

easter brunch

served unlimited to the table (無限量供應)

starter sharing: grilled edamame with lemon and shichimi (v) 檸檬十味粉烤枝豆

thinly sliced yellowtail with japanese onion sauce 蓮切油甘魚配日式洋蔥醬

> seasonal spring salad with seafood 時令海鮮·季節沙律

chef's selection of sushi, maki, sashimi, oysters 廚師精選壽司, 卷物, 刺身及生蠔

> eggplant parmigiana 焗烤千層茄子·意大利乾酪醬

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

culatello ham and burrata served with tomatoes focaccia 風乾火腿·布拉塔芝士·意式蕃茄麵包 pan-fried pork gyoza with spicy sour soy sauce 日式豬肉煎餃配酸辣醬汁

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

green asparagus risotto, parmigiano sauce and black truffle 鮮蘆筍意大利飯・意大利乾酪醬及黑松露

sea bream fillet cooked in "cartoccio" with tomatoes, potatoes and capers 意式焗海鱸魚 · 蕃茄 · 薯仔 · 刺山柑

> seafood kimchi fried rice 海鮮泡菜炒飯

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

slow cooked lamb shank, whipped potatoes, artichokes and black truffle sauce available for 2 guests 慢煮羊腿 · 薯泥 · 洋薊及黑松露醬

合適兩位享用

charcoal-grilled black cod with saikyo miso additional 98 另加 98

銀鳕魚西京燒

stone-grilled wagyu beef sirloin with crispy garlic chips additional 238 另加 238

石燒和牛西冷伴炸蒜片

served with 3 sauces: onion and garlic - sour soy - sansho pepper soy 搭配3種醬料: 洋蔥大蒜 -酸醬油 -山椒醬油

> aqua easter dessert platter 精選甜品拼盤



superior package prosecco 'la gioiosa' 888 per person

includes white and red wine, sake, beer, bloody mary and juices

premium package champagne veuve clicquot 'yellow label' 1038 per person

luxury package champagne ruinart 'blanc de blancs' 1288 per person

grand package dom pérignon 2488 per person

includes chandon garden spritz wines, sake, beer, bloody mary and juices

food only

688 per person

children aged 6-12 398 per person children aged 5 & below are complimentary