



## father's day brunch

688 per person | 388 per child (3-10 years old) / free on sundays

### **unlimited serving 無限量供應**

*chef's signature sashimi platter*

tuna, salmon, yellowtail, scallops and sakura squid sashimi

刺身盛: 吞拿魚、三文魚、油甘魚、帆立貝、櫻花魷魚

seared salmon futomaki 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, tomatoes and basil salad (v) 番茄水牛芝士沙律

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

yellowtail carpaccio, rocket salad, marinated salmon roe, orange dressing

油甘魚薄切、火箭菜沙律、醃漬三文魚籽、香橙醬

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

homemade seafood croquette, spicy mayonnaise 意式海鮮炸丸子、辣味蛋黃醬

seafood fried rice 日式海鮮炒飯

prawn tempura 炸蝦天婦羅

### **selected signatures 精選招牌菜式**

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

red wine braised short ribs with seasonal sauces and "focaccina"

紅酒燉牛小排配時令醬汁及意式香草麵包 398

### **dessert 甜品**

chef's signature dessert platter 精選甜品拼盤

vegetarian (v)

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

aperol spritz

bloody mary

### **non - alcoholic package**

prosecco 'la gioiosa 0.0'

'imperdibile' spritz

fresh juices

soft drinks

200 per person



## 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 安格斯生牛肉薄切、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

### carbs

- stir fried udon 日式雜菜炒烏冬 268  
linguine lobster 龍蝦意大利扁麵、辣椒番茄、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個月風乾巴馬火腿、火箭菜薄餅 298  
pizza margherita 番茄羅勒水牛芝士薄餅 238

### mains

- red wine braised short ribs with seasonal sauces and "focaccina"  
紅酒燉牛小排配時令醬汁及意式香草麵包 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 with porcini mushroom sauce, parsley oil and black truffle  
意大利燴飯配牛肝菌醬、香芹油及黑松露 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