



signature tasting menu

tuna and yellowtail carpaccio with caviar and seaweed salad

吞拿魚、油甘魚薄切伴黑魚子及海藻沙律

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, 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

alaskan king crab, caviar, green apple and basil foam

additional 98

阿拉斯加皇帝蟹配將魚子醬、青蘋果及羅勒泡沫

另加 98 元

select one

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

日本押麥配明太子荳乳湯配海膽及魷魚

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

additional 98

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

另加98元

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、雞油菌及些利汁

stone-grilled wagyu and crispy garlic chips

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

additional 368

石燒和牛伴炸蒜片配三色汁

另加 368 元

matcha cheesecake

raspberry sauce and sesame crumble

抹茶芝士蛋糕配覆盆子醬及芝麻脆脆

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

scallop, shiso and asparagus tempura with japanese bottarga & yuzu miso sauce

帶子、紫蘇葉及蘆筍天婦羅配烏魚子及柚子味噌醬

aqua's signature italian fassona beef tartare

additional 98

經典生牛肉他他

另加 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

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

additional 198

香檳及龍蝦濃湯燴飯配紅蝦、扇貝、墨魚仔、墨汁及香芹

另加 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

braised beef short rib, 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

chilli teriyaki lamb with yuzu, garlic & miso

燒羊架配柚子照燒汁

grilled carabinero with chickpeas and "arrabbiata" sauce

additional 298

燒西班牙紅蝦配鷹嘴豆及香辣茄醬

另加 298 元

stone-grilled wagyu tenderloin and crispy garlic chips

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

additional 368

石燒和牛牛柳伴炸蒜片配三色汁

另加 368 元

aqua's signature tiramisu

自家製意大利芝士蛋糕

1188 per person

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