

## SIGNATURE COCKTAILS

Tokyo Drift Tanqueray No. 10 gin, strawberry sake & genmaicha-spiced Japanese mango	\$188
Fuji Fizz Kikusaki Tokusen sake, smoked hōjicha, clear & carbonated Fuji apple & sakura bitters	\$168
Sensei Sake, umeshu, elderflower liqueur & Cloudy Pear Soda	\$168
Hokkaido Fashioned Honeydew Bulleit Bourbon, wagyu-washed Bulleit Rye, ponzu, black honey & orange bitters	\$178
Green Olive Green olive-infused Mancino Secco, burnt rosemary, orange bitters & prosecco	\$178
Hoshi Sora Bulldog London Dry Gin, apricot, lemon & thyme-infused Champagne with berry bubble	\$178

## SIGNATURE COCKTAILS

- Japanese Sea  
Kombu-infused Johnnie Walker Black Label, Talisker 10, clarified yuzu & lemon, moshio salt & soda \$168
- Violet Dusk  
Tanqueray No. 10 gin, red berry-infused vodka, butterfly pea flower tea, clarified lime topped with berry bubble \$188
- Eye of the Storm  
Asparagus-infused Don Julio tequila, grapefruit sherry, Frangelico, earl grey, pineapple, Seedlip Garden 108, Supasawa & cherry wood smoke \$198
- Victoria Sunset  
Whitley Neill Rhubarb & Ginger Gin, red berry-infused vodka, Chambord Raspberry liqueur, elderflower liqueur & prosecco \$188
- Gold Rush  
Bulleit Bourbon, Johnnie Walker Black Label, Frangelico, mint, Supasawa & Angostura Bitters \$188

## NON-ALCOHOLIC COCKTAILS

Grape Effect  
Italian red grapes, orange & sage-  
infused elderflower, lemon &  
Bergamotto soda \$128

Romero  
Blackberry, burnt rosemary, lemon &  
grapefruit tonic \$128

Garden & Tonic  
Seedlip Garden 108, edamame,  
mint & tonic \$128

Apple Crisp  
Seedlip Spice 94, clarified &  
carbonated Fuji apple, yuzu, lemon &  
sakura bitters \$128

## CLASSIC HIGHBALLS

Hunter Hi  
Fernet Hunter, lemon, mint & soda \$148

Whisky Highball  
Johnny Walker Black Label, lemon &  
soda \$178

Cuba Libre  
Bacardi 8, lime & Coca Cola \$148

Horse's Neck  
Hennessy V.S.O.P, Angostura bitters &  
ginger ale \$158

## ITALIAN GIN & TONIC

The Greedy Gin \$188  
*Green tea, bergamot & tangerine*

*Served with orange slice, mint sprig &  
East Imperial Burma Tonic*

Gin Primo \$188  
*Botanical cotton lavender,  
lemon balm & Cervia sea salt*

*Served with lemon peel, sage & East  
Imperial Burma Tonic*

Malfy Gin con Limón \$178  
*Notes of lemon, juniper & ginger*

*Served with lemon, orange slice &  
East Imperial Burma Tonic*

Big Gino \$178  
*Pomelo, allspice berries &  
rosemary aromas*

*Served with lemon, mint &  
East Imperial Burma Tonic*

## ITALIAN GIN & TONIC

Grifu Gin \$178  
*Pine, botanical herbs & sage*

*Served with lemon, rosemary &  
East Imperial Burma Tonic*

Pigskin 44 Gin \$188  
*Juniper berry, citrus peel & eucalyptus*

*Served with sage leaves, lime &  
East Imperial Burma Tonic*

Boigin Gin \$178  
*Lemon, tangerine & orange peel*

*Served with lemon zest, orange slice  
& East Imperial Burma Tonic*

Sabatini Gin \$198  
*Olive leaves, thyme & lavender*

*Served with olives, lemon zest &  
East Imperial Burma Tonic*

## JAPANESE GIN & TONIC

Roku Gin \$188

*Sakura leaf, sencha, green tea & yuzu fragrance*

*Served with lime, ginger & East Imperial Burma Tonic*

Aiki Okinawa Gin \$178

*Lemon peel, orange peel & black pepper notes*

*Served with lemon peel, orange peel & East Imperial Burma Tonic*

Ki No Tea Kyoto Dry Gin \$208

*Herbaceous green tea, bamboo leaves & cypress leaf*

*Served with lemon, lime & East Imperial Burma Tonic*

Tsukusu Japanese Craft Gin \$198

*Mint, lemon peel & Juniper berries*

*Served with mint, lemon peel & East Imperial Yuzu Tonic*

## JAPANESE GIN & TONIC

Nikka Coffey Gin \$208  
*Green apple, kabosu lime & sancho pepper*

*Served with lemon, lime & East Imperial Burma Tonic*

Tokyo Nights Gin \$188  
*Yuzu bark, coriander & matcha*

*Served with mint, lime & East Imperial Yuzu Tonic*

Masahiro Okinawa Gin Recipe No.1 \$198  
*Guava leaves, long pepper & roselle*

*Served with orange slice, lime & East Imperial Burma Tonic*

Kikka Gin \$218  
*Mandarin, angelica & juniper berries*

*Served with orange peel, lemon & East Imperial Burma Tonic*

## WINE

		Glass	Bottle
CHAMPAGNE			
Veuve Clicquot Ponsardin, 'Yellow Label'	N.V.	\$238	\$1,198
Veuve Clicquot Ponsardin, 'Rosé	N.V.	\$268	\$1,348
Ruinart, Blanc de Blancs	N.V.	\$318	\$1,598
Ruinart, Rosé	N.V.	\$358	\$1,788

## WHITE

Sorelle Bronca, 'Modi', Prosecco Treviso, Veneto, Italy	N.V.	\$138	\$698
Wente Vineyards, 'Morning Fog', California, U.S.A., Chardonnay	2018	\$138	\$688
Domaine Paul Blanck, Alsace, France, Riesling	2019	\$178	\$858
Martinborough Vineyard, 'Te Tera', Martinborough, New Zealand, Sauvignon Blanc	2019	\$168	\$838



## RED

		Glass	Bottle
Louis Latour, Bourgogne, France, Pinot Noir	2020	\$198	\$998
Château Maison Noble, Bordeaux Supérieur Bordeaux, France, Merlot	2016	\$178	\$848
Yalumba, 'Organic', South Africa, Shiraz	2019	\$158	\$788

## ROSÉ

Chateau d'Esclans, 'Whispering Angel', Côtes de Provence, France	2019	\$188	\$948
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## SWEET

Prunotto, Moscato d'Asti, Piemonte, Italy	2020	\$148	\$698
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CHAMPAGNE Bottle

NON-VINTAGE

Perrier-Jouët, 'Grand Brut' N.V. \$1,428

Bollinger,  
'Special Cuvée' N.V. \$1,818

A.R Lenoble, Chouilly N.V. \$1,568  
Grand Cru 'Mag  
16', Blanc de Blancs

VINTAGE

Lanson, 'Le Vintage' 2009 \$2,398

Dom Pérignon 2010 \$4,958

Delamotte,  
Blanc de Blancs 2012 \$2,498

ROSÉ

Laurent-Perrier,  
'Cuvée Rosé' N.V. \$3,188

Dom Pérignon 2006 \$7,928

MAGNUM (1.5 LITRE)

Veuve Clicquot Ponsardin,  
'Yellow Label' N.V. \$2,498

Krug, 'Grande Cuvée' N.V. \$9,588

Louis Roederer, 'Cristal' 2009 \$15,988

## SPIRITS

50ml

### VODKA

Belvedere, Poland	\$208
Beluga, Russia	\$218
Grey Goose, France	\$198
Ketel One, Netherlands	\$148
Haku, Japan	\$168

### GIN

Botanist Gin, Isle of Islay	\$178
Hendrick's Gin, Scotland	\$208
Edinburgh Gin, Scotland	\$178
Monkey 47, Germany	\$248
Star of Bombay, England	\$158
Tanqueray, England	\$148
Tanqueray No. 10, England	\$178

50ml

RUM

Bacardi Ocho	\$158
Diplomatico Blanco	\$168
Diplomatico Reserva Exclusiva	\$188
Flor de Caña 12	\$188
Flor de Caña 18	\$218
Plantation 3 Stars	\$148
Plantation O.F.T.D.	\$188
Plantation XO	\$258
Ron Zacapa XO	\$308
Sailor Jerry Spiced Rum	\$148

AGAVE

Quiquiriqui Joven Mezcal	\$148
Don Julio Blanco	\$188
Don Julio Reposado	\$208
Don Julio Anejo	\$228
Don Julio 1942	\$428
Ocho Blanco	\$148
Ocho Reposado	\$168
Patron Silver	\$188
Patron Reposado	\$198
Patron Anejo	\$218

50ml

AMERICAN WHISKEY

Bulleit Bourbon	\$158
Bulleit Rye	\$158
Four Roses Single Barrel Bourbon	\$218
Hudson Baby Bourbon	\$388
Jack Daniel's Single Barrel Select	\$198
Maker's 46 Bourbon	\$198
Michter's Bourbon	\$198
Michter's Rye	\$198
Michter's 10 Single Barrel Bourbon	\$428
Woodford Reserve Bourbon	\$188

SCOTCH WHISKY

HIGHLAND

Dalmore Cigar Malt	\$458
Glenmorangie 10	\$168
Glenmorangie 18	\$298
Glenmorangie La Santa, Sherry Cask	\$178
Glenmorangie Signet	\$498
The Macallan 12, Double Cask	\$178
The Macallan 18, Sherry Oak Cask	\$428

50ml

## SPEYSIDE

The Balvenie 14, Caribbean Cask	\$258
Mortlach 12, "The Wee Witchie"	\$198
Singleton 12, Glen Ord	\$178

## ISLE OF SCOTLAND

Ardbeg 10, Islay	\$198
Caol Ila 12, Islay	\$218
Laphroaig Quarter Cask, Islay	\$198
Lagavulin 16, Islay	\$278
Talisker 10, Islay	\$178
Tobermory 15, Mull	\$348
Oban 14, Islay	\$198

## BLENDED SCOTCH WHISKY

Chivas Regal 12	\$168
Chivas Regal 25	\$488
Compass Box Oak Cross	\$198
Johnnie Walker Black Label	\$168
Johnnie Walker Blue Label	\$388
Monkey Shoulder	\$198

## IRISH WHISKEY

Teeling, Single Grain	\$178
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50ml

JAPANESE WHISKY

Chita	\$198
Fujimi Blended Whisky	\$238
Hakushu Distillers Reserve	\$238
Hakushu 12	\$508
Hibiki Harmony	\$278
Kurayoshi Pure Malt Sherry Cask	\$268
Kurayoshi Pure Malt 12	\$228
Nikka from the Barrel	\$468
Nikka Tailored	\$348
Miyagikyo Single Malt	\$308
Taketsuru 'Pure Malt'	\$488
Yamazaki Distillers Reserve	\$338
Yamazaki 12	\$508
Yoichi Single Malt	\$308

COGNAC

Hennessy V.S.O.P	\$168
Hennessy XO	\$388
Rémy Martin V.S.O.P	\$178

50ml

ITALIAN GRAPPA AND BRANDY

Ciliegie di Poli raspberry grappa \$228

Lamponi di Poli cherry grappa \$228

Grappa di Prosecco Riserva \$188

Jacopo Poli Grappa Di Moscato \$208

Vecchia Romagna \$178

Etichetta Nera brandy

Vecchia Romagna \$198

Tri Botti Riserva brandy

VERMOUTH

Mancino Secco \$128

Mancino Bianco \$138

Mancino Rosso \$138

APERITIF AND DIGESTIVE

Ramazotti \$118

Amaro Montenegro \$118

Averna \$118

Limoncello \$118

Sambuca \$118

Fernet-Branca \$118

Brancamenta \$118



## BEER

Peroni Draft \$98

Sapporo Japanese Lager \$98

Moa Apple Cider \$98

## SOFT DRINK

Coke \$78

Coke Zero \$78

Sprite \$78

Soda Water \$78

Tonic Water \$78

Ginger Ale \$78

Ginger Beer \$78

## JUICE

Orange \$88

Pineapple \$88

Cranberry \$88

Apple \$88

Pink Grapefruit \$88

Tomato \$88

## MINERAL WATER

S. Pellegrino, 750ml \$95

Acqua Panna, 750ml \$95

## AQUA ROMA

Black truffle fries \$258  
黑松露薯條

Arancini rice balls \$98  
意式炸飯球

Deep-fried calamari \$128  
炸魷魚

Vitello tonnato burger \$168  
慢煮牛仔肉漢堡配吞拿魚醬

Italian charcuterie board \$188  
Selection of fine cold cuts  
精選冷切火腿碟

## AQUA ROMA

### PIZZA

- |   |       |
|---|-------|
| (V) Margherita<br>Tomato, buffalo mozzarella & basil<br>水牛芝士蕃茄羅勒薄餅                  | \$258 |
| Calabrese<br>Spicy salami, mozzarella &<br>bell pepper<br>辣肉腸薄餅配芝士, 蕃茄汁及甜椒          | \$288 |
| Lobster<br>Lobster bisque, thinly-sliced lobster &<br>lemon zest<br>薄切龍蝦, 檸檬皮薄餅配龍蝦醬 | \$398 |
| Romana<br>Mozzarella, Parma ham & rocket<br>意大利風乾火腿薄餅                               | \$338 |

## AQUA TOKYO

Aqua's signature oyster (1 pc) \$58  
廚師精選生蠔

(V) Salted edamame \$98  
枝豆

Pork gyoza dumplings with \$98  
ponzu sauce  
炸日式豬肉餃子配辣蒜醬

Rock shrimp tempura with \$138  
spiced garlic mayonnaise  
辣蒜醬岩蝦天婦羅

Stone-grilled wagyu sirloin & crispy \$488  
garlic chips  
Served with 3 sauces:  
onion & garlic, sour soy &  
sansho pepper soy  
石燒和牛西冷伴炸蒜片配三色汁  
洋葱汁, 檸檬醋醬汁, 有馬山椒汁

## AQUA TOKYO

Seared salmon with kimchi  
sesame sauce \$198

火炙三文魚伴朝鮮醬芝麻沙律

Lobster salad maki roll \$328

炸龍蝦沙律卷

California crab roll \$168

加州蟹肉卷

Hokkaido oshi sushi platter \$388

(2 types, 4 pcs)

Seared wagyu beef oshi sushi  
with fried leeks onion &

Seared unagi oshi sushi

北海道箱押壽司 (2 款, 共 4 件)

火炙和牛伴炸京蔥箱押壽司

火炙鰻魚箱押壽司

Osaka sashimi platter

(5 types, 10 pcs)

\$388

Botan ebi, tuna, scallop,

salmon & hamachi

大阪刺身拼盤 (5 款, 共 10 件)

牡丹蝦, 赤身, 帆立貝, 三文魚及

油甘魚

## DESSERT

Aqua platter \$388  
5 pieces chef's selections  
精選甜品拼盤內含 5 款甜品

Gourmand platter \$688  
9 pieces chef's selections  
美食家級甜品拼盤內含 9 款甜品

Royal platter \$988  
13 pieces chef's selections  
皇家級甜品拼盤內含 13 款甜品

Aqua's signature tiramisu \$168  
自家製意大利芝士蛋糕

Buffalo mozzarella cheesecake with \$148  
berries in red wine sauce  
水牛芝士蛋糕配紅酒汁

Strawberry tartare with mango yolk \$188  
ice cream  
草莓他他配芒果蛋王

Charcoal yuzu ice cream with black \$158  
sesame meringue & rosemary  
黑炭柚子雪糕配香草黑芝麻糖餅

## GELATI AND SORBETTI

Single scoop \$68 or 3 scoops \$138  
單球\$68 或三球\$138

Vanilla  
雲呢拿

Pistachio  
開心果

Chocolate  
朱古力

Mango  
芒果

Espresso  
特濃咖啡

Lemon sorbet  
檸檬雪芭

## CHEESE

Create your own cheese platter by selecting your favourites

自選芝士拼盤 · 以下芝士自由配搭

TWO Selections	THREE Selections	FOUR Selections	All SIX
2 款	3 款	4 款	6 款
\$188	\$228	\$338	\$438

Morlacco Monostalla del Massiccio del Brenta  
*Semi-soft cows' milk cheese*

Gorgonzola D.O.P.

*A creamy Northern Italian soft, blue cheese made from cows' milk*

Taleggio D.O.P. della Val Brembana

*Washed rind cows' milk cheese, strong, soft, sweet and tangy*

Sottocenere al Tartufo D.O.P.

*A smooth-textured cows' milk cheese with flakes of truffle and fine ash cinders that are then pressed into the rind*

Pecorino Sardo Stagionato Alpilate D.O.P.

*A firm cheese from the Italian island of Sardinia. Made from pasteurised sheep milk, aged for 6 months*

Grana Padano D.O.P.

*Created nearly 900 years ago, one of the world's first hard cheeses aged for 9 to 16 months. Cows' milk with a creamy and distinctive texture*



## COFFEE

	HOT	ICED
Espresso	\$42	
Double espresso	\$48	\$53
Americano	\$48	\$53
Flat white	\$52	\$57
Cappuccino	\$52	\$57
Latte	\$52	\$57
Hot chocolate	\$48	\$53
Mocha	\$48	\$53

TEAS

HK68

**BLACK**

Oxford English breakfast

Victorian earl grey

**GREEN**

Longjing supreme

Summer peach green

Jasmine dragon pearl

**JAPANESE**

Genmaicha

Sencha

**FRUIT & FLORAL**

Passionfruit rooibos

Honey lemongrass

Fruity rose

Citrus camomile

Taiwanese milk oolong tea