

NIGHTBRUNCH

vegetarian menu

appetizers
served unlimited to the table
無限量供應頭盤

grilled edamame with lemon and shichimi
檸檬七味粉烤枝豆

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

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

cherry tomato with seaweed ponzu crystal salad
聖女果海藻沙拉配柚子醬油

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

eggplant parmigiana
焗烤千層茄子

margherita pizza
蕃茄羅勒水牛芝士薄餅

char-grilled shiitake mushroom and shishito pepper skewer
炭烤香菇及獅子唐辛子胡椒串

main courses
choose one
主菜每位可選擇一款

mezzi paccheri with green asparagus and black truffle
義大利寬管麵配青蘆筍及黑松露

assorted vegetables tempura
什錦天婦羅

stir fried udon noodle and vegetables
日式雜菜炒烏冬

aqua dessert platter
精選甜品拼盤

aqua

Veuve Clicquot

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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