

# CRISTAL ROOM

BY *One Sophie*



## Nishimera trout

marinated with liquorice and yuzu  
lactic vinaigrette with kombucha and smoked pine oil

## Les Berlingots ASP © ||||

*pasta parcels filled with 24 months aged Comté*  
*champignons de Paris consommé* infused with Voatsiperifery pepper and tonka

### Pork rack from Gers

marinated with beer and chamomile  
rhubarb, caraway tartlet

Or

### Line caught mackerel

barbecued and glazed  
dashi infused with matcha and Jerez vinegar

### Pineapple "Vacherin"

herbal sorbet, pistachio croustillant  
lovage tuile and meringue

Or

### *Le Millefeuille blanc*

Tahitian vanilla and jasmine jelly  
Voatsiperifery pepper cloud

Découverte 4 courses 1280

Découverte 3 courses exclude |||| 888

## Beverage offer 388

*Longjing mint soda*

—

*Châteauneuf-du-Pape Clos des Brusquières 2020*

Or

*Rioja "Chiguita" - Jade Gross 2023*

—

*Your choice of coffee*

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

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*



## Chinese peas from Yunnan

geranium rosat leaves and Gyokuro  
Kaviari Oscietra caviar

## Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté  
*champignons de Paris* consommé infused with Voatsiperifery pepper and tonka

## Wild John Dory from Brittany

*meuniere*, smoked beetroot and barberries  
*watercress coulis* flavoured with marigold

## Aveyron Lamb

marinated with cinnamon and eucalyptus leaves  
baby eggplant and olives from *Drôme*

## St Marcellin cheese

iced mochi with smoked Madagascar vanilla

## Chocolate from Indonesia

cherry sorbet, local beer *crèmeux*  
cinnamon leaves and sakura

Or

## Pineapple "Vacherin"

herbal sorbet, pistachio *croustillant*  
lovage *tuile* and meringue

Or

## Le Millefeuille blanc

Tahitian vanilla and jasmine jelly  
Voatsiperifery pepper cloud

Escale 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

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.*