



firework tasting menu

abalone isoyaki, tuna sashimi, striped jack with salmon roe

磯煮鮑魚, 吞拿魚腩刺身, 深海池魚伴三文魚子

king crab and sea urchin sushi with caviar

魚子醬鮮蟹肉海膽軍艦壽司

Champagne Blanc de Blancs, Ruinart NV

shrimp and yaki-nasu miso soup

櫻花蝦茄子麵豉湯

sea urchin and zucchini flower tempura with yuzu dashi

意瓜花天婦羅伴北海道海膽配柚子汁

Rosato 'Centovie', Umani Ronchi 2021

duck plin ravioli, parmigiano fondue, crispy sage, black truffle

鴨肉餛飩配帕爾馬奶酪火鍋伴炸鼠尾草、黑松露

Chianti Classico Riserva, Braidà 2018

select one

roasted wagyu beef sirloin with sweet amaretto soy, celeriac puree,
taro and shiitake mushroom

烤牛柳配甜杏仁醬、芹菜泥及羊棲菜

confit suckling pig, balsamic-glazed pear, carrots & tropea red onion
puree

油油封乳豬仔配胡蘿蔔、紅洋蔥醬及香醋梨

line caught sea bass with peas and leek in caviar sauce

野生鱸魚配豌豆、韭菜魚子醬

Châteauneuf-Du-Pape Tradition, Domaine de la Solitude 2019

or

Castello della Sala 'Cervaro della Sala', Antinori 2020

aqua's signature tiramisu

自家製意大利芝士蛋糕

Passito di Pantelleria, Ben Rye 2018

1888 per person

additional 888 per person with wine pairing