

Tasting Menu

Presenting the Seasonality of Japanese Produce

*Charcoal grilled shirako spring roll with
Yunan ham and shiso leaf*

*Steamed egg custard topped with
hamaguri clam and spring vegetable*

*Foie gras and persimmon monaka,
tomato drop*

Kegani crab dumpling in ichibandashi soup

Aoriika, shiroebi and caviar, kue grouper

*Deep fried oyster, radish,
white miso sauce*

*Charcoal grilled spanish mackerel with
watercress purée*

Charcoal grilled french duck with spinach

Steamed rice with abalone and seaweed

Sakura blanc manger with fresh strawberry

Black truffle delights

HK\$2,380 per person, 10% service charge applies

Tenku RyuGin

時令日本食材懷石套餐

*備長炭燒白子春卷
雲南火腿 紫蘇葉*

日本蛤蜊 野菜 熱茶碗蒸

*法國鵝肝 柿子 脆餅,
蕃茄水滴*

北海道毛蟹魚丸 一品高湯

*障泥魷魚 白蝦 魚子醬
野生九繪斑魚*

*酥炸日本牡蠣 聖護院大根
京都白味噌醬*

備長炭燒鱈魚 西洋菜蓉

備長炭燒法國水鴨 日本菠菜

嫩煮鮑魚 佐 海苔飯

法式櫻花牛奶凍 新鮮草莓

黑松露禮讚

每位 HK\$2,380，另收加一服務費

天空龍吟