

# 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

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

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

eggplant parmigiana  
焗烤千層茄子

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

calamarata with spicy octopus ragù  
意大利卡拉馬拉塔指環麵配香辣茄醬八爪魚

fried lamb cutlets with green tomato chutney, honey and mustard mayonnaise  
煎羊扒配蕃茄風味醬及蜜糖芥末醬

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

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  
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