

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

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

calamarata with chilli, garlic tomatoes and red prawns
意大利小管麵配辣椒蒜蓉番茄及紅蝦

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
prices are in hong kong dollars and subject to a 10% service charge
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