

CRISTAL ROOM

BY *Què Sophie C*



Tomato tartelette and Dauricus caviar

Géranium and longjing beurre blanc

Les Berlingots ASP ©

pasta *parcels* filled with *Comté* cheese aged 24 months and *vin jaune*
onions *consommé* flavoured with chamomile and madras curry, white truffle

King crab soufflé ||||

Vietnamese coriander, lovage
Sichuan pepper leaves

Brittany blue lobster

cooked over embers
grilled leeks, green curry flavoured with kaffir lime

Wild seabass, Petrossian Daurenki caviar ||||

Champagne sauce

Jacques Pic's signature since 1971

Venison from Alsace

marinated with black garlic, smoked vanilla and whiskey
parsnip "pomme dauphine", mikan, white truffle

St Marcellin cheese

iced mochi with smoked Madagascar vanilla

Fôret noire

douglass pine and vanilla whipped cream
guanaja crémeux flavoured with cinnamon
morello sorbet

Or

Le Millefeuille blanc

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

Voyage 8 course 3280

Escale 6 courses *exclude* |||| 2780

Inspiration pairing, our beverage journey (delicious / exceptional wines but not only) 2180 / 1980

Balade pairing our non-alcoholic creations (for the journey) 988 / 788

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.