

NIGHTBRUNCH

appetizers

served unlimited to the table 無限量供應頭盤

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 sushi and makirroll

廚師精選壽司 · 卷物

burrata, tomatoes and basil salad (v)

番茄水牛芝士沙律

japanese spinach with sweet sesame sauce (v)

日式菠菜 · 芝麻醬

eggplant parmigiana

焗烤千層茄子

chef's selection of sashimi and oysters

廚師精選刺身 · 生蠔

margherita pizza (v)

蕃茄羅勒水牛芝士薄餅

chicken wing yakitori

日式烤雞翼串

main courses

serve for sharing 家庭分享式主菜

calamarata with spicy octopus ragù

意大利卡拉馬拉塔指環麵 · 香辣茄醬八爪魚

braised beef cheek, celeriac purée, black truffle sauce

燉牛頰肉 · 根芹蓉 · 黑松露汁

grilled salmon yuzu teriyaki

照燒三文魚 · 柚子醬

aqua dessert platter

精選甜品拼盤

aqua

Veuve Clicquot

(V) vegetarian

All food will be served directly to the table

Dishes are made to order for consumption in the restaurant and cannot be taken away

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

NIGHTBRUNCH

superior package prosecco 'la gioiosa'

988 per person

premium package champagne veuve clicquot 'yellow label'

1138 per person

luxury package champagne ruinart 'blanc de blancs'

1388 per person

grand package dom pérignon

2588 per person

all packages include sake, wines, beer and juices

food only

688 per person

aqua

Veuve Clicquot

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
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