

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 flavoured with chamomile and madras curry

Brittany blue lobster

cooked over embers
coral sauce infused with douglas fir and rosemary, carrot voile

Or

Wild seabass and caviar 2.0

champagne and sake sauce, rose and kabosu citrus
(Supplement of 488)

Venison from Alsace

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

Or

Wagyu beef

suffused with douchi and coffee
sweet potato « *pomme dauphine* » and smoked sobacha
(Supplement of 388)

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Le Millefeuille

apricot from Provence, tonka *crèmeux*
and crispy *tuile*
Min Jian whipped cream

Or

Coffee beans baba

soaked in rum and glazed
marigold gel and passion fruit sorbet

Or

Fôret noire

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

Escale 2380

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 488

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.

Menus are subject to changes according to seasonality and availability.

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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 flavoured with chamomile and madras curry

Camus artichoke

roasted with sake, smoked egg yolk
figs leaves and Longjing *beurre blanc*

Brittany blue lobster

cooked over embers
coral sauce infused with douglas fir and rosemary, carrot voile

Glazed Japanese Iwashi

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

Or

Wild seabass and caviar 2.0

champagne and sake sauce, rose and kabosu citrus
(Supplement of 488)

Venison from Alsace

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

Or

Wagyu beef

suffused with douchi and coffee
sweet potato « *pomme dauphine* » and smoked sobacha
(Supplement of 388)

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Le Millefeuille blanc

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

Or

Coffee beans baba

soaked in rhum and glazed
marigold gel and passion fruit sorbet

Or

Fôret noire

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

Voyage 2880

3 grams Tuscany Tuber Magnatum Pico truffle supplement of 488
Chef suggests to enjoy with Les Berlingots ASP ©, Artichoke and Venison

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