
5:30-7:00pm | Sunset Dinner at Hutong
7:30pm | aqualuna Symphony of Lights Cruise at Tsim Sha Tsui Pier 1

Appetizer Platter

白沙春露，胡同口水雞
*Green asparagus dressed with white sesame
Chicken marinated in Sichuan chilli sauce*

Sharing Mains (Choose two items per table)

花椒金湯桂花魚 | *Mandarin fish fillets in salted egg yolk broth*
金蒜汁燒牛小排 | *Beef short ribs with golden garlic*
乾煸四季豆 | *Spicy diced pork with string beans & fennel seeds*
山城辣子雞 | *Sichuan chilli peppered chicken*
野菌生菜包 | *Spicy mix mushroom with lettuce & pine nuts (V)*
麻婆素豆腐 | *Mapo tofu braised chilli sauce (V)*

Rice

松露海鮮蛋白炒飯 | *Seafood fried rice with egg white & black truffle*

Dessert

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

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*