



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 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

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

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

紅酒燉牛小排配秋季風味醬汁和意式麵包 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

prosecco 'la gioiosa 0.0'

'imperdibile' spritz

fresh juices

soft drinks

200 per person

food only

588 per person

saturdays: from 3 -10 years old 328 per child

sundays: for each adult we compliment one child below 10 years old

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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

- red wine braised short ribs with autumn sauces and "focaccina"
紅酒燉牛小排配秋季風味醬汁和意式麵包 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
tagliatelle pasta with porcini mushroom sauce, parsley oil and black truffle
意大利寬扁麵配牛肝菌醬、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

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

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