



premium tasting menu

bluefin tuna tartare with dashi crystal and caviar

藍鱈吞拿魚他他、黑魚子高湯水晶

ise lobster steamed egg custard with lobster miso bisque

日本龍蝦茶碗蒸配龍蝦味噌

deep sea pink prawns tartare with yellow tomato emulsion and caviar

深海粉紅蝦他他配黃番茄醬及魚子醬

tiger prawn kakiage, zucchini flower and pumpkin tempura

虎蝦雜錦炸蔬菜、翠玉瓜花及南瓜天婦羅

aqua's signature italian fassona beef tartare with black truffle

經典意大利生牛肉他他配黑松露

(prepared tableside)

additional HKD 198 另加 HKD 198 元

select one

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage

燉鴨肉意大利雲吞、鴨肉醬汁、巴馬臣芝士及酥炸鼠尾草

somen noodle with sakura shrimp and squid, onsen egg and wakame seaweed

日式素麵配櫻花蝦、魷魚、溫泉蛋及裙帶菜

homemade potato gnocchi with red prawns and fresh zucchini

意式薯糰配紅蝦及新鮮翠玉瓜

additional HKD 98 另加 HKD 98 元

select one

fried chilean sea bass and scallop with prawn ankake stock

酥炸智利海鱸魚及帶子配鮮蝦芡汁

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

chilli teriyaki lamb with yuzu, garlic and miso

燒羊架配柚子照燒汁

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

additional HKD 288 另加 HKD 288 元

chargrilled kobe beef steak with pepper sauce, kyoto togarashi pepper

炭燒神戶牛扒配黑椒汁及京都唐辛子

additional HKD 488 另加 HKD 488 元

"tartelletta"

lemon and raspberry tart with whipped cream and meringues

檸檬紅莓撻配鮮奶油及蛋白霜

1288 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