

AQUATERRA

\$60

AquaTerra offers a refined three-course menu daily, blending seasonal ingredients with thoughtful touches, from a burrata starter to grilled mahi mahi and a decadent sweet finish.

AMBER

FIRST COURSE

“CHEESE BOUTIQUE” BURRATA

glazed carrots, Salt of the Earth pickled squash, radicchio, house chili crisp, red fife sourdough

SECOND COURSE

GRILLED MAHI MAHI

hazelnuts tahini, local citrus yogurt, charred bitter greens, sweet, pickled beets

THIRD COURSE

HONG KONG FRENCH TOAST

house brioche bread, saffron Rabri, foie snow, salt roasted almonds



1 Johnson Street | [AquaTerra](#)