

weekend brunch

served unlimited to the table (無限量供應)

starter sharing: grilled edamame with lemon and shichimi (v) 檸檬七味粉烤枝豆

thinly sliced yellowtail with japanese onion sauce 蓮切油甘魚配日式洋蔥醬

> burrata, culatello ham and tomatoes 布拉塔起司配意大利火腿肉及蕃茄

chef's selection of sushi, maki, sashimi, oysters 廚師精選壽司, 卷物, 刺身及生蠔

pizza magherita 蕃茄羅勒水牛芝士薄餅 japanese spinach with sweet sesame sauce (v) 日式菠菜配芝麻醬

homemade eggplant parmigiana 自家製茄子帕瑪森起司 pan-fried pork gyoza with spicy sour soy sauce 日式豬肉煎餃配酸辣醬汁

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

calamarata with spicy octopus ragù 意大利卡拉馬拉塔指環麵配香辣茄醬八爪魚 seafood kimchi fried rice 海鮮泡菜炒飯

fried lamb cutlets with braised artichokes, green tomato chutney, honey & mustard mayonnaise 煎羊扒配燜洋薊及蜜糖芥末醬

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

grilled australian black angus ribeye – 350g additional 258 另加 258 烤澳洲黑安格斯肉眼 - 350g

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



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' 1038 per person

luxury package champagne ruinart 'blanc de blancs' 1288 per person

grand package dom pérignon 2488 per person

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

food only

688 per person

children aged 6-12 398 per person children aged 5 & below are complimentary