



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

三重県伊勢海老と岡山県ミル貝に山椒の香り

Mie Prefecture Ise Lobster and Okayama Geoduck with Sansho Sauce

三重縣伊勢海老及岡山縣象拔蚌配山椒汁

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北海道毛蟹と三重県蛤によるクラムチャウダー風

Hokkaido Hairy Crab and Mie Prefecture Clam with Japanese style Soy Bean Sauce

北海道毛蟹及三重縣大蜆配日式風味豆乳汁

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静岡県金目鯛の炙りとキャビアに香味醤油と共に

Shizuoka Golden Eye Snapper Sashimi and Caviar with homemade fragrant Soya Sauce

静岡縣火炙金目鯛及黑魚子配香味醬油

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徳島県甘鯛幽庵焼きに京都の花山椒

Tokushima Grilled Amadai in Kyoto Sansho Pepper

徳島縣甘鯛魚醬油燒配京都花山椒

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京都鮎と九条葱の甘酢餡掛け

Kyoto Chiayu with Kujo Green Spring Onion and Vinegared Supreme Sauce

京都香魚配九條蔥拌甘醋茨汁

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北海道鮭といくらご飯(石川県こしひかり)

Hokkaido Steamed Rice with Ishikawa Salmon and Salmon Roe

北海道鮭魚配三文魚子拌石川越光米飯

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わらび餅

Homemade Fern Cake

自家製蕨餅

**每位港幣 HK\$1,280 per person**

**Menu available on 30 & 31 May, 1 June 2024**

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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