

*"The taste of spring is always about the lightness and freshness.*

*From the delicate sweetness of seasonal fishes and shellfish, to the hint of bitterness and herbaceous in mountain vegetables, this 11-course menu celebrate the liveliness of spring.*

*Here we further infuse some classic Cantonese flavour into contemporary kaiseki,  
paying homage to the taste of my childhood memory.*

*I sincerely hope the feast of tonight will freshen up your sense as sea breeze. "*

*Hidemichi Seki,  
Chef de Cuisine of Tenku RyuGin*

*Tasting Menu*

*Presenting Seasonality of Japanese Produce*

*Hot egg custard topped with kegani crab  
and Chinese red vinegar*

*Miyasaki Wagyu beef,  
shiitake mushroom and fermented bean curd sauce*

*Cold somen with abalone and caviar*

*Charcoal grilled unagi - large eel*

*Amadai in Agedashi style*

*Lightly torched hokki clam and sea urchin on rice*

*Mango and foie gras with tofu paste*

*Sakura Blanc-Manger with fresh strawberries*

*Charcoal grilled alfonsino in ichibandashi soup*

*Black truffle delights*

*Aori squid, sakuramasu, botan shrimp*

*Tenku RyuGin*

「春日的味覺總離不開那份清新和輕盈。  
由細膩鮮甜的時令魚獲和貝類，至味道清澀、略帶回甘的山野菜，  
這11道盛宴呈現出春天生機處處的無比活力。  
這裡我們更將一些廣東菜的味道融會於當代懷石料理之中，  
與大家分享我兒時對味覺的回憶。  
誠意希望今晚的味覺之旅能像春風般喚醒您的五感。」

天空龍吟總廚 · 閔秀道

## 時令日本食材懷石套餐

北海道毛蟹紅醋熱茶碗蒸

嫩煮鮑魚 及 魚子醬 佐 冷素麵

揚物料理 白甘鯛

芒果, 鵝肝 佐 豆腐醬

備長炭燒金目鯛 佐 一品高湯

障泥魷魚 · 櫻鱒 · 牡丹蝦

宮崎和牛 佐 椎茸腐乳醬

備長炭燒日本大鰻

火炙北寄貝 及 鮮海膽飯

法式櫻花牛奶凍 佐 新鮮士多啤梨

黑松露禮讚

天空龍吟