aqua

festive dinner menu

japanese octopus seaweed salad with kimchi sauce, bluefin tuna carpaccio with caviar,
seared salmon avocado cucumber roll

日本八爪魚海草沙律佐泡菜汁、藍鰭吞拿魚薄切伴魚子醬、火炙三文魚牛油果青瓜卷

hokkaido sea urchin chawan-mushi, sakura shrimp wafer, caviar lobster and miso bisque

北海道海膽茶碗蒸、櫻花蝦脆餅、魚子醬龍蝦、味噌濃湯

Champagne, Blanc de Blancs, Ruinart
Reims, France

black ink pasta ravioli filled with italian red shrimp served with
saffron and alta langa sparkling wine sauce

墨汁意大利紅蝦雲吞、藏紅花氣泡酒汁

White Wine, Riesling, Maison Trimbach
Alsace, France

grilled chilean sea bass and butter poached lobster, asparagus and smoked eggplant

香烤智利海鱸魚、牛油慢煮龍蝦、蘆筍、煙燻茄子

White Wine, Maremma Bianco 'Mongrana' Agricola Querciabella
Toscana, Italy

pistacchio crusted grilled lamb, tender asparagus tips, garlic sauce and gremolata

開心果碎烤羊扒、蘆筍尖、蒜香汁及意式香草檸檬醬

Red Wine, GSM, The Moonlight Run, Massena
Barossa Valley, Australia

christmas log
crunchy bark, creamy chocolate and spiced caramel,
cinnamon streusel and candied orange

聖誕樹幹蛋糕

脆皮朱古力、朱古力及香料焦糖醬、肉桂酥粒、糖漬香橙

Sweet Wine,Moscato d'Asti, G.D Vajra
Piemonte, Italy

1388 per person for food menu
788 per person for wine pairing

available as a choice for the whole table
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