

# aqua

## ankh tasting menu

**bluefin tuna tartare with dashi crystal and caviar**

藍鱈吞拿魚他他・自家製高湯水晶・黑魚子醬

*Franciacorta Saten, Barone Pizzini, Italy*

**alaskan king crab, lemon gel & caviar**

阿拉斯加帝王蟹・檸檬黑魚子醬

*Yamahai, Tedorigawa, Japan*

**somen noodle with seared scallop, hotaru-ika baby squid & salmon roe**

輕煎帶子三文魚日式素麵・螢光魷魚・三文魚子

*Fiano di Avelino Riserva 'Stilema', Mastroberardino, Italy*

**homemade lobster ravioli with  
tomato water infused with plankton and mediterranean herbs**

自家製龍蝦意大利雲吞・時令香草

*Sohomare Kimoto 'Tokobetsu Honjozo', Japan*

**Charcoal grilled saikyo miso marinated black cod**

銀鱈魚西京燒・西京味噌

or

**chilli teriyaki lamb with yuzu, garlic & miso**

燒羊架・柚子味噌照燒汁

*Pinot Nero 'Red Angel', Jermann, Italy*

**“raindrop cake”**

水信玄餅

**almond shingen mochi with soyabean flour and brown sugar syrup**

&

**“sgroppino”**

威尼斯雪芭之醉

**fior di latte ice cream and lemon sorbet with prosecco, sake and limoncello**

*Barley Sochu 'Spanish Orange', Craftsman Tada, Japan*

1188 per person

wine pairing 788 per person

available as a choice for the whole table, minimum of 2 guests  
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