

antipasti | starters | 前菜

cremoso al cavolfiore, aglio nero, peperone piquillo, cialda alla carota, olio al dragoncello	
cauliflower mousse, black garlic and piquillo pepper puree, carrot tuile, tarragon oil	198
椰菜慕斯凍配紅椒、黑蒜、胡蘿蔔薄片伴龍蒿油	
caviale kristal servito con i classici condimenti – 30g	
kristal caviar served with blinis, egg, capers, chives, shallots and crème fraîche – 30g	988
晶鑽魚子醬 – 30克	
carpaccio di gamberi rossi siciliani, emulsione di insalata caesar, mela in osmosi di grappa, caviale kristal	
sicilian red prawns carpaccio with kristal caviar, grappa compressed apple and caesar emulsion	430
薄切西西里紅蝦配晶鑽魚子醬、凱撒沙拉醬、格拉巴酒及蘋果	
carpaccio di pomodori cimelio, perle di balsamico, essenza di mandarino e basilico	
heirloom tomato carpaccio with balsamic pearls, mandarin scent and basil	168
原種蕃茄薄片配意大利葡萄黑醋珍珠、柑橘及羅勒	
la nostra battuta di fassona piemontese	
♀ aqua's italian fassona beef tartare	278
生牛肉他他	
insalatina di granchio, cetriolo compresso, consommé di pomodoro, olio al prezzemolo	
♀ king crab salad, cucumber, tomato consommé and parsley oil	288
皇帝蟹青瓜沙律配蕃茄清湯及香芹油	

primi | pasta & risotto | 意粉 & 意大利飯

risotto agli asparagi con scalogno in agrodolce e peperoncino candito

green and white asparagus risotto, pickled shallots and candied chilli

198

蘆筍燴意大利飯配蕎頭及糖漬辣椒

risotto al nero di seppia, gamberi rossi, formaggio caprino, pomodoro e prezzemolo

cuttlefish ink risotto with red prawns, goat cheese, tomato and parsley

478

墨魚汁意大利飯配紅蝦、羊奶芝士、蕃茄及香芹

tagliatelle al ragù d'anatra, cioccolato fondente e ricotta salata

duck ragù tagliatelle, dark chocolate and ricotta salata cheese

238

自家製鴨肉意大利麵配黑巧克力及意大利瑞可達芝士醬汁

agnolotti all'astice con pomodorini del piennolo, aglio orsino e spuma di lime

♀ lobster agnolotti with piennolo tomato, wild garlic and lime foam

518

龍蝦意大利餃配維蘇威火山小番茄、野蒜及青檸泡沫

tagliolini con tartufo nero, tuorlo grattugiato e parmigiano invecchiato

black truffle tagliolini with grated egg yolk and aged parmesan cheese

488

黑松露意大麵配蛋黃碎及巴馬臣芝士

pizze | thin-crust pizza | 薄餅

our unique dough recipe uses minimal yeast, resulting in a light and incredibly thin crust.

pancetta e cipolla

caramelized onion cream, cured pork belly pancetta and broccolini 298

焦糖洋蔥奶油意大利煙肉薄餅

fiori di zucca

zucchini flower, burrata, anchovies and tuna belly ventresca 358

吞拿魚腩配水牛芝士薄餅

margherita

tomato sauce, buffalo mozzarella and basil 228

蕃茄羅勒水牛芝士薄餅

prosciutto crudo e rucola

♀ tomato sauce, 24-month aged parma ham, buffalo mozzarella and baby rocket 328

意大利24個月風乾火腿火箭菜薄餅

aragosta

♀ lobster bisque, thinly-sliced lobster and lemon zest 368

香濃龍蝦薄餅

tartufo

black truffle, mozzarella and taleggio cheese 395

黑松露雙重芝士薄餅

secondi | main course | 主菜

astice, patate confit con granchio reale, gel di aceto balsamico e salsa al caviale
poached lobster, confit potato with king crab, caviar sauce and balsamic gel 798
龍蝦配皇帝蟹、油封馬鈴薯、香醋及魚子醬

costata di manzo wagyu grigliata e affumicata da – 500g
grilled and smoked australian wagyu beef rib eye – 500g 1348
烤燻澳洲和牛肉眼扒 – 500克

orata del mediterraneo in crosta di sale con salsa vergine da – 500g
salt-baked line caught mediterranean sea bream with sauce vierge – 500g 588
鹽焗地中海鯛魚 – 500克

costoletta di manzo brasata, sedano rapa, asparagi e salsa al timo
♀ braised beef short rib, celeriac crumb, white & green asparagus and thyme jus 408
紅燒牛小排配芹菜麵包糠、雙色蘆筍及百里香汁

maialino confit, puré di carote, cipolla rossa di tropea e pera glassata al balsamico
confit suckling pig, carrots & tropea red onion puree and balsamic-glazed pear 458
油封乳豬仔配胡蘿蔔、紅洋蔥醬及香醋梨

contorni | side dishes | 伴菜

fagiolini saltati
pan-fried french beans with garlic 78
香蒜法邊豆

insalatina di datterini con cipolle rosse di tropea
datterini tomato salad with tropea red onion 78
蕃茄洋蔥沙律

patate novelle in doppia cottura
double-cooked baby potatoes 78
燒小馬鈴薯

caponata di verdure
vegetable caponata 78
西西里燉蔬菜

溫物 | hot dishes | 主菜

鰻茶漬け、フキノトウの香り

grilled eel chazuke with nozawana pickles

268

蒲焼鰻魚茶泡飯配野澤菜

神戸牛のグリル、酢立ちポン酢



grilled kobe beef with japanese vegetables and sudachi sour soy

998

焼神戸和牛配日本時令蔬菜

ラムチョップの辛味照り焼き

chilli teriyaki lamb with yuzu, garlic and miso

348

焼羊架配柚子照焼汁

サーモンとホタテのグリル、オニオンピューレ、生ウニ添え

grilled salmon, scallops and sea urchin with caramelised onion puree

308

焼三文魚、帶子及海膽配焦糖洋葱泥

銀ダラ西京焼き



charcoal-grilled black cod marinated with saikyo miso

398

銀鱈魚西京焼

牛肉の照り焼き

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

428

焼美國安格斯肉眼扒配黃芥末照燒醬

和牛の石焼きと3種のソース



stone-grilled wagyu sirloin and crispy garlic chips

998

served with three sauces: onion and garlic - sour soy - sansho pepper soy

石焼和牛西冷伴炸蒜片配三色汁



本店特有菜式 signature dish

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揚げ物 | tempura | 天婦羅

春野菜の天婦羅、トリュフ味噌添え

seasonal vegetables, seaweed and truffle miso cream

198

日本野菜天婦羅伴海藻黒松露味噌忌廉

天ぷら盛り合わせ

seasonal vegetables and tiger prawn tempura platter

278

什錦天婦羅拼盤

ソフトシェルクラブ

soft-shell crab

248

軟殻蟹天婦羅

海老天婦羅

♀ tiger prawns

278

虎蝦天婦羅

お食事 | rice & noodle | 飯&麵

松葉かにと桜エビの石鍋麦ご飯

stone pot barley rice with snow crab and red shrimp

308

松葉蟹石鍋押麦飯配櫻花蝦

野菜焼きうどん

stir-fried udon with japanese vegetables

208

日式雜菜炒烏冬

雲丹とシーフードのチャーハン

sea urchin & seafood fried rice

318

海膽海鮮炒飯

和牛とキムチのチャーハン

wagyu & kimchi fried rice

318

和牛泡菜炒飯

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前菜とスープ | small plates and soup | 配酒小食及湯

枝豆 OR スパイシー焼き枝豆

salted or roasted edamame with lemon and shichimi 78

鹽味或檸檬七味粉烤枝豆

なめこ味噌汁

nameko mushroom and tofu miso soup 78

滑子菇豆腐味噌湯

蟹、イクラ、海胆の抹茶ソーメンサラダ

atlantic snow crab, salmon roe and sea urchin green tea noodles 328

松葉蟹海膽綠茶麵配三文魚子

ほうれん草の胡麻和え

♀ japanese spinach roll with sesame sauce 108

日式菠菜卷配芝麻醬

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、揚げワンタン添え

♀ tuna, salmon and scallop tartare with salmon roe, sea urchin, 418
caviar and crispy wonton wrapper

吞拿魚・三文魚・帆立貝他配三文魚子、黑魚子、海膽及炸雲吞皮

フォアグラのグリル、ブランディ照り焼き

grilled foie gras, soba seeds and brandy soy sauce 218

香煎鵝肝配蕎麥籽及白蘭地醬油

蛤酒蒸し

clams steamed with sake, garlic and ginger 168

清酒煮蜆

和牛のたたき

wagyu beef tataki 388

日式和牛他配柚子酸汁

タラバ蟹のキャビア添え、生うにと蟹味噌

king crab with caviar, sea urchin & crab miso 348

皇帝蟹配魚子醬・海膽及蟹味噌

なす柚子味噌田楽

♀ japanese eggplant dengaku, yuzu miso and ginkgo nuts 168

日式燒茄子配柚子味噌及銀杏

生北寄貝の柚子山葵ドレッシング和え

surf clam with wasabi yuzu herb, yaki nasu and ginger 288

北寄貝配柚子山葵・烤茄子及薑

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刺身 / 寿司盛り合 | sashimi & sushi | 刺身 / 壽司

♀ signature tataki platter / 14 pieces including wagyu and foie gras in cucumber slices 創作壽司拼盤	1108
tokyo platter / 14 pieces of nigiri 東京壽司拼盤	888
sashimi platter / 18 pieces, 9 types of sashimi 精選刺身拼盤	688
premium sashimi platter / 18 pieces, 9 types of sashimi 特上刺身拼盤	988
grand sashimi platter / 28 pieces, 14 types of sashimi 極上特選刺身拼盤	1488
aqua's oyster platter / 6 pieces 特上生蠔拼盤	628
♀ aqua's grand sushi and sashimi platter / 8 pieces of nigiri, 14 pieces of sashimi 極上特選壽司刺身拼盤	1188

巻き寿司 | maki rolls | 壽司卷

スパイシーネギトロとアボカド巻き

spicy negitoro and avocado 238

碎葱吞拿魚腩牛油果卷伴蒜辣醬

アボカド胡瓜巻き

avocado and cucumber 138

牛油果青瓜卷

伊勢海老寿司巻きの天婦羅

♀ lobster & salad tempura 258

龍蝦天婦羅沙律壽司卷

焼大とろ巻寿司

♀ grilled o-toro maki (fatty tuna) 368

焼大吞拿魚腩卷

ソフトシェルクラブのスパイシー巻き

soft-shell crab tempura 258

with spicy tobiko sauce

炸軟殼蟹天婦羅卷配飛魚子辣醬

エビ天婦羅と叩き帆立巻き

prawn tempura and chopped scallop 248

with mentaiko sauce

帆立貝炸蝦天婦羅卷伴明太子醬

カリフォルニアロール

california 198

加州卷

炙り鹿児島牛、カボチャと出汁ゼリー

seared kagoshima wagyu beef with 338

pumpkin and dashi ponzu jelly (3 pcs)

鹿兒島和牛南瓜天婦羅卷伴鰹魚酸汁啫喱

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寿司 | nigiri | 壽司

2 pieces

鮭		中トロ	
salmon	118	semi fatty tuna	260
三文魚		中吞拿魚腩	
はまち		鮪 - 赤身	
yellowtail	135	tuna	178
油甘魚		吞拿魚	
甘海老		赤ムツとキャビア	
sweet prawns	115	caviar (rosy sea bass)	260
甜蝦		赤鮭黑魚子壽司	
帆立貝		ボタン海老	
scallop	144	giant shrimps	260
帆立貝		牡丹蝦	
玉子		イクラ	
omelette	88	salmon roe	135
壽司蛋		三文魚魚子	
鮪-大トロ		雲丹	
fatty tuna	320	sea urchin	298
大吞拿魚腩		海膽	
タラバ蟹と鰻の押し寿司		炙りロブスターとイクラの天婦羅寿司飯	
alaska king crab and oshi	228	tempura rice	288
阿拉斯加蟹肉伴火炙鰻魚箱押壽司		with seared lobster and salmon roe	
		火炙龍蝦伴天婦羅壽司及三文魚子	

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さしみ | sashimi | 刺身

3 pieces

鮭

salmon

三文魚

118

鮪-大トロ

fatty tuna

大吞拿魚腩

388

はまち

yellowtail

油甘魚

135

中トロ

medium fatty tuna

中吞拿魚腩

280

甘海老

sweet shrimp

甜蝦

115

鮪 - 赤身

tuna

吞拿魚

198

帆立貝

scallop

帆立貝

144

ボタン海老

spot prawn

牡丹蝦

300

縞鰯

striped jack

深海池魚

218

雲丹

sea urchin

海膽

388

サバとイクラ

mackerel

鯖魚

198

赤貝

ark shell

赤貝

260



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