

CRISTAL ROOM

BY *One Sophie*



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

Pork rack from *Gers*

marinated with beer and chamomile
rhubarb, caraway tartlet

Or

Wild Suzuki

dry-aged and barbecued
green beans and absinthe pepper
sage and verbena *beurre blanc*

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

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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.

CRISTAL ROOM

BY *Olivia Sophie*



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

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

Le Millefeuille blanc

Tahitian vanilla and jasmine jelly
Voatsiperifery pepper cloud

Or

Pineapple "*Vacherin*"

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

Or

Chocolate from Indonesia

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

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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