

CRISTAL ROOM

BY *One Sophie*



Prémices

Japanese squid tagliatelle

seasoned with Mikan and uni mayonnaise
zucchini and green shiso coulis

Les Berlingots ASP © ||||

pasta parcels filled with *Comté* cheese aged 24 months and *vin jaune*
onions *consommé* flavored with chamomille and madras curry

Duck from *Barbary*

suffused with sumac
corn gnocchi and smoked tonka panna-cotta

Or

Wild Suzuki

dry-aged and barbecued
dashi infused with matcha and Jerez vinegar

Yuzu "*Blanc Manger*"

citrus candied and emulsion
geranium and sapphire ice-cream, crispy seaweed

Or

Le Millefeuille blanc

géranium *chantilly*
candied ginger and crispy tuile
genmaicha *crèmeux*

Découverte 1280

Aperçu exclude |||| 888

Beverage offer 388

Longjing mint soda

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Gigondas Cuvée Tradition - Moulin de la Gardette 2020

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

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 588

Chef suggests to enjoy with Berlingot ASP © and Duck from Barbary.

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*



Prémices

Hokkaido uni

kuromame and Nikka coffee whisky
Chanteclerc apple jelly and nasturtium coulis

Les Berlingots ASP ©

pasta parcels filled with *Comté* cheese aged 24 months and *vin jaune*
onions *consommé* flavored with chamomille and madras curry

Glazed Japanese Iwashi

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

Venison from *Alsace*

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

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Fôret noire

douglass pine and vanilla whipped cream
guanaja *crèmeux* flavored with cinnamon,
pine buds ice-cream

Or

Coffee beans baba

soaked in rhum and glazed
marigold gel and passion fruit sorbet

Or

Le Millefeuille blanc

géranium *chantilly*
candied ginger and crispy tuile
genmaicha *crèmeux*

Escale 2380

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

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

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 588

Chef suggests to enjoy with Les Berlingots ASP © and Venison

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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