



signature tasting menu

seared salmon and yellowtail carpaccio with seaweed and salmon roe
火炙三文魚,油甘魚薄切伴三文魚子海藻沙律

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

alaskan king crab, caviar, green apple and basil foam
阿拉斯加皇帝蟹配將魚子醬、青蘋果及羅勒泡沫

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

select one

snow crab, salmon roe and sea urchin green tea noodles
蟹肉海膽綠茶麵配三文魚魚子

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

select one

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

confit suckling pig, parsnip, dates, girolle mushrooms and sherry sauce
油封乳豬仔配防風草、椰棗、雞油菌及雪利醬

stone-grilled wagyu sirloin and crispy garlic chips
served with three sauces: onion and garlic - sour soy - sansho pepper soy
additional 368

石燒和牛西冷伴炸蒜片配三色汁
另加 368 元

aqua's signature tiramisu
自家製意大利芝士蛋糕

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
for any information on allergen and dietary requirements please ask your server



premium tasting menu

tuna and salmon tartare with salmon roe, caviar and crispy wonton wrapper

吞拿魚 · 三文魚他他配三文魚子、黑魚子、及炸雲吞皮

seared kagoshima wagyu beef with caviar nigiri

火炙鹿兒島和牛伴黑魚子壽司

snow crab and crab roe steamed egg custard

蟹肉、蟹膏茶碗蒸

sicilian red prawns carpaccio, sea urchin, egg yolk emulsion, basil oil and crunchy capers

薄切西西里紅蝦配海膽、蛋黃醬、羅勒精油及脆刺山柑

aqua's signature italian fassona beef tartare

經典生牛肉他他

seasonal vegetables and tiger prawn tempura

什錦天婦羅拼盤

select one

champagne and lobster bisque risotto with red prawns, scallop, baby squid, black ink and parsley

香檳及龍蝦濃湯燴飯配紅蝦、扇貝、墨魚仔、墨汁及香芹

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

additional 198

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

另加 198 元

select one

teriyaki chilean seabass with yuzu kosho sauce with salmon roe and rice crisps

汁燒智利鱸魚配柚子胡椒汁、三文魚籽、炸米片

braised beef short ribs, potato terrine, spinach, red wine and honey reduction

紅燒牛小排配馬鈴薯千層方塊、菠菜及紅酒汁

stone-grilled wagyu sirloin & crispy garlic chips

served with three sauces: onion and garlic - sour soy - sansho pepper soy

additional 368

石燒和牛西冷伴炸蒜片配三色汁

另加 368 元

poached lobster, confit potato with king crab, caviar sauce and balsamic gel

additional 398

龍蝦配皇帝蟹、油封馬鈴薯、香醋及魚子醬

另加 398 元

aqua's bonsai

guava mousse & mango puree, yuzu & calmans cream, white chocolate mousse and 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

1188 per person

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