



premium tasting menu

bluefin tuna tartare with dashi crystal & caviar
藍鱈吞拿魚他他・黑魚子高湯水晶

snow crab and crab roe steamed egg custard
蟹肉、蟹膏茶碗蒸

"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and crispy capers
鮪魚小牛肉配醃漬生鮪魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

tiger prawn, asparagus and pumpkin tempura with yuzu chili stock
露筍、南瓜、虎蝦玉米天婦羅

aqua's signature italian fassona beef tartare
經典生牛肉他他

additional HKD 98 另加 HKD 98 元

select one

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、帕馬森芝士醬及脆鼠尾草

somen noodle with scallop and sakura shrimp crisps
輕煎帶子日式素麵配櫻花蝦薄脆

tagliatelle pasta with porcini mushroom sauce, parsley oil and black truffle
意大利寬扁麵配牛肝菌醬、香芹油及黑松露

additional HKD 198 另加 HKD 198 元

select one

grilled chilean sea bass and lobster tempura with truffle lobster sauce
烤雪花魚伴龍蝦天婦羅配龍蝦汁

red wine braised short ribs with autumn sauces and "focaccina"
紅酒燉牛小排配秋季風味醬汁和意式麵包

chilli teriyaki lamb with yuzu, garlic & miso
燒羊架配柚子照燒汁

poached whole lobster with caviar, lobster consommé and claw salad roll
龍蝦清湯配魚子醬及龍蝦鉗沙律捲

additional HKD 388 另加 HKD 388 元

"rossini" grilled beef tenderloin and foie gras, truffle sesame puree,
bamboo shoot and lotus crisps

燒和牛柳、香煎鵝肝伴日本季節蔬菜

additional HKD 388 另加 HKD 388 元

"cocco bello!"

coconut, mango and dark chocolate
椰子巧克力配芒果蓉

1188 per person

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server