

aquakyo

アクア キョウト

FREE-FLOWING WEEKEND BRUNCH

Brunch menu | 35 per person
Including free flowing cocktails & bubbles | 65 per person
Deluxe brunch including free flowing Veuve Clicquot & cocktails | 85 per person

Available Saturday 12pm - 3.30pm
Sunday 12pm - 5.30pm

柚子わさび枝豆
Edamame & Kombu salt | S

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春野菜 味噌汁
Miso soup, spring vegetables & ohba leaf | S

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おまかせ 寿司 刺身 盛り合わせ
Sushi platter | CR, F, MO, S

Omakase sashimi £5 supplement

ロックシュリンプ天婦羅
Rock shrimp tempura, chilli & garlic mayonnaise | C, CR, S, SE

or

春野菜 天婦羅
Seasonal vegetable tempura & wasabi salt | C, S

焼き鳥 野菜炭火焼き
Selection of yakitori
Asparagus & mushroom, sumiyaki chicken, teriyaki salmon | C, E, S

or

抹茶焼き蕎麦
Green tea macha soba noodles, ginko nut, Japanese mushrooms,
edamame & onion teriyaki | C, E, S

おまかせデザート 盛り合わせ
Dessert platter
Japanese monaka ice cream sandwich, fresh fruit,
Soy panna cotta, chocolate dome & sorbets | C, E, M, N, SE

BEVERAGE SELECTION

Prosecco

Mimosa

Bellini

Soft drinks

**Drinks packages are available for 2 hours from the time of your reservation.
See opposite page for alternative drink options. Please drink responsibly.*

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

v - vegetarian vg - vegan

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide