

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 and Voatsiperifery pepper
champignons de Paris consommé infused with tangerine Pu'er tea*

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

Rhubarb from Essone and sake

poached and confit with ginger
rice pudding ice-cream, swiss 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

Longing mint soda

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Côte-Rotie "Blonde du Seigneur" Domaine Vernay 2018

Or

Rioja "Chiguita" - Jade Gross 2023

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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 Spharic*



Green asparagus from Provence

marinated with marigold and cooked on the barbecue
green shiso and combawa ice-cream

Les Berlingots ASP ©

pasta parcels filled with 24 months aged Comté and Voatsiperifery pepper
champignons de Paris consommé infused with tangerine Pu'er tea

Line caught turbot

pea gnocchi and crispy leaves
geranium and lovage dashi

Aveyron Lamb

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

Or

32 months wagyu striploin

en imprégnation with mint, shiso and caraway
Hakata bannou negi leeks
(Supplement of 388)

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

Rhubarb from Essone and sake

poached and confit with ginger
rice pudding ice-cream, swiss 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

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