

*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 duology*

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

*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*

*春茶二重奏*

*每位 HK\$2,380, 另收加一服務費*

*天空龍吟*