

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

Appetizer 前菜

金目鯛昆布、菜種、筍、キャビア

Kinmedai Marinated in Seaweed with Caviar, Nanohana, Bamboo Shoot

金目鯛昆布漬配魚子醬、油菜花、春筍

Soup 吸物

帆立真薯、うぐいす菜、蕪すり流し

Scallop Fishcake with Baby Turnip in Mashed Radish Soup

帆立貝真薯伴鶯菜配蕪茸茨湯

Sashimi 刺身

松葉カニ、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

鰯、玉葱、木の芽、スタチ、甘だれ

Sea Salt Grilled Buri with Kinome Sweet Soya Sauce and Lime

鰯魚塩焼配洋蔥、木之芽伴甜醬油、青橘

Simmered Dish 煮物

鴨、丸大根、九条ネギ、柚子胡椒、葛

Braised Duck Breast with Radish serve with Kujo Spring Onion in Yuzupepper and Arrow Root

合鴨配丸大根九條葱伴醬油茨汁、柚子胡椒、葛粉

Rice Set 食事

鮭いくらご飯、胡麻、柚子、漬物

Steamed Rice with Japanese Salmon and Salmon Roe with Pickles

鮭魚伴鮭魚子飯、香菜

Dessert 甜品

わらび餅、黒蜜、ウグイス粉

Homemade Warabi Mochi with Brown Sugar and Soy Powder

自家製黒蜜蕨餅配鶯粉

每位港幣 HK\$1,280 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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