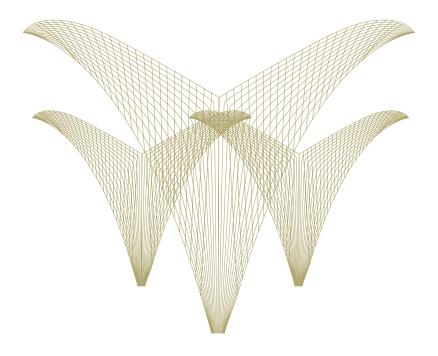
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RESTAURANT WEEK MENU

RESTAURANT WEEK DINNER MENU

\$60 per person | 3-course menu

TO START

MISO SOUP & EDAMAME

APPETIZER

choice of:

ROCK SHRIMP

Rock shrimp tempura, spicy chili garlic mayonnaise

SPINACH SALAD

Spinach salad & toasted goma dressing | v

TOFU

Hiya-yakko tofu, ginger, scallion & myoga | vg

MAIN COURSE

choice of:

MAFALDE

Slow-cooked oxtail ragu, Nero d'avola & winter truffle

CHICKEN MILANESE

Cannellini beans, lemon, oregano

RIGATONI ALLA NORMA

Fried eggplant, ricotta salata, basil | v

DESSERT

choice of:

BLACK SESAME CHOCOLATE FONDANT

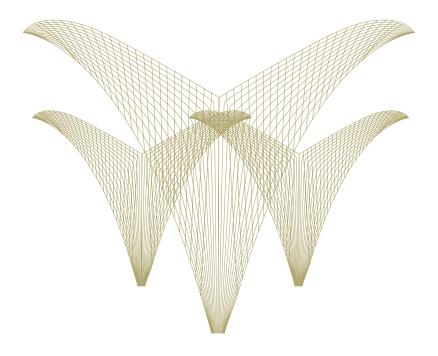
Valrhona green tea ice cream & white chocolate

ICE CREAM & SORBET SELECTION

Seasonal selection

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for those who are pregnant, young children, older adults, or individuals with compromised immune systems. Please inform your server of any allergies or dietary restrictions. A 20% Gratuity will be added to all parties of 6 or more.

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RESTAURANT WEEK MENU

RESTAURANT WEEK

\$30 per person | 3-course menu

APPETIZER

choice of:

ARANCINI

Wild mushroom arancini, Provola, black truffle roasted garlic aioli | v

BRUSCHETTA

Heirloom Tomatoes, Smoked Burrata, Basil on Sourdough | v

CALAMARI

Fried calamari, parsley, lemon & aioli

MAIN COURSE

choice of

CHICKEN KARAAGE

Crispy chicken karaage, yuzu mayonnaise

TAN TAN RAMEN

Mushroom, bok choy, noodles, seaweed and sesame broth, vegan XO & homemade crispy chili oil | vg

MAKI SELECTION

Spicy tuna roll | salmon & scallop roll | cucumber roll

DESSERT

PANA COTTA