

# 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  
薄切油甘魚配日式洋蔥醬

chef's selection of sushi and maki  
廚師精選壽司及卷物

panzanella salad with buffalo mozzarella (v)  
水牛芝士麵包沙律

japanese spinach with sweet sesame sauce (v)  
日式菠菜配芝麻醬

roasted "porchetta" with grilled bell peppers and pickled mustard seeds  
意大利脆皮烤豬肉卷配燒甜椒

chef's selection of sashimi and oysters  
廚師精選刺身及生蠔

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

paccheri pasta alla norma, tomato, eggplant and ricotta cheese (v)  
意大利麵配蕃茄, 茄子及瑞可塔芝士

chicken "milanese" style with black truffle mayo  
意式炸雞配黑松露蛋黃醬

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

aqua dessert platter  
精選甜品拼盤

aqua

Veuve Clicquot

(V) vegetarian | Menu subject to seasonal change  
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'

1088 per person

**luxury package** champagne ruinart 'blanc de blancs'

1388 per person

**grand package** dom pérignon

2988 per person

*all packages include sake wines, beer and juices*

**food only**

688 per person

aqua

Veuve Clicquot

Menu subject to seasonal change  
any beverage not listed on the above menu will be added to your bill  
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