

## GUEST CHEF SAKUMA KUNIO DINNER TASTING MENU

### Appetizer 前菜

Yam Tofu · Salmon Roe · Mackerel Hanamaki · Sea Urchin with Marinated Spinach  
Simmered Duck Breast · Simmered Sea Whelk · Salted Broad Bean · Okra  
山藥豆腐 · 三文魚子 · 鯖魚小袖花卷壽司 · 海膽伴菠菜醬油浸漬  
合鴨胸肉醬油煮 · 磯粒貝和風煮 · 鹽蒸空豆 · 秋葵

### Sashimi 刺身

Red Tuna · Flounder  
金槍魚 · 左口魚

### Tempura 天扶良

Japanese Shrimp (2 pc) *Add \$320 Upgrade to Ise Lobster with Caviar*  
Green Eye Fish *Add \$250 Upgrade to Ezo Abalone with Liver Sauce*  
Wagyu Beef with Cheese and Shiso · Zucchini Flower with Crab Miso  
Beni Haruka Sweet Potato · Sweet Corn · White Asparagus with Sea Urchin  
日本車海老 (兩隻) *加 \$ 320 可轉伊勢海老伴魚子醬*  
目光魚 *加\$250 可轉北海道蝦夷鮑配鮑魚肝醬汁*  
和牛芝士紫蘇卷 · 意瓜花配蟹味噌  
紅春香薩摩芋 · 黃味姬粟米 · 白蘆筍配海膽

### Vinegared Dish 醋物

Hokkaido Hairy Crab with Ezo Abalone and Vinegar Miso  
With Kujo Spring Onion · Matsumoto Shimeji Mushroom  
北海道毛蟹配蝦夷鮑拌醋味噌  
伴九條蔥 · 丹波本菇

### Shokuji 食事

Tempura Egg Donburi with Miso Soup and Pickles  
玉子天丼配麵豉湯及香菜

or

Tempura Chazuke (Shrimp · Kobashira · Mitsuba)  
天婦羅茶漬飯 (蝦 · 小柱貝 · 三葉)

*Add \$98 for Fresh Shaved Black Truffle 加 \$ 98 可加鮮黑松露*

### Dessert 甘味

Shizuoka Crown Melon with Cherries  
靜岡蜜瓜配櫻桃

每位港幣 HK\$1,688 Per Person



Prices are subject to 10% service charge based on the original price 另收加一服務費 (以原價計算)

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。

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

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。