



## weekend brunch

### **unlimited refill 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 beef meatballs cooked with "arrabbiata" sauce 自家製牛肉丸配辣番茄醬

seafood fried rice 日式海鮮炒飯

prawn tempura 炸蝦天婦羅

### **selected signatures**

fresh oysters (12 pieces) 新鮮生蠔 (12隻) 588

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

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 398

### **dessert**

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**

saicho sparkling tea

fresh juices

soft drinks

200 per person

### **food only**

588 per person

**saturdays:** kids under 12 years old 328 per child

**sundays:** kids below 12 years old are complimentary

brunch menu must be ordered for the entire table  
any beverage not listed on the above menu will be added to your bill  
prices are in hong kong dollars and subject to a 10% service charge



## 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 安格斯生牛肉薄片，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

fresh seasonal oysters 新鮮時令生蠔 688

### carbs

stir fried udon 日式雜菜炒烏冬 268

linguine lobster 龍蝦意大利扁麵，辣椒蕃茄，檸檬香草 398

sea urchin fried rice 海膽海鮮炒飯 328

pizza diavola 意大利辣肉腸薄餅 258

pizza parma ham 意大利24個月"帕爾瑪"風乾火腿，火箭菜薄餅 298

pizza margherita 蕃茄羅勒水牛芝士薄餅 238

### mains

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 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 488

black ink risotto with mix raw & cooked seafood 墨汁意大利飯配時令海鮮 398

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

### 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