



7:30pm aqualuna Symphony of Lights Cruise at Tsim Sha Tsui Pier 1 or;

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

8:45pm Moonlight Dinner at Hutong

## Appetizer Platter

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

海皇脆筒 | Hutong prawn roll with scallops

## Sharing Mains (Choose three items per table)

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

見龍在田 | Hutong steamed cod with fermented bean

香糟醉雞煲 | Braised chicken with Chinese wine sauce in clay pot

麻婆素豆腐 | Mapo tofu braised with chilli sauce (V)

鮮淮山百合銀杏炒蘭度 | Sautéed seasonal vegetables with garlic (V)

胡麻子大蝦 | Black peppered tiger prawns with golden garlic + HK\$128/ per piece

## Rice

櫻花蝦雞粒蛋白炒飯 | Chicken fried rice with sakura shrimp & egg white

## Dessert

龍井奶凍 | Longjing panna cotta

## Signature Dishes

火焰胡椒片皮鴨 | Flaming Peking duck +\$398 for half duck served with cucumber, spring onion, Chinese pancakes & duck sauce

點心拼盤 | Dim Sum Platter + HK\$168

泡椒蝦餃, 碧綠桃膠素餃, 欖角鱈魚餃及麻辣鳳尾蝦餃

Pickled pepper har gau, Seasonal vegetable & peach gum dumpling

Steamed cod with black olive dumpling, Ma la Sichuan prawn dumpling

The package requires participation of the whole table  
All menus are subject to price and seasonal change