

Moonlight Dinner

bluefin tuna tartare with dashi crystal & caviar
藍鱈吞拿魚他他 · 黑魚子高湯水晶

snow crab and crab roe steamed egg custard
蟹肉 · 蟹膏茶碗蒸

slow-cooked cuttlefish with sea urchin, green peas purée, black ink and coffee powder
意式慢煮小墨魚 · 海膽 · 青豆泥 · 墨汁咖啡粉

zucchini flower and tiger prawn with corn kakiage
櫛瓜花及虎蝦配玉米天婦羅

aqua's signature italian fassona beef tartare
經典生牛肉他他

additional HKD 98 另加 HKD 98 元

select one

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage
燉鴨肉意大利餃子配鴨肉醬汁 · 帕馬森芝士醬及脆鼠尾草

somen noodle with scallop and sakura shrimp crisps
輕煎帶子日式素麵配櫻花蝦薄脆

saffron risotto with langoustines, green asparagus and caviar
藏紅花燴飯 · 海螯蝦 · 蘆筍 · 魚子醬

additional HKD 198 另加 HKD 198 元

select one

grilled chilean sea bass and lobster tempura with truffle lobster sauce
烤雪花魚伴龍蝦天婦羅配龍蝦汁

braised beef short rib, spinach, potato 'millefoglie', morel mushrooms, baby onion and mustard seeds
紅燒牛小排配馬鈴薯千層方塊 · 菠菜及紅酒汁

chilli teriyaki lamb with yuzu, garlic & miso
燒羊架配柚子照燒汁

mediterranean whole sea bream, peperonata, mussels & clams in caciucco sauce
地中海原條真鯛 · 燒甜椒 · 青口大蜆海鮮濃汁

additional HKD 198 另加 HKD 198 元

rice straw smoked wagyu beef tenderloin with truffle soy sauce
稻草燻製和牛牛柳 · 松露醬油

additional HKD 388 另加 HKD 388 元

tortino

dark chocolate and hazelnut lava cake, with vanilla ice cream
黑朱古力心太軟

榛子脆 · 鹽味太妃醬 · 雲呢拿雪糕

1188 per person