



the essence of aqua tasting menu

bluefin tuna tartare with dashi crystal and caviar

藍鱈吞拿魚他他、高湯水晶、魚子醬

ise lobster steamed egg custard with lobster miso bisque

日本龍蝦茶碗蒸配龍蝦味噌

Sma Sma Sparkling Sake, Tenryou, Gifu Prefecture, Japan

hamachi tartare with caviar and homemade yogurt dressing

油甘魚他他、魚子醬、自家製乳酪醬

tiger prawn, asparagus and pumpkin tempura with yuzu chili stock

虎蝦、蘆筍南瓜天婦羅、柚子辣椒高湯

Riesling, Maison Trimbach, Alsace, France

select one

cannelloni ossobuco style

嫩小牛膝意大利麵卷

somen noodle with scallop and sakura shrimp crisps

日式素麵配帶子櫻花蝦薄脆

Chardonnay, Cervaro della Sala, Antinori Umbria, Italy

select one

fried japanese sole fish and kabura-mushi turnip with yuzu prawn stock

日式炸龍脷柳、柚子蝦高湯蕪菁蒸

roasted octopus tentacle with 'nduja and black garlic sauce, chicory sprouts and potatoes

烤地中海八爪魚、辣肉腸黑蒜醬、意大利菊苣及薯仔

Spätburgunder, Grauwacke 'G', Meyer Näkel, Ahr, Germany

chargrilled kobe beef steak with pepper sauce, bamboo shoot and kyoto togarashi

炭燒神戶牛柳配黑椒醬、竹筍及京都唐辛子

additional 另加 488

Crozes-Hermitage Selection 'Silene', Domaine Jean-Louis Chave, Rhône Valley, France

select one

sweet caviar

italian style with coffee and chocolate served with savoiardi

意式晶鑽魚子 咖啡及朱古力、手指餅

japanese style with wasabi chocolate and ginger served with monaka

日式晶鑽魚子 芥末朱古力生薑珍珠、最中餅

Barley Shochu 'Sleep of the Moon', Craftsman Tada, Japan

1388 per person

Wine pairing 688 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

menu subject to change without further notice

for any information on allergen and dietary requirements please ask your server