

# NIGHTBRUNCH

*Appetizers - served unlimited to the table 無限量供應*

grilled edamame with lemon and shichimi (v)  
檸檬七味粉烤枝豆

thinly sliced hamachi with japanese onion sauce  
薄切油甘魚 · 日式洋蔥醬

chef's selection of nigiri sushi and makirroll, sashimi and oysters  
廚師精選: 壽司盛 · 刺身生蠔盛

burrata, tomatoes and basil salad (v)  
番茄水牛芝士沙律

japanese spinach with sweet sesame sauce (v)  
日式芝麻醬菠菜沙律

angus beef carpaccio, rocket salad and black truffle mayo  
安格斯生牛肉薄切 · 黑松露蛋黃醬火箭菜沙律

margherita pizza (v)  
蕃茄羅勒水牛芝士薄餅

tiger prawn with seasonal japanese vegetable tempura  
什錦天婦羅拼盤: 炸蝦天婦羅 · 日本野菜天婦羅

*main courses - served for sharing 分享式主菜*

fusilloni with pumpkin, mushrooms and crispy sausage  
南瓜螺絲粉 · 蘑菇和脆香腸

fried lamb cutlets, honey & mustard mayonnaise  
香煎羊扒 · 蜜糖芥末醬

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

*dessert - served for sharing 分享式主菜*

aqua dessert platter  
精選甜品拼盤

(V) vegetarian

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

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**All packages include Sake, Wines, Beer and Juices  
120 minutes**

**classic** - 300 per person

prosecco 'La Gioiosa'

**premium** – 400 per person

champagne Veuve Clicquot 'Yellow Label'

**luxury** – 700 per person

champagne Ruinart 'Blanc de Blancs'

**grand** – 1900 per person

champagne Dom Pérignon

**food only** - 688 per person

(V) vegetarian

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