

Tasting Menu

Presenting the Seasonality of Japanese Produce

*Sea urchin, oyster,
lemongrass kombu jelly*

*Steamed egg custard topped with
hamaguri and spring vegetables*

Kegani dumpling in ichibandashi

Sakuramasu, kurumaebi, abalone

*Charcoal grilled alfonsino with
watercress purée*

Charcoal grilled french duck

Tomato tokoroten

*Steamed usuimame rice
with unagi*

Sakura and strawberry

Spring tea trilogy

Tenku RyuGin

時令日本食材懷石套餐

海膽, 牡蠣,
香茅昆布果凍

日本蛤蜊 野菜
熱茶碗蒸

北海道毛蟹魚丸 一品高湯

櫻花鱒魚, 車海老, 嫩煮鮑魚

備長炭燒金目鯛
西洋菜蓉

備長炭燒法國水鴨

蕃茄涼麵

碗豆飯 佐 大鰻

櫻花 草莓

春茶三重奏

天空龍吟