

unlimited refill 無限量供應

chef's signature sashimi platter tuna, salmon, yellowtail, scallops, sakura squid sashimi and kanpachi 刺身盛: 吞拿魚・三文魚・油甘魚・帆立貝・櫻花魷魚・章紅魚

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

burrata with peas, fava beans, pine nuts and tomatoes (v) 布拉塔起司配豌豆、蠶豆、松子和蕃茄 japanese spinach salad with sesame sauce (v) 日式菠菜沙律・芝麻醬

beef carpaccio, lamb lettuce and truffled parmigiano sauce 意式生牛肉薄片,羊萵苣,松露帕芝士醬

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

homemade veal meatballs cooked with ''arrabbiata'' sauce 自家製小牛肉丸配辣番茄醬

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 588

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 198

dessert

aqua father's day dessert platter 精選甜品

inclusive of our father's day special "baffo" vanilla, gianduja chocolate, frangelico, cookies sable breton



brunch free flow

below drink packages are available for 120 minutes

champagne package

premium – 380 per personChampagne Veuve Clicquot 'Yellow Label'

luxury – 580 per personChampagne 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

200 per person

food only

588 per person

for each adult we compliment one child below 12 years old

dishes are made for consumption in the restaurant and cannot be taken away all menus are subject to price and seasonal change for any information on allergen and dietary requirements please ask your server prices are in hong kong dollars and subject to a 10% service charge