



always about sushi

60 minutes – 388 | 120 minutes – 488

**unlimited serving 無限量供應**

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律

pan-fried pork gyoza with spicy sour sauce 日式豬肉煎餃、酸辣醬汁

angus beef carpaccio, rocket salad and black truffle mayo 安格斯薄切生牛肉、黑松露蛋黃醬火箭菜沙律

pizzetta carbonara with mozzarella, pancetta, egg yolk, pecorino emulsion and black pepper

卡邦尼薄餅配水牛芝士、煙燻意式臘肉、蛋黃、羊奶芝士醬及黑胡椒

*maki roll & sashimi selection*

lobster salad with cucumber roll

龍蝦沙拉配青瓜卷

salmon 三文魚

hamachi 油甘魚

spicy minced tuna roll with spring onion

香蔥辣味吞拿魚卷

prawns 蝦

scallop 帆立貝

mentaiko cube seaweed salad

明太子粒海帶沙律

**selected signatures 精選招牌菜式**

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage

燉鴨肉意大利餃子配鴨肉醬汁、巴馬臣芝士醬及脆鼠尾草 198

chilli teriyaki lamb with yuzu, garlic and miso 照燒香辣羊架、柚子香蒜味噌 298

grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce

燒美國安格斯肉眼扒、黃芥末照燒醬 498

"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

prawn and seasonal vegetable tempura platter 大蝦及時令蔬菜天婦羅拼盤 238

lobster linguine with tomatoes, chilli, lemon and aromatic herbs 龍蝦意大利扁麵、辣椒番茄、檸檬香草 398

charcoal-grilled black cod marinated with saikyo miso 銀鱈魚西京燒 398

pizza with mixed wild mushrooms, fior di latte mozzarella and black truffle shavings 野菌松露奶油薄餅 298

**dessert 甜品**

additional 38 each 另加38元

matcha-me 抹茶慕絲半球蛋糕

aqua's signature tiramisu 自家製意大利芝士蛋糕

available as a choice for the whole table

prices are in hong kong dollars and subject to a 10% service charge

dishes are made to order for consumption in the restaurant and cannot be taken away  
all raw food should be consumed within 20 minutes to ensure the freshness of the product  
for any information on allergen and dietary requirements please ask your server



<b>Alcohol Free Drinks</b>	<b>Glass</b>	<b>Price</b>
Sparkling tea	150ml	\$88
Juices (apple, orange, pineapple)	200ml	\$58
<b>Champagne</b>		
'Yellow Label', Veuve Clicquot Ponsardin	125ml	\$128
Blanc de Blancs, Ruinart	125ml	\$178
<b>White Wine</b>		
Riesling, Paul Blanck, Alsace, France	150ml	\$78
Chardonnay 'Ardeche', Louis Latour, Rhône Valley, France	150ml	\$78
<b>Red Wine</b>		
Pinot Noir, 'Bourgogne' Aegerter, Burgundy, France	150ml	\$78
Barbera d'Asti, Castello di Perno, Piemonte, Italy	150ml	\$78
<b>Rosé Wine</b>		
Whispering Angel, Château d'Esclans, Côtes de Provence, France	150ml	\$78
<b>Saké</b>		
Kikusaki Tokusen Honjozo Hitogokochi from Nagano prefecture, 65% Rice Polish	150ml	\$148
Dewazakura 'Tetsukuri Iyukusei' Daiginjo Yamada Nishiki from Yamagata prefecture, 48% Rice Polish	300ml	\$428
Tedorigawa 'Shukon' Junmai Ginjo Yamada Nishiki & Gohyakumangoku from Ishikawa, 60% Rice Polish	720ml	\$888

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