



## skyline menu

ankh sashimi and sushi platter

ankh 極上特選刺身壽司拼盤

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

cauliflower and vanilla risotto, red prawns and caviar

意式椰菜花燴飯、香草、紅蝦和魚子醬

*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

pan fried pink seabream with green asparagus, saffron potatoes and spicy sea urchin sauce

香煎鯛魚配蘆筍番紅花馬鈴薯及香辣海膽汁

*additional HKD 198 另加 HKD 198 元*

"rossini" grilled beef tenderloin and foie gras, truffle sesame puree,

kamo eggplant and chestnuts

燒和牛柳、香煎鵝肝伴茄子栗子蓉配黑松露汁

*additional HKD 388 另加 HKD 388 元*

celebration delight

慶祝歡樂甜品

1688 per person

N.V, Champagne, "Yellow Label" Veuve Cliquot

888 per bottle

available as a choice for the whole table  
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