

aqua × aqualuna

張保仔 大張保

Sunset Dinner

tuna and yellowtail carpaccio with caviar and seaweed salad

吞拿魚、油甘魚薄切、黑魚子、海藻沙律

spicy chopped fatty tuna and avocado

碎葱吞拿魚腩牛油果卷、蒜辣醬

slow cooked pork and japanese eggplant miso soup

慢煮豬肉、日本茄子味噌湯

burrata, tomato carpaccio, olive relish, cucumber and fresh oregano

布拉塔芝士、薄切蕃茄、橄欖醬、青瓜、奧勒岡草

norwegian king crab salad with caviar, zucchini and mint

挪威帝王蟹沙律·黑魚子·意大利青瓜·薄荷

additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid

日本押麥、明太子荳乳湯、海膽、魷魚

lobster linguine, tomatoes, chilli, lemon and aromatic herbs

龍蝦意大利麵、蕃茄、辣椒、檸檬、香草

additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso

銀鱈魚西京燒

confit suckling pig, parsnip, dates, girolle mushrooms and sherry sauce

油封乳豬仔、防風草、椰棗、雞油菌、些利汁

seared blue fin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato

糖醋茄子、油封番茄、開心果醬烤藍鱈魚片

additional HKD 198 另加 HKD 198 元

stone-grilled wagyu and crispy garlic chips

served with three sauces: onion and garlic - sour soy - sansho pepper soy

石燒和牛、炸蒜片、三色汁

additional HKD 368 per portion 另加 HKD 368 元

tiramigiù

coffee cremeux, tiramisu cream and crunchy chocolate pearls

流心意大利提拉米蘇

咖啡奶油、芝士奶油配鬆脆巧克力珍珠

888 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