le Millefeuille blanc

Tahitian vanilla, jasmine jelly  
Voatsiperifery pepper cloud

Set Lunch 6 courses 2380

Inspiration pairing, our beverage journey (delicious and exceptional wines but not only) 1388

Balade pairing our non-alcoholic creations (for the journey) 688

5 grams Périgord Tuber Melanosporum truffle supplement of 388

*Chef suggests to enjoy with pigeon.*

The same menu are to be enjoyed through the entire table. All prices are in HKD and subject to 10% service charge.

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