



## Signature Tasting Menu

Salted edamame

Miso soup



Salmon & hamachi carpaccio with Japanese onion sauce

Chef's selection of sushi & sashimi

Seasonal vegetable tempura with seaweed & truffle miso cream



Pizza margherita

Tomato sauce, buffalo mozzarella & basil



Jerusalem artichoke risotto, black truffle & crispy leek



Wild sea bass, crab with caviar, orange-braised fennel and bagna càuda sauce

Charcoal-grilled angus rib eye houraku-yaki, karashi mustard & teriyaki sauce



aqua's signature tiramisù

HK\$988 per person

Minimum of 2 guests required

Set menus are available for the entire table only



## Premium Tasting Menu

Salted edamame

Clam miso soup



Botan ebi, bluefin tuna, seaweed & caviar

Chef's selection of premium sushi & sashimi

Tiger prawn tempura



Lobster pizza

Lobster bisque, thinly-sliced lobster & lemon zest



White truffle tagliolini with grated egg yolk & 36 months aged Parmesan



Stone-grilled wagyu sirloin & crispy garlic chips

Served with three sauces: onion & garlic, sour soy & sansho pepper soy

Charcoal-grilled black cod marinated with Saikyo miso



aqua's signature tiramisù

Buffalo mozzarella cheesecake, forest berries & lemon olive oil

HK\$1388 per person

Minimum of 2 guests required  
Set menus are available for the entire table only

## ANTIPASTI | starters | 前菜

|                                                                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Burrata Pugliese, pappa al pomodoro, emulsione al basilico, tartufo nero<br>Puglia burrata, pappa al pomodoro, basil emulsion & black truffle<br>意大利布袋芝士配番茄醬, 羅勒油及黑松露 | \$200 |
| Insalatina di granchio, cetriolo compresso, consomme di pomodoro, olio al prezzemolo<br>King crab salad, cucumber, tomato consommé & parsley oil<br>黃瓜蟹肉沙律配番茄清湯, 蕃茜油  | \$280 |
| Tartare di gamberi rossi, gel al lime, peperoncino candito, caviale<br>Mazara red prawn tartare, lime jelly, candied chilli & caviar<br>意大利紅蝦生他他配青檸檬啫喱, 甜椒及魚子醬        | \$360 |
| La nostra battuta di Fassona Piemontese<br>aqua's signature Italian Fassona beef tartare<br>經典生牛肉他他                                                                   | \$295 |

## PRIMI | pasta & risotto | 頭盤

|                                                                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Taglietelle al ragù d'anatra, cioccolato fondente, ricotta salata<br>Duck ragù tagliatelle, dark chocolate & ricotta salata cheese<br>鴨肉自家製意大利幼麵, 黑巧克力, 意大利清乳酪                          | \$260 |
| Linguine ai frutti di mare con bisque d'astice e bottarga di tonno<br>Seafood linguine, lobster bisque & tuna bottarga<br>龍蝦汁海鮮意大利扁幼麵配烏魚子                                               | \$440 |
| Tagliolini con tartufo bianco, tuorlo grattugiato, parmigiano invecchiato 36 mesi<br>White truffle tagliolini with grated egg yolk & 36 months aged Parmesan<br>白松露自家製意大利幼麵配 36 個月巴馬臣芝士 | \$650 |
| Fregola sarda con astice, caviale e limone di Amalfi<br>Fregola sarda with lobster, caviar & Amalfi lemon<br>龍蝦意大利小米意粉配魚子醬及檸檬                                                           | \$550 |
| Risotto alla crema di topinambur, tartufo nero, porri croccanti<br>Jerusalem artichoke risotto, black truffle & crispy leek<br>耶路撒冷朝鮮薊意大利燴飯配黑松露及大蒜絲                                     | \$280 |



本店特有菜式 **Signature Dish**

價目另設加一服務費 **Subject to 10% service charge**

## P I Z Z E | thin-crust pizza | 薄餅

Our unique dough recipe uses minimal yeast, resulting in a light and incredibly thin crust.

### Margherita

Tomato sauce, buffalo mozzarella & basil \$268  
水牛芝士蕃茄羅勒薄餅

### Diavola con peperoni rossi

Tomato sauce, mozzarella, spicy salami & bell peppers \$288  
辣肉腸薄餅配芝士, 蕃茄汁及甜椒

### 🍷 Pizza con aragosta

Lobster bisque, thinly-sliced lobster & lemon zest \$398  
薄切龍蝦, 檸檬皮薄餅配龍蝦醬

### Bianca con rughetta e prosciutto

24-month aged Parma ham, buffalo mozzarella & baby rocket \$338  
水牛芝士, 意大利風乾火腿薄餅配火箭菜沙律

## SECONDI | main course | 主菜

|                                                                                                                                                                                                                                               |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Branzino selvatico, finocchio all'arancia, bagna cauda, granchio e caviale<br>Wild sea bass, crab with caviar, orange-braised fennel and bagna càuda sauce<br>野生海鱸魚, 橘子茴香配螃蟹及魚子醬                                                              | \$510 |
| Maialino confit, carote, purée di cipolla rossa di Tropea, pera glassata al balsamico<br>Confit suckling pig, balsamic-glazed pear, carrots & Tropea red onion purée<br>油封乳豬仔肉配胡蘿蔔,紅洋蔥醬及香醋梨                                                   | \$400 |
| Astice in tre modi: gratinata con Olandese al basilico,<br>tartina con caviale, bisque con limoni Siciliani<br>Lobster three ways: basil hollandaise gratin, caviar tartlet,<br>bisque with Sicilian lemons<br>龍蝦三食: 羅勒醬烤龍蝦、龍蝦魚子醬餡餅、龍蝦汁濃湯西配檸檬 | \$790 |

## CONTORNI | side dishes | 伴菜

|                                                                                                                                 |      |
|---------------------------------------------------------------------------------------------------------------------------------|------|
| Patate novelle al tartufo nero e parmigiano<br>Double-cooked new potato, black truffle & Parmesan<br>黑松露巴馬臣芝士燒新薯                | \$95 |
| Vegetali trifolati alla griglia<br>Grilled eggplant, courgette & red pepper trifolati<br>意式烤茄子配西葫蘆黃瓜, 紅椒仔                       | \$95 |
| Fagiolini con nduja e aglio<br>French beans with nduja & garlic<br>香蒜意大利辣味豬肉醬法邊豆                                                | \$95 |
| Insalatina di datterini, cipolle rosse di tropea e rucola<br>Datterini tomato salad with Tropea red onion & rocket<br>火箭菜蕃茄洋蔥沙律 | \$95 |



本店特有菜式 Signature Dish

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## 配酒小食 | small plates | 酒肴

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| 枝豆                                                                           |       |
| Salted edamame                                                               | \$98  |
| 毛豆                                                                           |       |
| 蛤酒蒸し                                                                         |       |
| Hamaguri clams steamed with sake, garlic & ginger                            | \$218 |
| 清酒煮蛸                                                                         |       |
| ホタテ刺し身とソーメン                                                                  |       |
| Hokkaido scallops, somen noodles & white shiitake yuzu dashi                 | \$248 |
| 北海道帶子冷素面配木魚湯                                                                 |       |
| 和牛のたたき                                                                       |       |
| Wagyu beef tataki                                                            | \$548 |
| 日式生和牛他他配柚子酸汁                                                                 |       |
| なす柚子味噌田楽                                                                     |       |
| Grilled Japanese eggplant dengaku, yuzu miso & ginkgo nuts                   | \$188 |
| 日式燒茄子配柚子味噌, 銀杏                                                               |       |
| クラゲ胡瓜と黒胡麻酢                                                                   |       |
| Cucumber marinated in moromi miso with jelly fish & black sesame vinaigrette | \$238 |
| 日本青瓜海蜇沙律配香醋黑芝麻醬                                                              |       |
| フォアグラのグリル、ブランディ照り焼き                                                          |       |
| Grilled foie gras, soba noodles & brandy soy sauce                           | \$248 |
| 香煎鵝肝配押麥及白蘭地醬油                                                                |       |
| タラバ蟹のキャビア添え、生うにと蟹味噌                                                          |       |
| King crab with caviar, sea urchin & miso                                     | \$398 |
| 帝王蟹肉配黑魚子, 海膽蟹膏生他他                                                            |       |
| オイスタープラッター                                                                   |       |
| aqua's Japanese oyster platter                                               | \$658 |
| 日本特上生蠔                                                                       |       |
| アボカド、ウニ、マグロ、サーモンのタルタル                                                        |       |
| Sea urchin, salmon, tuna & avocado tartare with sesame and ikura             | \$378 |
| 海膽, 三文魚, 金槍魚, 牛油果他他伴三文魚子及芝麻豉油汁                                               |       |



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## 刺身 / 壽司 | sashimi & sushi | 刺身 / 壽司盛り合

|                                                                                                      |         |
|------------------------------------------------------------------------------------------------------|---------|
| ♀ Signature tataki platter / 14 pieces<br>including wagyu and foie gras in cucumber slices<br>創作壽司拼盤 | \$898   |
| Tokyo platter / 14 pieces of sushi, 14 types of sushi<br>壽司拼盤                                        | \$798   |
| Premium selection sashimi platter / 18 pieces, 6 types of sashimi<br>精選刺身拼盤                          | \$628   |
| Deluxe selection sashimi platter / 24 pieces, 8 types of sashimi<br>特上刺身拼盤                           | \$908   |
| Grand selection sashimi platter / 36 pieces, 12 types of sashimi<br>極上特選刺身拼盤                         | \$1,888 |

## 壽司卷 | sushi rolls | 巻き壽司

|                                                                                          | temaki<br>hand roll | maki<br>roll  |                                                                                           | temaki<br>hand roll | maki<br>roll  |
|------------------------------------------------------------------------------------------|---------------------|---------------|-------------------------------------------------------------------------------------------|---------------------|---------------|
| アボカド鰻巻き<br>Avocado & smoked eel<br>牛油果鰻魚卷                                                | 1pc<br>\$168        | 6pcs<br>\$238 | アボカド胡瓜巻き<br>Avocado & cucumber<br>牛油果青瓜卷                                                  | 1pc<br>\$118        | 6pcs<br>\$168 |
| カリフォルニアロール<br>California<br>加州卷                                                          | 1pc<br>\$168        | 6pcs<br>\$218 | 伊勢海老壽司巻きの天婦羅<br>Lobster & salad tempura<br>龍蝦沙律壽司卷天婦羅                                     |                     | 6pcs<br>\$268 |
| マグロと叩きマグロのキムチ巻き<br>Kimchi Bluefin Tuna with negitoro<br>鮪魚朝鮮醬碎拖羅卷                        |                     | 6pcs<br>\$268 | 焼大とろ巻壽司<br>Grilled o-toro maki (fatty tuna)<br>焼肥吞拿魚腩卷                                    |                     | 6pcs<br>\$378 |
| エビ天婦羅と叩き帆立巻き<br>Prawn tempura & chopped scallop<br>with mentaiko sauce<br>帆立貝炸蝦天婦羅伴明太子醬卷 |                     | 6pcs<br>\$248 | ソフトシェルクラブのスパイシー巻き<br>Soft-shell crab tempura with<br>spicy tobiko sauce<br>炸軟殼蟹天婦羅卷配飛魚子辣醬 |                     | 6pcs<br>\$268 |

## 主菜| hot dishes | 溫物

ラムチョップの辛味照り焼き

Chilli teriyaki lamb with yuzu, garlic & miso

\$388

焼羊架配柚子照焼汁

豚角煮と鰻の蒲焼き

Slow-cooked pork belly & eel in tonjiru soup

\$348

慢煮五花肉配鰻魚味増汁

和牛の石焼きと3種のソース

Stone-grilled wagyu sirloin & crispy garlic chips

\$788

Served with three sauces: onion & garlic, sour soy & sansho pepper soy

石焼和牛西冷伴炸蒜片配三色汁

洋葱大蒜汁/酸醬油/山椒胡椒汁

サーモンとホタテのグリル、オニオンピューレ、生ウニ添え

Grilled salmon, Hokkaido scallops & sea urchin with caramelised onion purée

\$388

烤三文魚, 北海道帶子, 海膽配焦糖洋葱泥

銀ダラ西京焼き

Charcoal-grilled black cod marinated with Saikyo miso

\$418

焼西京麵鼓銀鱈魚

牛肉の照り焼き

Grilled angus rib eye houraku-yaki, karashi mustard & teriyaki sauce

\$488

燒美國肉眼扒配黃芥末照燒醬



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## 天婦羅 | tempura | 天婦羅 / 揚げ物

豆腐しんじょうの揚げ出し

Tofu & fish cake, shiitake mushrooms and green chillies served with yuzu dressing

\$208

魚肉豆腐餅伴柚子汁

春野菜の天婦羅、トリュフ味噌添え

Seasonal vegetables, seaweed & truffle miso cream

\$258

日本野菜天婦羅伴海藻黒松露麵鼓醬

海老天婦羅

Tiger prawns

\$288

炸蝦天婦羅

ソフトシェルクラブ

Soft-shell crab

\$298

炸軟殼蟹天婦羅

## 飯麵 | rice & noodle | お食事

野菜焼きうどん

Stir-fried udon with Japanese vegetables

\$258

炒日本烏冬伴雜菜

雲丹とシーフードのチャーハン

Uni & seafood fried rice

\$338

海膽海鮮炒飯

和牛とキムチのチャーハン

Wagyu & kimchee fried rice

\$358

和牛泡菜炒飯



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刺身 Sashimi

|                                                           |                  |                                             |               |
|-----------------------------------------------------------|------------------|---------------------------------------------|---------------|
| 鮭<br>Sake (salmon)<br>三文魚                                 | 7pcs<br>\$198    | 鮪 - 赤身<br>Maguro (tuna)<br>吞拿魚              | 5pcs<br>\$318 |
| はまち<br>Hamachi (yellowtail)<br>油甘魚                        | 7pcs<br>\$248    | 鮪-大トロ<br>O-toro (fatty tuna)<br>肥吞拿魚腩       | 5pcs<br>\$788 |
| 甘海老<br>Amaebi (sweet prawns)<br>甜蝦                        | 5pcs<br>\$168    | 中トロ<br>Chutoro (medium fatty tuna)<br>中吞拿魚腩 | 5pcs<br>\$588 |
| 帆立貝<br>Hotategai (scallop)<br>帆立貝                         | 6pcs<br>\$268    | ボタン海老<br>Botan ebi (giant prawns)<br>牡丹蝦    | 2pcs<br>\$258 |
| 縞鰯<br>Shima-aji (striped jack)<br>深海池魚                    | 10pcs<br>\$358   | 雲丹<br>Uni (sea urchin)<br>海膽                | 40g<br>\$308  |
| 和牛刺身<br>Wagyu selection (Japanese beef sashimi)<br>日本和牛刺身 | 18pcs<br>\$1,138 |                                             |               |

## 壽司 Sushi

|                                                              |               |                                                             |               |
|--------------------------------------------------------------|---------------|-------------------------------------------------------------|---------------|
| 鮭<br>Sake (salmon)<br>三文魚                                    | 2pcs<br>\$148 | 鮪 - 赤身<br>Maguro (tuna)<br>吞拿魚                              | 2pcs<br>\$148 |
| はまち<br>Hamachi (yellowtail)<br>油甘魚                           | 2pcs<br>\$148 | 鮪-大トロ<br>O-toro (fatty tuna)<br>肥吞拿魚腩                       | 2pcs<br>\$298 |
| 甘海老<br>Amaebi (sweet prawns)<br>甜蝦                           | 2pcs<br>\$138 | 赤ムツとキャビア<br>Akamutsu (rosy sea bass) with caviar<br>赤鮭黑魚子壽司 | 2pcs<br>\$268 |
| 帆立貝<br>Hotategai (scallop)<br>帆立貝                            | 2pcs<br>\$118 | ボタン海老<br>Botan ebi (giant prawns)<br>牡丹蝦                    | 2pcs<br>\$258 |
| 雲丹<br>Uni (sea urchin)<br>海膽                                 | 2pcs<br>\$188 | イクラ<br>Ikura (salmon roe)<br>三文魚魚子                          | 2pcs<br>\$138 |
| 蟹子<br>Tobiko (crab roe)<br>蟹子                                | 2pcs<br>\$98  | 玉子<br>Tamago (Japanese omelette)<br>壽司蛋                     | 2pcs<br>\$98  |
| サバとイクラ<br>Saba (mackerel) with ikura & sesame<br>鯖魚伴三文魚子芝麻壽司 | 2pcs<br>\$188 |                                                             |               |