



## signature tasting menu

tuna and yellowtail carpaccio with caviar and seaweed salad  
吞拿魚、油甘魚薄切、黑魚子、海藻沙律

spicy chopped fatty tuna and avocado  
碎葱吞拿魚腩牛油果卷、蒜辣醬

slow cooked pork and japanese eggplant miso soup  
慢煮豬肉、日本茄子味噌湯

burrata, tomato carpaccio, olive relish, cucumber and fresh oregano  
布拉塔芝士、薄切蕃茄、橄欖醬、青瓜、奧勒岡草

norwegian king crab with "puttanesca" sauce  
挪威帝王蟹、番茄、橄欖及刺山柑  
*additional HKD 98 另加 HKD 98 元*

### select one

barley & rice, spicy cod roe, sea urchin and squid  
日本押麥、明太子荳乳湯、海膽、魷魚

lobster linguine, tomatoes, chilli, lemon and aromatic herbs  
龍蝦意大利麵、蕃茄、辣椒、檸檬、香草  
*additional HKD 98 另加 HKD 98 元*

### select one

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

suckling pig with golden apple purée, radicchio, girolle mushroom and spiced marsala sauce  
油封乳豬仔配蘋果菜醬、菊苣、雞油菌和五香瑪撒拉醬

seared blue fin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato  
糖醋茄子、油封番茄、開心果醬烤藍鱈魚片  
*additional HKD 198 另加 HKD 198 元*

stone-grilled wagyu and crispy garlic chips  
served with three sauces: onion and garlic - sour soy - sansho pepper soy  
石燒和牛、炸蒜片、三色汁  
*additional HKD 368 per portion 另加 HKD 368 元*

### tiramigiù

coffee cremeux, tiramisu cream and crunchy chocolate pearls  
流心意大利提拉米蘇  
咖啡奶油、芝士奶油配鬆脆巧克力珍珠

888 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



## 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

slow-cooked cuttlefish with sea urchin, green peas purée, black ink and coffee powder  
意式慢煮小墨魚 · 海膽 · 青豆泥 · 墨汁咖啡粉

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

pumpkin risotto with smoked eel, lardo di colonnata, "aceto balsamico tradizionale" and bergamot  
意式南瓜燴飯配煙燻鰻魚 · 意式煙豚肉及佛手柑

*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

slow cooked short ribs with tuscan black cabbage, mushrooms, chestnuts and bone marrow gravy  
式慢煮牛小排配黑葉甘藍 · 蘑菇 · 栗子和牛骨髓汁

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

mediterranean whole sea bream, peperonata, mussels & clams in caciucco sauce  
地中海原條真鯛 · 燒甜椒 · 青口大蜆海鮮濃汁

*additional HKD 198 另加 HKD 198 元*

rice straw smoked wagyu beef tenderloin with truffle soy sauce  
稻草燻製和牛牛柳 · 松露醬油

*additional HKD 388 另加 HKD 388 元*

tortino

dark chocolate and hazelnut lava cake, with vanilla ice cream  
黑朱古力心太軟

榛子脆 · 鹽味太妃醬 · 雲呢拿雪糕

1188 per person

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