



bordeaux wine dinner  
every thursday – Friday, 1– 30 june

amuse bouche  
*welcome bubbles*

shima-aji, toro, hotategai sashimi, botan ebi with uni sushi  
*grand bateau blanc, 2020*

aqua's signature italian fassona beef tartare  
*château cantemerle, 2017*

wild boar ragu and grated pecorino rigatoni  
*château lafon rochet, 2017*

grilled wagyu sirloin and yaki-nasu with foie gras purée,  
satoimo and truffle consommé  
*château clerc milon, 2018*

kuzukiri noodles, sicilian orange and mint,  
mango marshmallows and yuzu meringue  
*ginestet "mascaron par ginestet", 2015*

2488 per person  
advance reservation required

available as a choice for the whole table, minimum of 2 guests  
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