

NIGHTBRUNCH

vegetarian

served unlimited to the table (無限量供應)

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 and tomatoes
布拉塔芝士配番茄

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

beetroot tartare with truffle
紅菜頭韃靼配松露

grilled vegetables and truffle pizzezza
烤雜菜松露薄餅

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

main course choose one per person (每位可選擇一款主菜)

black truffle linguine
黑松露扁意粉

green and white asparagus risotto, pickled shallots and candied chilli
蘆筍燴意大利飯配蕎頭及糖漬辣椒

assorted vegetables tempura
什錦天婦羅

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

aqua

Veuve Clicquot

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
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