

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

red prawn carpaccio with berries, caviar and croutons
紅蝦薄片配莓果、魚子醬和麵包丁

tiger prawn, asparagus and pumpkin tempura with yuzu chili stock
露筍、南瓜、虎蝦玉米天婦羅

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

cauliflower and vanilla risotto, red prawns and caviar
意式椰菜花燴飯、香草、紅蝦和魚子醬

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

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

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

poached whole lobster with caviar, lobster consommé and claw salad roll
龍蝦清湯配魚子醬及龍蝦鉗沙律捲

additional HKD 388 另加 HKD 388 元

"rossini" grilled beef tenderloin and foie gras, truffle sesame puree,
bamboo shoot and lotus crisps
燒和牛柳、香煎鵝肝伴日本季節蔬菜

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