



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伴蒜辣醬

slow cooked pork and japanese eggplant miso soup

慢煮豬肉配日本茄子味噌湯

burrata with peas, fava beans, pine nuts and mandarin

布拉塔起司配豌豆、蠶豆、松子和橘子

king crab salad with caviar, cucumber and green apple extract

蟹肉沙律配魚子醬配青瓜及青蘋果精華

additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid

日本押麥配明太子豉乳湯配海膽及魷魚

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

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 belly with apricot ketchup, baby carrots, caper leaves and fresh oregano

油封乳豬仔配杏子番茄醬、迷你胡蘿蔔、酸豆葉和奧勒岡

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

石燒和牛伴炸蒜片配三色汁

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

red prawn carpaccio with berries, caviar and croutons
紅蝦薄片配莓果、魚子醬和麵包丁

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

Black ink risotto with mix raw & cooked seafood
墨汁意大利飯配時令海鮮

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

balsamic vinegar braised short ribs with spring sauces and "focaccina"
香醋燉牛小排配春季蔬菜醬汁和意式麵包

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