

ROMA TO TOKYO SET LUNCH

Available Monday to Friday | 12:00pm – 3:00pm

HK\$318

Miso soup



STARTERS *Choice of two*

Caprese salad with buffalo mozzarella, heritage tomato, basil pesto

Vitello tonnato

Chef's selection of nigiri (4 pieces)

Chicken karaage with yuzu mayonnaise



MAIN COURSE *Choice of one*

Paccheri with arrabbiata sauce

Prawn tempura

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

Grilled sea bass with pickled vegetables

Charcoal-grilled black cod marinated with Saikyo miso

+ HK\$110 per portion

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

+ HK\$160 per portion

Stone-grilled wagyu sirloin & crispy garlic chips

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

+ HK\$230 per portion



SIDE DISH+ HK\$48 per portion

Double-cooked new potato with
black truffle & Parmesan

Spinach salad with
goma dressing

Datterini tomato salad with
Tropea red onion & rocket



DESSERT+ HK\$68 per portion

aqua's signature tiramisù

Charcoal yuzu ice cream with
black sesame meringue & rosemary

ANTIPASTI | starters | 前菜

Burrata Pugliese, pappa al pomodoro, emulsione al basilico, tartufo nero
Puglia burrata with pappa al pomodoro, basil emulsion & black truffle \$200
意大利布袋芝士配番茄醬, 羅勒油及黑松露

Insalatina di granchio, cetriolo compresso, consomme di pomodoro, olio al prezzemolo
King crab salad, cucumber, tomato consommé & parsley oil \$280
黃瓜蟹肉沙律配番茄清湯, 蕃茜油

PRIMI | pasta & risotto | 頭盤

Tagliatelle al ragù d'anatra, cioccolato fondente, ricotta salata
Duck ragù tagliatelle, dark chocolate & ricotta salata cheese \$260
鴨肉自家製意大利幼麵, 黑巧克力, 意大利清乳酪

Fregola sarda con astice, caviale e limone di Amalfi
Fregola Sarda with lobster, caviar & Amalfi lemon \$550
龍蝦意大利小米意粉配魚子醬及檸檬

Risotto alla crema di topinambur, tartufo nero, porri croccanti
Jerusalem artichoke risotto, black truffle & crispy leek \$280
耶路撒冷朝鮮薊意大利燴飯配黑松露及大蒜絲

PIZZE | 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
Wild sea bass, crab with caviar, orange-braised fennel and bagna càuda sauce \$510
野生海鱸魚, 橘子茴香配螃蟹及魚子醬

Maiolino confit, carote, puree di cipolla rossa di Tropea, pera glassata al balsamico
Confit suckling pig, balsamic-glazed pear, carrots & Tropea red onion purée \$400
油封乳豬仔肉配胡蘿蔔,紅洋蔥醬及香醋梨

CONTORNI | side dishes | 伴菜

Patate novelle al tartufo nero e parmigiano
Double-cooked new potato, black truffle & Parmesan \$95
黑松露巴馬臣芝士燒新薯

Fagiolini con nduja e aglio
French beans with nduja & garlic \$95
香蒜意大利辣味豬肉醬法邊豆

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

Pan-seared Hokkaido scallops with somen noodles & white yuzu dashi

\$248

素麵配香煎北海道扇貝及白柚子高湯

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

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 (6 pieces)

\$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

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

♀ Signature tataki platter / 14 pieces including wagyu and foie gras in cucumber slices 創作壽司拼盤	\$898
Premium selection sashimi platter / 18 pieces, 6 types of sashimi 精選刺身拼盤	\$628
Deluxe selection sashimi platter / 24 pieces, 8 types of sashimi 特上刺身拼盤	\$908

壽司卷 | sushi rolls | 巻き壽司

	temaki hand roll	maki roll		temaki hand roll	maki roll
アボカド鰻巻き Avocado & smoked eel 牛油果鰻魚卷	1 pc \$168	6 pcs \$238	アボカド胡瓜巻き ♀ Avocado & cucumber 牛油果青瓜卷	1 pc \$118	6 pcs \$168
カリフォルニアロール California 加州卷	1 pc \$168	6 pcs \$218	伊勢海老壽司巻きの天婦羅 lobster & salad tempura 龍蝦沙律壽司卷天婦羅		6 pcs \$268
マグロと叩きマグロのキムチ巻き Kimchi & bluefin tuna with negitoro 鮪魚朝鮮醬碎拖羅卷		6 pcs \$268	焼大とろ巻壽司 ♀ Grilled o-toro maki (fatty tuna) 焼肥吞拿魚腩卷		6 pcs \$378

主菜 | hot dishes | 滷物

ラムチョップの辛味照り焼き

Chilli teriyaki lamb with yuzu, garlic & miso

\$388

燒羊架配柚子照燒汁

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增汁

銀ダラ西京焼き

Charcoal-grilled black cod marinated with Saikyo miso

\$418

燒西京麵鼓銀鱈魚

牛肉の照り焼き

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

\$488

燒美國肉眼扒配黃芥末照燒醬

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, 海膽配焦糖洋蔥泥

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

刺身 Sashimi

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

壽司 Sushi

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