

Michelin 2 Stars Ankyu 安久 Guest Chef Yozo Ueda Dinner Tasting Menu

Appetizer 前菜

ミル貝細切、発酵白菜、蕪餡、柚子釜、松葉
Geoduck Thin Slice, Fermented Cabbage and Mashed Radish in Yuzu Bowl
日本象拔蚌細切伴發酵大白菜配蕪茸茨汁柚子釜盛

Cold Dish 冷盤

伊勢海老、柚子マリネ、穂紫蘇、帆立、菜種、キャビア
Ise Lobster Ceviche, Hojisu, Scallop with Caviar and Nanohana
伊勢海老配柚子醋汁、穂紫蘇、帆立貝伴魚子醬、油菜花

Soup 吸物

薄きり蒸しアワビ、レンコン饅頭、ウグイス菜、蛤・新玉すり流し
Steamed Abalone serve with Lotus Dumpling and Komatsuna in Onion Clam Soup
蒸鮑魚薄切伴蓮藕饅頭鶯菜配大蛤新洋蔥茸茨湯

Sashimi 刺身

松葉ガニ、蛇腹胡瓜、カニみそソース、山葵、しきば
Matsuba Crab with Cucumber in Crab Miso
松葉蟹伴蛇腹胡瓜配蟹味噌

Grilled Dish 焼物

白甘鯛酒粕漬、湯葉
Amadai Marinated in Sake Kasu with Yuba
白甘鯛魚酒粕漬燒配腐皮

Tempura 天扶良

白魚、唐墨、木の芽
Shirauo Fish with Mullet Roe Tempura with Kinome
白魚配烏魚子天扶良伴木之芽

Les Entrees 中鉢

法蓮草、えのき、金時人参、カシューナッツの胡麻和え
Japanese Spinach, Mushroom, Carrot, Cashew with Sesame Dressing
法蓮草、夏茸、金時人参、腰果伴胡麻醬

Simmered Dish 煮物

牛肉すき焼き、筍、針白葱、芽葱
Beef Rice Sukiyaki Style with Bamboo Shoot, Spring Onion and Menegi
牛肉壽喜燒配春筍伴針白蔥、芽蔥

Rice Set 食事

カニ・トリュフ雑炊、卵、海苔、漬物
Fresh Crab Meat with Zosui and Black Truffle Congee with Pickles
鮮蟹肉配黑松露雜炊配漬物

Dessert 甜品

揚葛羊羹 抹茶ソース
Deep Fried Yokan with Matcha Dressing
炸葛羊羹配抹茶汁

每位港幣 HK\$2,380 per person

Menu available on 19-22 February 2025

The ingredients will be changed according to seasonality. 菜單會因季節性而更換食材
If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

The price is subject to 10% service charge. 另加一服務費。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.
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