

Moonlight Dinner

bluefin tuna tartare with dashi crystal & caviar
藍鱈吞拿魚他他 · 黑魚子高湯水晶

snow crab and crab roe steamed egg custard
蟹肉 · 蟹膏茶碗蒸

slow-cooked cuttlefish with sea urchin, green peas purée, black ink and coffee powder
意式慢煮小墨魚 · 海膽 · 青豆泥 · 墨汁咖啡粉

zucchini flower and tiger prawn with corn kakiage
櫛瓜花及虎蝦配玉米天婦羅

aqua's signature italian fassona beef tartare
經典生牛肉他他

additional HKD 98 另加 HKD 98 元

select one

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage
燉鴨肉意大利餃子配鴨肉醬汁 · 帕馬森芝士醬及脆鼠尾草

somen noodle with scallop and sakura shrimp crisps
輕煎帶子日式素麵配櫻花蝦薄脆

pumpkin risotto with smoked eel, lardo di colonnata, "aceto balsamico tradizionale" and bergamot
意式南瓜燴飯配煙燻鰻魚 · 意式煙豚肉及佛手柑

additional HKD 198 另加 HKD 198 元

select one

grilled chilean sea bass and lobster tempura with truffle lobster sauce
烤雪花魚伴龍蝦天婦羅配龍蝦汁

slow cooked short ribs with tuscan black cabbage, mushrooms, chestnuts and bone marrow gravy
式慢煮牛小排配黑葉甘藍 · 蘑菇 · 栗子和牛骨髓汁

chilli teriyaki lamb with yuzu, garlic & miso
燒羊架配柚子照燒汁

mediterranean whole sea bream, peperonata, mussels & clams in caciucco sauce
地中海原條真鯛 · 燒甜椒 · 青口大蜆海鮮濃汁

additional HKD 198 另加 HKD 198 元

rice straw smoked wagyu beef tenderloin with truffle soy sauce
稻草燻製和牛牛柳 · 松露醬油

additional HKD 388 另加 HKD 388 元

tortino

dark chocolate and hazelnut lava cake, with vanilla ice cream
黑朱古力心太軟

榛子脆 · 鹽味太妃醬 · 雲呢拿雪糕