



early brunch

served unlimited to the table (無限量供應)

grilled edamame with lemon and shichimi (v)

檸檬七味粉烤枝豆

japanese spinach with sweet sesame sauce (v)

日式菠菜配芝麻醬

veal tonnato

小牛肉配鮭魚醬

thinly sliced hamachi with japanese onion sauce

薄切油甘魚配日式洋蔥醬

fassona beef tartare with black truffle

生牛肉他他配黑松露

grilled vegetables and truffle pizzetta (v)

烤雜菜松露薄餅

chef's selection of sushi, maki, sashimi, oysters

廚師精選壽司, 卷物, 刺身及生蠔

served one per person (每位一件)

lobster and crab maritozzo additional 108 per piece 每件另加 108

帝王蟹魚子醬配羅馬軟麵包

beef katsu sando additional 88 per piece 每件另加 88

炸牛排三文治

main course choose one per person (每位可選擇一款主菜)

linguine with clams, lemon and chilli

白酒蜆肉扁意粉

confit duck leg with braised lentils, red cabbage puree and duck orange jus

油封鴨腿配燉煮扁豆, 紅捲心菜泥及香橙汁

tiger prawn, assorted vegetables, and tofu tempura

什錦天婦羅

grilled salmon yuzu teriyaki

照燒三文魚配柚子醬

charcoal-grilled black cod with saikyo miso additional 98 另加 98

銀鱈魚西京燒

suckling pig with black truffle, eggplant, and carrot puree additional 188 另加 188

油封乳豬仔配黑松露, 茄子, 胡蘿蔔泥

stone-grilled wagyu beef sirloin with crispy garlic chips additional 238 另加 238

石燒和牛西冷伴炸蒜片

served with 3 sauces: onion and garlic - sour soy - sansho pepper soy

搭配3種醬料: 洋蔥大蒜 - 酸醬油 - 山椒醬油

aqua dessert platter

精選甜品拼盤

(v) vegetarian

all food will be served directly to the table

dishes are made to order for consumption in the restaurant and cannot be taken away

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



superior package prosecco 'la gioiosa'

888 per person

includes white and red wine, sake, beer, bloody mary and juices

premium package champagne veuve clicquot 'yellow label'

988 per person

luxury package champagne ruinart 'blanc de blancs'

1188 per person

grand package dom pérignon

2688 per person

includes chandon garden spritz wines, sake, beer, bloody mary and juices

food only

688 per person

children aged 5-12 398 per person
children aged 5 & below are complimentary

any beverage not listed on the above menu will be added to your bill
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non-stop brunch

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