



## weekend brunch

588 per person | 388 per child (3-10 years old) / free on sundays

### **unlimited serving 無限量供應**

*chef's signature sashimi platter*

tuna, salmon, yellowtail, scallops and sakura squid sashimi

刺身盛: 吞拿魚、三文魚、油甘魚、帆立貝、櫻花魷魚

seared salmon futomaki 炙三文魚太卷

spicy negitoro maki 辣吞拿魚腩碎蔥卷

thinly sliced yellowtail sashimi with japanese onion dressing 薄切油甘魚、和風洋蔥汁

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律

japanese spinach salad with sesame sauce (v) 日式芝麻醬菠菜沙律

angus beef carpaccio, rocket salad and black truffle mayo 安格斯生牛肉薄切、黑松露蛋黃醬火箭菜沙律

pan-fried pork gyoza with spicy sour dressing 日式豬肉煎餃、酸辣醬汁

homemade seafood croquette, spicy mayonnaise 意式海鮮炸丸子、辣味蛋黃醬

seafood fried rice 日式海鮮炒飯

prawn tempura 炸蝦天婦羅

### **selected signatures 精選招牌菜式**

charcoal-grilled black cod with saikyo miso 銀鱈魚西京燒 298

stone-grilled wagyu beef sirloin with crispy garlic chips 石燒和牛西冷、炸蒜片 788

linguine lobster 龍蝦意大利扁麵 298

red wine braised short ribs with seasonal sauces and "focaccina"

紅酒燉牛小排配時令醬汁及意式香草麵包 398

1kg pure angus tomahawk steak with gravy jus 1公斤安格斯斧頭扒配肉汁 1688

mediterranean turbot fish with puttanesca sauce 地中海多寶魚配煙花女醬 1688

### **dessert 甜品**

chef's signature dessert platter 精選甜品拼盤

vegetarian (v)

brunch menu must be ordered for the entire table

any beverage not listed on the above menu will be added to your bill

all raw food should be consumed within 20 minutes to ensure the freshness of the product

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



## brunch free flow

*below drink packages are available for 120 minutes*

### **champagne package**

**premium** – 380 per person

champagne Veuve Clicquot 'Yellow Label'

**luxury** – 580 per person

champagne Ruinart 'Blanc de Blancs'

**grand** - 2180 per person

champagne Dom Pérignon

### **includes**

selected red & white wine

sake

beer

aperol spritz

bloody mary

### **non - alcoholic package**

prosecco 'la gioiosa 0.0'

'imperdibile' spritz

fresh juices

soft drinks

200 per person



## weekend a la carte

### appetizers

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆 88

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律 218

angus beef carpaccio, rocket salad and black truffle mayo 安格斯生牛肉薄切、黑松露蛋黃醬火箭菜沙律 258

pan-fried pork gyoza with spicy sour dressing 日式豬肉煎餃、酸辣醬汁 138

prawn tempura 炸蝦天婦羅 278

### maki rolls

seared salmon futomaki 炙三文魚太卷 198

spicy negitoro maki 辣吞拿魚腩碎蔥卷 258

### sashimi

ankh platter 極上刺身盛 2388

thinly sliced yellowtail sashimi with japanese onion dressing 薄切油甘魚、和風洋蔥汁 258

tuna 吞拿魚 198

salmon 三文魚 158

yellowtail 油甘魚 148

### carbs

stir fried udon 日式雜菜炒烏冬 268

linguine lobster 龍蝦意大利扁麵、辣椒番茄、檸檬香草 398

sea urchin fried rice 海膽海鮮炒飯 358

pizza diavola 意大利辣肉腸薄餅 258

pizza parma ham 意大利24個月風乾巴馬火腿、火箭菜薄餅 298

pizza margherita 番茄羅勒水牛芝士薄餅 238

### mains

red wine braised short ribs with seasonal sauces and "focaccina"

紅酒燉牛小排配時令醬汁及意式香草麵包 498

charcoal-grilled black cod with saikyo miso 銀鱈魚西京燒 398

angus beef rib eye houraku-yaki 燒安格斯肉眼扒 498

risotto with porcini mushroom sauce, parsley oil and black truffle

意大利燴飯配牛肝菌醬、香芹油及黑松露 398

stone-grilled wagyu beef sirloin with crispy garlic chips 石燒和牛西冷、炸蒜片 988

1kg pure angus tomahawk steak with gravy jus 1公斤安格斯斧頭扒配肉汁 1688

mediterranean turbot fish with puttanesca sauce 地中海多寶魚配煙花女醬 1688

### dessert

chef's signature dessert platter 精選甜品拼盤 298

aqua's tiramisu 自家製意大利芝士蛋糕 168