



easter brunch

unlimited refill

無限量供應

chef's signature sashimi platter

tuna, salmon, yellowtail, scallops, sakura squid sashimi and mendaiko salad cube

刺身盛: 吞拿魚 · 三文魚 · 油甘魚 · 帆立貝 · 櫻花魷魚 · 明太子沙律粒

seared salmon futomaki 火炙三文魚太卷

spicy negitoro maki 辣吞拿魚腩碎蔥卷

thinly sliced yellowtail sashimi with japanese onion dressing 薄切油甘魚 · 和風洋蔥汁

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

buffalo mozzarella with peas, fava beans and asparagus (v) 水牛芝士配豌豆、蠶豆和露筍

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

lamb meatballs cooked in "arrabbiata" sauce 羊肉丸配香辣番茄醬

pan-fried pork gyoza with spicy sour dressing 日式豬肉煎餃 · 酸辣醬汁

pizza "carbonara": egg and pecorino cheese emulsion, crispy guanciale 卡邦尼薄餅

seafood fried rice 日式海鮮炒飯

prawn tempura 炸蝦天婦羅

selected signatures

fresh oysters (12 pieces) 新鮮生蠔 (12隻) 588

charcoal-grilled black cod with saikyo miso 銀鱈魚西京燒 298

stone-grilled wagyu beef sirloin with crispy garlic chips 石燒和牛西冷 · 炸蒜片 788

linguine lobster 龍蝦意大利扁麵 298

balsamic vinegar braised short ribs with spring sauces and "focaccina"

香醋燉牛小排配春季蔬菜醬汁和意式麵包 398

chilli teriyaki lamb with yuzu, garlic and miso

照燒香辣羊架 · 柚子香蒜味噌 198

dessert

aqua easter dessert platter

精選甜品拼盤

brunch menu must be ordered for the entire table
any beverage not listed on the above menu will be added to your bill
all raw food should be consumed within 20 minutes to ensure the freshness of the product
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



Brunch free flow

below drink packages are available for 120 minutes

champagne package

premium – 380 per person

champagne Veuve Clicquot 'Yellow Label'

luxury – 580 per person

champagne Ruinart 'Blanc de Blancs'

grand - 2180 per person

champagne Dom Pérignon

includes

selected red & white wine

sake

beer

chandon garden spritz

bloody mary cocktail

non - alcoholic package

saicho sparkling tea

fresh juices

soft drinks

san pellegrino still or sparkling water

200 per person

food only

588 per person

saturdays: kids under 12 years old 328 per child

sundays: kids below 12 years old are complimentary

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weekend a la carte

appetizers

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆 88

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律 218

angus beef carpaccio, rocket salad and black truffle mayo 安格斯生牛肉薄片·黑松露蛋黃醬火箭菜沙律 258

pan-fried pork gyoza with spicy sour dressing 日式豬肉煎餃·酸辣醬汁 138

prawn tempura 炸蝦天婦羅 278

maki rolls

seared salmon futomaki 火炙三文魚太卷 198

spicy negitoro maki 辣吞拿魚腩碎蔥卷 258

sashimi

ankh platter 極上刺身盛 2388

thinly sliced yellowtail sashimi with japanese onion dressing 薄切油甘魚·和風洋蔥汁 258

tuna 吞拿魚 198

salmon 三文魚 158

yellowtail 油甘魚 148

fresh seasonal oysters 新鮮時令生蠔 688

carbs

stir fried udon 日式雜菜炒烏冬 268

linguine lobster 龍蝦意大利扁麵·辣椒蕃茄·檸檬香草 398

sea urchin fried rice 海膽海鮮炒飯 328

pizza diavola 意大利辣肉腸薄餅 258

pizza parma ham 意大利24個月"帕爾瑪"風乾火腿·火箭菜薄餅 288

pizza margherita 蕃茄羅勒水牛芝士薄餅 238

mains

balsamic vinegar braised short ribs with spring sauces and "focaccina"

香醋燉牛小排配春季蔬菜醬汁和意式麵包 498

charcoal-grilled black cod with saikyo miso 銀鱈魚西京燒 398

angus beef rib eye houraku-yaki 燒安格斯肉眼扒 488

risotto cauliflower and red prawn & caviar 意式花椰菜燴飯·香草·紅蝦和魚子醬 398

stone-grilled wagyu beef sirloin with crispy garlic chips 石燒和牛西冷·炸蒜片 988

dessert

chef's signature dessert platter 精選甜品拼盤 298

aqua's tiramisu 自家製意大利芝士蛋糕 168

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