

11am – 1pm early brunch 1pm – 4:30pm non-stop brunch

grilled edamame with lemon and shichimi (v)
chicken wing yakitori
thinly sliced hamachi with japanese onion sauce
fassona beef tartare with black truffle
crab panzanella salad
salmon tartare with smoked ikura
margherita pizza (v)
chef's selection of sushi, maki, sashimi, oysters

main course one per person

linguine with clams, lemon and chilli
confit duck leg with braised lentils, red cabbage puree and duck orange jus
tiger prawn, assorted vegetables and tofu cake tempura
takana fried rice with green leek and chilli garlic (v)
black cod teriyaki with steamed rice
additional 98

winter truffle tagliolini with grated egg yolk and aged parmesan (v)

black truffle pizza (v)

mozzarella, taleggio cheese & black truffle additional 188

stone-grilled wagyu sirloin with crispy garlic chips served with 3 sauces: onion & garlic, sour soy, sansho pepper soy additional 238

aqua dessert platter

(v) vegetarian

all food will be served directly to the table
dishes are made to order for consumption in the restaurant and cannot be taken away
prices are in hong kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements please ask your server



early brunch

superior package prosecco 888 per person

premium package veuve clicquot yellow label 988 per person

luxury package ruinart blanc de blanc 1188 per person

grand package dom pérignon 2688 per person

food only 688 per person

non-stop brunch

superior package prosecco 1038 per person

premium package veuve clicquot yellow label 1188 per person

luxury package ruinart blanc de blanc 1338 per person

grand package dom pérignon 2988 per person

food only 788 per person

free-flow packages include
whispering angel rosé
chandon garden spritz
wines, sake, beer, bloody mary and juices

children aged 5-12 398 per person children aged 5 & below are complimentary