

aquaroma

antipasti | starters | 前菜

insalata estiva con verdure, frutta di stagione,
formaggio fresco di capra e noci
garden salad with summer vegetables, seasonal fruits,
fresh goat cheese and nuts 198

夏季田園沙律配時令蔬果、鮮羊奶芝士、堅果

30g di caviale kristal servito con i classici condimenti
30g kristal caviar served with blinis, egg, capers, chives,
shallots and crème fraiche 888

30克晶鑽魚子醬

burrata con gremolada, pomodorini assortiti e uva di stagione
burrata with parsley and lemon zest gremolada, assorted tomatoes and
seasonal grapes 228

布袋芝士配香芹油及檸檬、雜錦番茄及時令提子

la nostra battuta di fassona piemontese

♀ aqua's signature italian fassona beef tartare 298

經典生牛肉他他

insalata di granchio reale con caviale ed estratto alla mela verde e cetriolo
king crab salad with caviar, cucumber and green apple extract 368

蟹肉沙律配魚子醬、青瓜及青蘋果精萃

crudo di gamberi rosa di profondità con pomodori verdi, emulsione di pomodoro
giallo e caviale
deep sea pink prawns tartare with green tomatoes, yellow tomato emulsion
and caviar 298

深海粉紅蝦他他配青番茄、黃番茄醬及魚子醬

p r i m i | pasta and risotto | 意大利麵 及 意大利燴飯

risotto con salsa di funghi porcini, olio al prezzemolo e tartufo nero
risotto with porcini mushroom sauce, parsley oil and black truffle 368
意大利燴飯配牛肝菌醬、香芹油及黑松露

gnocchi di patate con gamberi rossi e zucchini
homemade potato gnocchi with red prawns and fresh zucchinis 378
意式薯糰配紅蝦及新鮮翠玉瓜

ravioli del plin all'anatra, la sua salsa, fonduta di parmigiano e salvia croccante
braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage 198
燉鴨肉意大利雲吞、鴨肉醬汁、巴馬臣芝士及酥炸鼠尾草

linguine all'astice con pomodoro, peperoncino, limone ed erbe
♀ lobster linguine with tomatoes, chilli, lemon and aromatic herbs 398
龍蝦意大利扁麵、辣椒番茄及檸檬香草

pici fatti in casa al ragù bolognese di wagyu
home made pici pasta with wagyu beef bolognese ragu 298
手工意大利圓麵配和牛番茄肉醬

p i z z a | dough | 薄餅

diavola
tomato sauce, provola, spicy salame, 'nduja and parsley 258
番茄辣肉腸薄餅

margherita
tomato sauce, fior di latte mozzarella and basil 238
番茄羅勒水牛芝士薄餅

prosciutto crudo di parma e rucola
tomato sauce, 24-months parma ham, burrata, arugula and dry cherry tomatoes 298
24個月風乾巴馬火腿配布袋芝士、火箭菜及櫻桃番茄乾薄餅

aragosta
♀ lobster bisque, thinly-sliced lobster and lemon zest 498
香濃龍蝦薄餅

tartufo
mixed wild mushrooms, fior di latte mozzarella and black truffle shavings 298
蘑菇松露奶油薄餅

secondi | main course | 主菜

calamari al forno ripieni con pomodori tritati, capperi, acciughe e pane grattato baked cuttlefish filled with chopped tomatoes, capers, anchovies and homemade bread 烤墨魚釀碎番茄、酸豆、鯷魚及自家製麵包	398
filetto di tonno in crosta di pistacchio con melanzane e pomodorini arrosto seared blue fin tuna fillet, coated in pistachio with sweet and sour eggplant and roasted tomato 開心果醬香烤藍鰭吞拿魚、糖醋茄子、燒番茄	398
♀ costine di manzo brasate al vino rosso con salse di stagione e "focaccina" red wine braised short ribs with seasonal sauces and "focaccina" 紅酒燉牛小排配時令醬汁及意式香草麵包	498
filetto di manzo con salsa "cacciatora", pera dorata con senape e asparagi freschi beef tenderloin with "cacciatora" gravy, golden pear with mustard and fresh asparagus 牛柳配意式獵人番茄醬、芥末黃金梨及新鮮蘆筍	398
faraona arrosto con patate, funghi selvatici, tartufo nero e salsa d'arancia "imperial roasted guinea fowl" with potatoes, wild mushrooms, black truffle and orange sauce 烤皇家珍珠雞配薯仔、野菌、黑松露及香橙醬	458

contorni | side dishes | 伴菜

asparagi scottati con parmigiano reggiano seared asparagus with parmesan cheese 火炙蘆筍配巴馬臣芝士	158
broccolini saltati piccanti sauteed spicy broccolini 辣炒西蘭花苗	88
patate novelle arrostite al rosmarino roasted new potatoes with rosemary 迷迭香燒新薯	88

主菜 | hot dishes | 溫物

- チリアンシーバスのグリル・ロブスター添え
grilled chilean sea bass and lobster tempura with truffle lobster sauce 498
香烤智利海鱸魚、龍蝦天婦羅、松露龍蝦汁
- ♀ ロッシーニ、和牛ヒレ肉とフォアグラのグリル
♀ "rossini" grilled beef tenderloin and foie gras, truffle sesame puree, 688
bamboo shoot and lotus crisps
燒和牛柳、香煎鵝肝、松露芝麻醬配日本時令蔬菜
- ラムチョップの辛味照り焼き
chilli teriyaki lamb with yuzu, garlic and miso 298
照燒香辣羊架、柚子香蒜味噌
- 麴漬けキンメダイのしぎ焼き, 柚子蜜添え
char grilled fermented rice marinated kinme fish shigi-yaki with yuzu jam 498
炭燒麴米醃漬金目鯛四季燒配柚子醬
- ♀ 銀ダラ西京焼き
♀ charcoal-grilled black cod marinated with saikyo miso 398
銀鱈魚西京燒
- 牛肉の照り焼き
grilled angus beef rib eye houraku-yaki, karashi mustard and teriyaki sauce 498
燒美國安格斯肉眼扒、黃芥末照燒醬
- ♀ 和牛の石焼きと3種のソース
♀ stone-grilled wagyu sirloin and crispy garlic chips 988
served with three sauces: onion and garlic, sour soy and sansho pepper soy
石燒和牛西冷、炸蒜片、三色醬汁

配菜 | side dishes | 伴菜

- 野菜炒め
stir-fried japanese vegetables 88
炒日本蔬菜
- なめこ味噌汁
nameko mushroom in tofu miso soup 88
滑子菇豆腐味噌湯
- 枝豆 or スパイシー焼き枝豆
salted edamame or roasted edamame with lemon and shichimi 88
鹽味或檸檬七味粉烤枝豆

天婦羅 | tempura | 天婦羅 & 揚げ物

天婦羅盛り合わせ tiger prawns and assorted seasonal japanese vegetables 炸虎蝦及日本野菜天婦羅拼盤	268
海老天婦羅 ♀ tiger prawns 炸虎蝦天婦羅	298
春野菜の天婦羅 assorted seasonal japanese vegetables 日本野菜天婦羅拼盤	198
ロックシュリンプの天ぷら rock shrimp with spicy mayonnaise 岩蝦天婦羅配辣蛋黃醬	238

飯麵 | rice and noodle | お食事

海鮮麦飯雑炊 seafood barley rice "zosui" style with lobster, scallop, octopus and seasonal vegetables 海鮮藜麥雜炊配龍蝦、帶子、八爪魚及時令蔬菜	488
野菜焼きうどん stir-fried udon with japanese mixed vegetables 日式雜菜炒烏冬	268
雲丹とシーフードのチャーハン sea urchin and mixed seafood fried rice 海膽海鮮炒飯	358
和牛とキムチのチャーハン japanese wagyu beef and kimchi fried rice 和牛泡菜炒飯	328
石鍋和牛すき焼き ♀ thin-sliced wagyu beef sukiyaki in stone pot 和牛石鍋飯	398

配酒小食 及 湯 | small plates and soup | 前菜とスープ

	ほうれん草の胡麻和え japanese spinach roll with sesame sauce 日式菠菜沙律配芝麻醬	138
	餃子 pan-fried pork gyoza with spicy sour sauce 日式豬肉煎餃配酸辣醬汁	158
♀	和牛の焼きナスロール, バター醤油ソース pan-fried wagyu beef roll with smoked eggplant and sweet butter soy sauce 香煎和牛肉、煙茄子卷	288
	ロブスターとタコのバターポーチ butter poached lobster and octopus with seafood soy sauce 牛油慢煮龍蝦、八爪魚配海鮮醬油	298
	ハマチのカルパッチョ、イクラ添え、バジル紫蘇ソース yellowtail carpaccio with ikura and basil shiso sauce 油甘魚薄切配三文魚子及紫蘇羅勒汁	298
	蛤酒蒸し hamaguri clams steamed with sake, garlic and ginger 清酒煮蜆	388
♀	マグロ・サーモン・ホタテのタルタル・イクラ・ウニ・キャビアのせ・揚げワントン添え fine-chopped tuna, salmon and scallop tartare, sea urchin and salmon roe with caviar and deep-fried crispy thin chips 碎吞拿魚、三文魚、帆立貝他他、海膽三文魚子、黑魚子、酥炸脆片	458
	ズワイ蟹アボカドタルタル hokkaido crab and avocado tartare 北海道螃蟹配牛油果他他	258
	タイカルパッチョ、あん肝ムースとイクラを添えて sea bream carpaccio with konbu seaweed, ankimo mousse and ikura 鯛魚昆布漬薄切配安康魚肝醬三文魚子	388
	フォアグラのグリル・ブランディ照り焼き grilled foie gras with soba seeds and brandy soy sauce 香煎鵝肝、蕎麥籽白蘭地醬油	228
♀	なす柚子味噌田楽 japanese eggplant dengaku with yuzu miso and ginkgo nuts 日式燒茄子、柚子味噌及銀杏	198

刺身 & 壽司拼盤 | sashimi and sushi platter | 刺身 & 壽司盛り合

<p>アクア京都壽司盛り合わせ kyoto sushi selection 9 pieces of sushi · 9 types 京都壽司拼盤9貫</p>	688	<p>プレミアム刺身盛り合わせ sashimi selection 18 pieces · 9 types 刺身拼盤18點</p>	688
<p>アクア東京壽司盛り合わせ premium sushi selection "tokyo" 14 pieces of innovative sushi 東京精選壽司拼盤14貫</p>	988	<p>プレミアム刺身盛り合わせ premium sashimi selection 18 pieces · 9 types 精選刺身拼盤18件</p>	988
<p>デラックス刺身壽司盛り合わせ deluxe selection sashimi and sushi 14 pieces of sashimi · 8 pieces of sushi 豪華刺身14件及壽司拼盤8貫</p>	1,188	<p>ankh刺身壽司盛り合わせ ankh sashimi and sushi 4 pieces each · 10 types of sashimi 12 piece of chef selection sushi and makirroll (lobster · abalone · toro · uni) ankh極上特選刺身壽司拼盤(共40件)</p>	2,888
<p>♀ アクア東京叩き壽司盛り合わせ tataki selection 14 pieces (fatty tuna, botan ebi, wagyu beef and foie gras on cucumber slices) 創作壽司拼盤14件</p>	988		

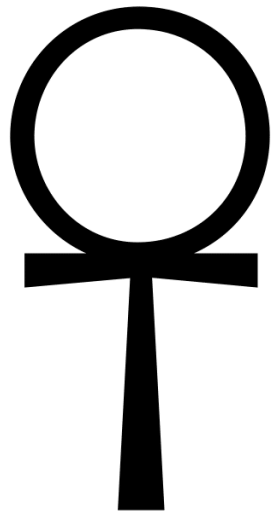
卷物 | maki rolls | 巻き壽司 temaki hand roll available on request

<p>炙り和牛巻き・アボカドとキャビア添え seared wagyu beef with avocado and caviar 火炙和牛牛油果、黑魚子卷</p>	328	<p>ソフトシェルクラブのスパイシー巻き soft-shell crab tempura with spicy tobiko sauce 軟殼蟹天婦羅卷、飛魚子辣醬</p>	268
<p>赤エビのライスペーパー揚げとネギトロき ゆうり巻き fried giant shrimp and rice paper with minced fatty tuna and cucumber 炸赤蝦米紙配碎切吞拿魚腩青瓜卷</p>	298	<p>カリフォルニアロール california 加州卷</p>	238
<p>スパイシーネギトロとアボカド巻き spicy negitoro and avocado 碎葱吞拿魚腩牛油果卷、蒜辣醬</p>	258	<p>アボカド胡瓜巻き avocado and kappa 牛油果青瓜卷</p>	168
<p>♀ 伊勢海老壽司巻きの天婦羅 lobster and salad tempura 龍蝦天婦羅沙律壽司卷</p>	288	<p>♀ 焼大とろ巻壽司 seared toro 火炙大吞拿魚腩卷</p>	368

刺身 & 壽司 | sashimi and nigiri | さしみ & 寿司

nigiri sushi 2 pieces
sashimi 3 pieces

	sashimi	nigiri		sashimi	nigiri
鮭 sake / salmon 三文魚	158	118	鮪 - 赤身 maguro / tuna 吞拿魚	198	168
はまち hamachi / yellowtail 油甘魚	148	118	中トロ chu-toro / semi fatty tuna 中吞拿魚腩	288	228
甘海老 ama-ebi / sweet-shrimp 甜蝦	118	118	鮪-大トロ o-toro / fatty tuna 大吞拿魚腩	358	298
帆立貝 hotategai / scallop 帆立貝	158	128	雲丹 uni / sea urchin 海膽	358	288
ボタン海老 botan-ebi / giant-shrimp 牡丹蝦	288	238	玉子 tamago / omelette 壽司蛋		78
縞鯔 shima-aji / striped-jack 深海池魚	198		イクラ ikura / salmon roe 三文魚魚子		118
a5和牛 a5 wagyu beef 鹿兒島和牛	298	228	サバとイクラ saba / mackerel 鯖魚		198



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