

CRISTAL ROOM

BY

Olivia Sophie



**MICHELIN
GUIDE
2026**

SAVOIR-FAIRE

780 HKD

PRÉMICES

EBI CHAWANMUSHI

kiwi and winter melon
infused with marigold and tarragon
Add on caviar for 88 HKD

OR

CHINESE PEAS FROM YUNNAN

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar
Supplement of 488 HKD

LES BERLINGOTS ASP © *

pasta parcels filled with 24 months *Comté fondue*
champignons de Paris consommé flavoured with Oolong
and smoked vanilla
Add on 388 HKD

MEDITERRANEAN OCTOPUS

grilled and smoked on barbecue
pesto with mint and red wine sauce

OR

DUCK FROM GUANGDONG

flavoured with rooibos, caraway, cubeb pepper
chou farci and green curry

MANGO

infused with *geranium*
crispy *tuile* with pink peppercorn

OR

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread *tuiles*
Supplement of 188 HKD

MIGNARDISES

madeleine | Buddha's hand
chocolate | walnut | *vin jaune*

Balade pairing: our non-alcoholic creations 288 / 488

Experience pairing: our mix pairing 388 / 588

Inspirational pairing: our wine journey 488 / 688

The same menu are to be enjoyed through the entire table.
All prices are in HKD and subject to 10% service charge. Nordaq free flow water service for 80HKD
Menus are subject to changes according to seasonality and availability.