aqua

roma set lunch

2 courses – 298 | 3 courses – 388

appetizer (select one)

beef carpaccio with rocket salad and truffle mayonnaise
牛肉薄切配火箭菜沙律及松露蛋黃醬

caprese salad with heirloom tomatoes, buffalo mozzarella and homemade dressing
番茄水牛芝士沙律配自家製醬汁

aqua's signature italian fassona beef tartare
經典生牛肉他他
additional HKD 98 另加 HKD 98 元

hamachi tartare served with yogurt sauce, parsley oil, sweet red pepper lemon zest and caviar
油甘魚他他配乳酪醬、香芹油、紅甜椒檸檬皮屑及魚子醬
additional HKD 98 另加 HKD 98 元

pasta (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

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

homemade potato gnocchi with red prawns and fresh zucchini
自家製意式薯糰配紅蝦及新鮮翠玉瓜

lobster linguine with tomatoes, chilli, lemon and aromatic herbs
龍蝦意大利扁麵配番茄、辣椒、檸檬及香草
additional HKD 98 另加 HKD 98 元

main (select one)

"imperial roasted guinea fowl" with potatoes, wild mushrooms, black truffle and orange sauce
烤皇家珍珠鷄配薯仔、野菌、黑松露及香橙醬

homemade vegetarian meatballs "canederli" with tomato sauce and basil
自家製素肉丸配番茄醬及羅勒

red wine braised short ribs with seasonal sauces and "focaccina" bread
紅酒燉牛小排配時令醬汁及意式香草麵包

seared croaker fish with fregola and saffron sauce
香烤黃花魚配珍珠意粉及藏紅花醬
additional HKD 98 另加 HKD 98 元

side dish

additional HKD 58 each 另加58 元

seasonal mixed salad
雜錦沙律

roasted new potatoes with rosemary
迷迭香烤新薯

dessert

additional HKD 38 each 另加38 元

aqua's signature tiramisu
自家製意大利芝士蛋糕

panna cotta and sandblasted fruits
雲尼拿意式奶凍配脆餅及糖霜水果

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

aqua

kyoto set lunch

2 courses – 298 | 3 courses – 388

appetizer (select one)

salmon and bluefin tuna sashimi, seared scallop with ikura sushi
三文魚及藍鰭吞拿魚刺身、香烤帶子配三文魚子壽司

seared chopped wagyu beef with seaweed green salad
香烤碎和牛配海帶沙律

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

lobster and cucumber tempura maki roll with mentaiko sauce
龍蝦青瓜天婦羅壽司卷配明太子醬
additional HKD 98 另加 HKD 98 元

rice (select one)

bara chirashi don
bluefin tuna, salmon, hamaci, cucumber, tamago, ikura with sushi rice and seaweed
藍鰭吞拿魚、三文魚、油甘魚、青瓜、玉子燒及三文魚子配海帶丼飯

simmered wagyu beef gyu-don
慢煮和牛肉丼

stir fried udon noodle with mixed vegetables
日式雜菜炒烏冬

negitoro don with uni
minced fatty tuna with uni, caviar, spring onion, leeks and ikura
碎切吞拿魚腩丼配海膽、魚子醬、青蔥、京蔥及三文魚子
additional HKD 98 另加 HKD 98 元

main (select one)

kurobuta pork cutlet with mixed vegetables
炸黑豚肉豬扒配雜錦蔬菜

grilled salmon with yuzu chili teriyaki sauce
烤三文魚配柚子辣椒照燒醬

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒
additional HKD 88 另加 HKD 88 元

pan-fried wagyu beef horaku-yaki with karashi mustard and garlic chips
香煎和牛寶樂燒配日式黃芥末醬與蒜片
additional HKD 188 另加 HKD 188 元

side dish

additional HKD 58 each 另加58 元

salted or roasted edamame
鹽味或烤枝豆

nameko mushroom in tofu miso soup
滑子菇豆腐味噌湯

dessert

additional HKD 38 each 另加38 元

kyoto
yuzu cake, calamansi cremeux, lime vermicelli
柚子蛋糕、四季柑奶餡、青檸脆條

panna cotta and sandblasted fruits
雲尼拿意式奶凍配脆餅糖霜水果

available as a choice for the whole table
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for any information on allergen and dietary requirements please ask your server