

Selection of bread & carrot hummus dip Extra virgin olive oil & aged balsamic vinegar

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aqua Sushi & Sashimi Platter

Bluefin Tuna, Red Shrimp, Salmon, Hamachi, Sakura squid Seared salmon & cucumber maki roll Oyster (1 pc per person) Negitoro oshi nigiri

> Oysters + HK\$38 per piece

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Italian Platter

Cured Italian meat, artisanal cheese and pickled vegetables Buffalo mozzarella, shaved Sardinian bottarga and datterini tomato salad

White truffle pizza

Mozzarella, taleggio, robiola and Alba white truffle + HK\$680

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Cardoncelli mushrooms and black truffle potato gnocchi

Tempura platter with tiger prawn, zucchini flower, Japanese whiting fish

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Grilled Saikyo miso black cod and Hokkaido scallop, mentaiko

Italian porchetta, rosemary roast potato, nduja green beans and mixed leaf salad

or

Stone-grilled wagyu sirloin & crispy garlic chips served with three sauces: onion & garlic, sour soy & sansho pepper soy + HK\$245

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Golden Dessert Room

Tiramisu, profiteroles, vanilla panna cotta, salted caramel muffin, chocolate fountain & marshmallows, matcha green tea tart, torrone, macarons, red fruit cheesecake, chocolate tart, fresh fruits



Premium - Veuve Clicquot Ponsardin Yellow Label | HK\$988

Luxury - Ruinart, Blanc de Blancs | HK\$1,288

Grand - Dom Pérignon 2010 | HK\$1,988

Free-flow packages include espresso martini, bloody mary, wine, sake, beer & soft drinks

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Wine, Sake & Beer

Sommelier selection of red & white wine
Hakushika

Kimoto Honjozo

Peroni

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Soft Drinks

Coca Cola, lemonade, soda water, tonic water, ginger ale & ginger beer

Brunch food menu with soft drinks | HK\$788

Kids: under 5 complimentary, ages 5-12 | HK498

Free-flow is limited to 2.5 hours only from the booking time, does not include still and sparkling water, coffee and tea Food is for consumption in the restaurant and cannot be taken away