

GUEST CHEF SAKUMA KUNIO LUNCH TASTING MENU

Appetizer 前菜

Yam Tofu · Sea Urchin · Caviar · Water Shield · Baby Okra · Lotus in Lotus leaf
山藥豆腐 · 海膽 · 魚子醬 · 蓴菜 · 小秋葵 · 荷花荷葉盛

Tempura 天扶良

Japanese Shrimp (2pc) *Add \$320 Upgrade to Ise Lobster with Caviar*

Whiting Fish *Add \$250 Upgrade to Ezo Abalone with Liver Sauce*

Shiso Roll with Sea Urchin and Scallop

Baby Ayu with Watermelon Vinegar · Sweet Potato · Sweet Corn · Asparagus

日本車海老 (兩隻) *加 \$ 320 可轉伊勢海老伴魚子醬*

沙追魚 *加\$250 可轉北海道蝦夷鮑配鮑魚肝醬汁*

海膽帆立貝紫蘇卷

活稚香魚配西瓜酢 · 蕃薯 · 粟米 · 青蘆筍

Vinegared Dish 醋物

Ark Shell with Sea Moss Vinegared Dish

赤貝伴甘酢水雲菜

Shokuji 食事

Tempura Egg Donburi

玉子天丼

or

Tempura Sakura Shrimp Donburi

櫻花蝦天丼

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

Served with Miso Soup & Pickles

配 麵鼓湯及香菜

Dessert 甘味

Yuzu Sorbet with Mixed Berries

柚子雪葩配雜莓

每位港幣 HK\$1088 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。