



### *Sail on aqualuna to Hutong Dinner*

7:30pm aqualuna Symphony of Lights Cruise at TST Pier 1 or;

7:45pm aqualuna Symphony of Lights Cruise at Central Pier 9

8:45pm 8-Dish Dinner at Hutong

#### *Appetizer Platter*

雞縱菌香煎北海道帶子 *Seared scallop with termite mushrooms*

海皇脆筒 *Crispy roll with prawns and scallops*

蒜泥白肉 *Chilled thinly-cut pork belly with cucumber marinated in chilli & garlic sauce*

#### *Mains*

宮保蝦 *Kung po chilli prawns served with cashew nuts and sweet Shaoxing wine sauce*

or

金蒜虎蝦 *Black peppered tiger prawn with golden garlic +HK\$98*

花椒金湯桂花魚 *Mandarin fish fillets in salted egg yolk broth*

蔥燒牛柳 *Sautéed beef tenderloin with onion & soy sauce*

乾煸四季豆 *Spicy diced pork with string beans & fennel seeds*

農香炒飯 *Seafood fried rice with salted fish & ginger*

#### *Signature Dishes*

火焰胡椒片皮鴨 *Flaming Peking duck + HK\$368 for half duck*

*served with cucumber, spring onion, Chinese pancakes & duck sauce*

#### *Dessert*

龍井奶凍 *Longjing panna cotta*

焦糖海鹽朱古力糯米糍 *Lava sea salt & caramel chocolate mochi*

