



## 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

norwegian king crab with "puttanesca" sauce

挪威帝王蟹、番茄、橄欖及刺山柑

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

charcoal-grilled black cod marinated with saikyo miso

銀鱈魚西京燒

slow cooked short ribs with tuscan black cabbage, mushrooms, chestnuts and bone marrow gravy

意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*

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