

sweet wines | 甜酒

moscato 138
prunotto, moscato d'asti, piemonte, italy

passito di pantelleria 168
donnafugata, ben ryé, zibibbo, sicilia

aperitif & digestive | 餐後酒

ramazzotti 118

amaro montenegro 118

averna 118

limoncello 118

sambuca 118

fernet-branca 118

brancamenta 118

baileys 118

coffee & tea | 咖啡及茶 58

dessert | 甜品

aqua platter (5 pieces chef's selection) *preparation time approx. 15 minutes 精選甜品拼盤內含5款甜品	418
gourmand platter (9 pieces chef's selection) *preparation time approx. 15 minutes 美食家甜品拼盤內含9款甜品	618
royal platter (13 pieces chef's selection) *preparation time approx. 15 minutes 皇家甜品拼盤內含13款甜品	938
♀ aqua's signature tiramisu 自家製意大利芝士蛋糕	158
rum baba, lemon namelaka, mango and orange 蘭姆酒奶油蛋糕配香滑檸檬忌廉、芒果及甜橙	148
♀ aqua's bonsai guava mousse & mango puree, yuzu & calamansi cremeux, white chocolate mousse, pistachio sponge 特色盆景樹甜品 番石榴慕絲芒果流心蛋糕、柚子柑桔忌廉、白朱古力慕絲及開心果海綿	208
yuzu souffle, miso caramel and banana ice cream *preparation time approx. 20 minutes 柚子梳芙厘配焦糖麵豉醬及香蕉雪糕	138

gelato & sorbetto | 意大利雪糕及雪葩

single scoop 單球	58
two scoops 雙球	88
three scoops 三球	118
gelato flavours available vanilla, chocolate, coffee, pistachio 雲呢拿、朱古力、意式特濃咖啡、開心果	
sorbetto flavours available mango, lemon 芒果、檸檬	

cheese | 芝士

create your own cheese platter with your favourites

自選芝士拼盤 · 以下芝士自由配搭

selections of two	selections of four	selections of six
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2 款	4 款	6 款
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138	238	368
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fontina d.o.p.

semi-soft cows' milk cheese

gorgonzola d.o.p.

creamy northern italian soft, blue cheese made from cows' milk

taleggio d.o.p. della val brembana

washed rind cows' milk cheese, strong, soft, sweet and tangy

sottocenere al tartufo d.o.p.

smooth-textured cows' milk cheese with flakes of truffle and fine ash cinders pressed into the rind

pecorino sardo stagionato alpilate d.o.p.

firm cheese from the italian island of sardinia. made from pasteurised sheep milk, aged for 6 months

grana padano d.o.p.

created nearly 900 years ago, one of the world's first hard cheeses aged for 9 to 16 months. cow's milk with a creamy and distinctive texture