TIN LUNG HEEN

THE RITZ-CARLTON, HONG KONG

SET MENUS

Providing you the finest cuisine

Lunch and dinner. Level 102.

HOW TO READ THIS MENU

Every mark below appears beside a dish only when the house prints it.

THE LINE BENEATH A DISH

Barbecued pork with osmanthus flower honey

Chef's Premium Selection

If you have any concerns regarding food allergies, please inform your server before ordering.

THE MARKS THIS MENU DECLARES

PREMIUM BLACK ABALONE DEGUSTATION MENU

Chef's Premium Selection · Minimum order for 2 persons

PER PERSON	A GLASS OF HENNESSY PARADIS, ADDITIONAL	SELECTED CLASSIC WINES, ADDITIONAL
2228	1980	1280

CHEF'S PREMIUM SELECTION

Roasted crispy suckling pig served with Chinese puff

Wok-fried eel with plum sauce

Deep-fried smoked bean curd sheet filled with carrot, shiitake mushroom and black fungus

Sautéed turbot fish with asparagus served with crispy fish bone

Braised premium black abalone with porcini and garlic

Braised glutinous rice in fish soup with fish maw and preserved meat

CHEF'S SPECIALTY DESSERTS

Double-boiled milk pudding with peach gum and honey rose

Deep-fried bun with lava cheese

THE WINES, IN THE ORDER PRINTED

NV Devaux, Collection D Rosé Brut, Champagne, France

2023 Xige Estate, Jade Dove Sauvignon Blanc, Ningxia, China

Hennessy X.O

2020 Domaine Bouchard Père et Fils, 1er Cru Les Cailles, Nuits-St-Georges, Burgundy, France

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

PREMIUM BLACK ABALONE DEGUSTATION MENU

THE WINES, IN THE ORDER PRINTED · CONTINUED

2020 Prince de Saint-Aubin, Sauternes, France

With a glass of Champagne from Sommelier's selection and a glass of Hennessy X.O. Discount is not applicable for this seasonal menu.

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

MICHELIN DEGUSTATION MENU

Chef's Premium Selection · Minimum order for 2 persons

PER PERSON	CLASSIC WINES AND SEASONAL COLD BREW TEA, ADDITIONAL	PREMIUM WINES AND SEASONAL COLD BREW TEA, ADDITIONAL
1988	1380	2280

CHEF'S PREMIUM SELECTION

X.O. Sautéed conch with X.O. sauce

Barbecued pork with osmanthus flower honey

Simmered fresh abalone with sea salt

Pan-fried lobster with tomato, served with lobster broth

Steamed garoupa fillet with bird's nest and Jinhua ham

Wok-fried Wagyu beef with termite mushrooms

Fried rice in green tea with Alaskan king crab meat

Seasonal Cold Brew Tea

CHEF'S SPECIALTY DESSERTS

Double-boiled milk pudding with peach gum and honey rose

Baked puff with hawthorn paste

THE WINES, IN THE ORDER PRINTED

NV Ruinart, Blanc de Blancs, Champagne, France

2017 Dom Pérignon, Champagne, France

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

MICHELIN DEGUSTATION MENU

THE WINES, IN THE ORDER PRINTED · CONTINUED

2023 Robert Weil, Kiedricher Gräfenberg Riesling Grosses Gewächs, Rheingau, Germany

2022 Domaine Paul Pernot, Puligny-Montrachet, Burgundy, France

2020 Castello Banfi, Brunello di Montalcino, Tuscany, Italy

2019 Château Clerc-Milon, Pauillac, Bordeaux, France

2024 La Spinetta, Moscato d' Asti, Piemont, Italy

2020 Prince de Saint-Aubin, Sauternes, France

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

BLACK PEARL DEGUSTATION MENU

Chef's Premium Selection · Minimum order for 2 persons

PER PERSON	CLASSIC WINES AND SEASONAL COLD BREW TEA, ADDITIONAL	PREMIUM WINES AND SEASONAL COLD BREW TEA, ADDITIONAL
2388	1380	2480

CHEF'S PREMIUM SELECTION

Deep-fried shrimp toast

Barbecued pork with osmanthus flower honey

Simmered garoupa with butter in superior broth

Braised crab claw with crab roe, yellow carrot and minced ginger

Double-boiled chicken soup with fish maw in baby coconut

Braised South African Yoshihama abalone (26 head) with shiitake mushroom in supreme sauce

Braised French duck leg in spicy and sour sauce served with sautéed conch

Wok-fried yellow fungus with fresh lotus seeds, lily bulbs and snow pea served in golden crispy nest

Braised rice noodle with dried shrimp and clam in fish broth

Seasonal Cold Brew Tea

CHEF'S SPECIALTY DESSERTS

Chilled mango cream with sago and pomelo

Glutinous rice roll with green tea paste and peanuts

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

BLACK PEARL DEGUSTATION MENU

THE WINES, IN THE ORDER PRINTED

NV Ruinart, Blanc de Blancs, Champagne, France

2017 Dom Pérignon, Champagne, France

2023 Robert Weil, Kiedricher Gräfenberg Riesling Grosses Gewächs, Rheingau, Germany

2022 Domaine Paul Pernot, Puligny-Montrachet, Burgundy, France

2022 Domaine Rewa, Pinot Noir, Central Otago, New Zealand

2020 Domaine Bouchard Père et Fils, 1er Cru Les Cailles, Nuits-St-Georges, Burgundy, France

2020 Castello Banfi, Brunello di Montalcino, Tuscany, Italy

2019 Château Clerc-Milon, Pauillac, Bordeaux, France

2024 La Spinetta, Moscato d' Asti, Piemont, Italy

2020 Prince de Saint-Aubin, Sauternes, France

With a glass of Champagne from Sommelier's selection.

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

EXECUTIVE SET LUNCH

Chef's Premium Selection · Minimum order for 2 persons · Main dining area only

PER PERSON, WITH A GLASS OF WHITE OR RED WINE FROM SOMMELIER'S SELECTION	SELECTED PREMIUM WINES, ADDITIONAL
668	900

CHEF'S PREMIUM SELECTION

Barbecued pork with osmanthus flower honey

Pan-fried minced Wagyu beef cake with water chestnut

Deep-fried eel with plum sauce

Steamed egg with diced garoupa and salmon roe

Pan-fried scallop with tomato served with crispy wonton crackers

Wok-fried Chinese kale with pine nuts

Wok-fried chicken fillet in fermented black bean sauce

Fried rice with diced abalone, goose and dried shrimp wrapped in lotus leaf

CHEF'S SPECIALTY DESSERTS

Sweetened red lotus seed cream with fresh lotus seeds

Glutinous rice roll with green tea paste and peanuts

THE WINES, IN THE ORDER PRINTED

NV Ruinart, Blanc de Blancs, Champagne, France

2021 Villa Maria, "Taylors Pass", Marlborough, New Zealand

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

EXECUTIVE SET LUNCH

THE WINES, IN THE ORDER PRINTED · CONTINUED

2020 Castello Banfi, Brunello di Montalcino, Tuscany, Italy

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.

VEGAN MENU

Chef's Premium Selection

PER PERSON	SELECTED CLASSIC WINES, ADDITIONAL
928	1180

CHEF'S PREMIUM SELECTION

Braised bamboo fungus with spinach and black truffle

Braised mushroom in curry

Deep-fried smoked bean curd sheet filled with carrot, shiitake mushroom and black fungus

Wok-fried yellow fungus with fresh lotus seeds, lily bulbs and snow pea served in golden crispy nest

Double-boiled matsutake mushroom soup with fig and kudzu root

Steamed tofu puff with sweet preserved vegetables

Baked Omnipork with taro in coconut sauce

Deep-fried eggplant puff stuffed with assorted mushrooms in salt and pepper

Fried rice with Chinese olive, pine nuts and taro in coconut sauce

Double-boiled papaya and snow fungus with red date

THE WINES, IN THE ORDER PRINTED

NV Barons de Rothschild, "Ritz" Brut Reserve, Champagne, France

2021 Villa Maria, "Taylors Pass", Marlborough, New Zealand

2023 Grace Wine, Rosé, Yamanashi, Japan

2020 Castello Banfi, Brunello di Montalcino, Tuscany, Italy

If you have any concerns regarding food allergies, please inform your server before ordering.
All prices are in HK$ and subject to 10% service charge.