

CRISTAL ROOM

BY *Olivia Sophie*



Prémices

Japanese squid tagliatelle

seasoned with Mikan and uni mayonnaise
zucchini and green shiso coulis

Les Berlingots ASP © ||||

pasta parcels filled with 24 months aged Comté
heritage green tomato *consommé*
meadowsweet and mace

Duck from Barbary

"en impregnation" 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

Tahitian vanilla and jasmine jelly
Voatsiperifery pepper cloud

Aperçu 1280

Découverte *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

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.

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Prémices

Tarbouriech oyster and Mediterranean tuna

crispy shell, rose geranium and sea fennel ice-cream

Les Berlingots ASP ©

pasta parcels filled with 24 months aged *Comté*
heritage green tomato *consommé*
meadowsweet and mace

Wild John Dory from Brittany

green beans, absinthe pepper
sage and verbena *beurre blanc*

Aveyron Lamb

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

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Chocolate honeycomb

bitter honey, Hojicha and Cubeb pepper
Camélia pollen

Or

Le Millefeuille blanc

Tahitian vanilla and jasmine jelly
Voatsiperifery pepper cloud

Or

Yuzu "Blanc Manger"

citrus candied and emulsion
geranium and samphire ice-cream
crispy seaweed

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

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