

NIGHTBRUNCH

Appetizers - 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

thinly sliced hamachi with japanese onion sauce
薄切油甘魚 · 日式洋蔥醬

chef's selection of nigiri sushi and makirroll, sashimi and oysters
廚師精選: 壽司盛 · 刺身生蠔盛

burrata, tomatoes and basil salad (v)
番茄水牛芝士沙律

japanese spinach with sweet 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

margherita pizza (v)
蕃茄羅勒水牛芝士薄餅

tiger prawn with seasonal japanese vegetable tempura
什錦天婦羅拼盤: 炸蝦天婦羅 · 日本野菜天婦羅

main courses - served for sharing 分享式主菜

fusilloni with pumpkin, mushrooms and crispy sausage
南瓜螺絲粉、蘑菇和脆香腸

fried lamb cutlets, honey & mustard mayonnaise
香煎羊扒 · 蜜糖芥末醬

grilled salmon yuzu teriyaki
照燒三文魚配柚子醬

dessert - served for sharing 分享式甜品

aqua dessert platter
精選甜品拼盤

(V) vegetarian

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
for any information on allergen and dietary requirements please ask your server

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*All packages include Sake, Wines, Beer and Juices
120 minutes*

classic - 300 per person

prosecco 'La Gioiosa'

premium – 400 per person

champagne Veuve Clicquot 'Yellow Label'

luxury – 700 per person

champagne Ruinart 'Blanc de Blancs'

grand – 1900 per person

champagne Dom Pérignon

food only - 688 per person

(V) vegetarian

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