

aqua × aqualuna  
張保仔 大張保

## Moonlight Dinner

bluefin tuna tartare with dashi crystal and caviar

藍鱈吞拿魚他他、高湯水晶、魚子醬

ise lobster steamed egg custard with lobster miso bisque

日本龍蝦茶碗蒸配龍蝦味噌

hamachi tartare with caviar and homemade yogurt dressing

油甘魚他他、魚子醬、自家製乳酪醬

tiger prawn, asparagus and pumpkin tempura with yuzu chili stock

虎蝦、蘆筍南瓜天婦羅、柚子辣椒高湯

*select one*

cannelloni ossobuco style

燉小牛膝意大利麵卷

somen noodle with scallop and sakura shrimp crisps

日式素麵配帶子櫻花蝦薄脆

*select one*

fried japanese sole fish and kabura-mushi turnip with yuzu prawn stock

日式炸龍脷柳、柚子蝦高湯蕪菁蒸

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

chargrilled kobe beef steak with pepper sauce, bamboo shoot and kyoto togarashi

炭燒神戶牛柳配黑椒醬、竹筍及京都唐辛子

*additional HKD 488 另加 HKD 488 元*

"tartelletta"

lemon & raspberry tart with whipped cream and meringues

檸檬紅莓撻配鮮奶油及蛋白霜

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