

Celebrating 25 years

Welcome to a special celebration honouring
25 remarkable years of exceptional food and hospitality.
We have had the privilege of crafting memorable
experiences that bring people together.

Tonight we invite you to enjoy dishes inspired by our history
and commitment to quality. Each dish tells a story of tradition,
innovation and the flavours that continue to define us today.

Thank you for being part of this milestone; your support
and shared memories have made these 25 years
truly unforgettable.

Here's to the past, present and an exciting future.

Join us in celebrating 25 years by sharing your cherished
Aqua memories with #MyAquaMoment for the chance
to receive a special gift.



PAST

老干妈爆炒龙虾 | 110

Wok-tossed Lobster

with Lao Ga Ma chilli, black bean sauce

*Created in 2009 to celebrate Hutong Hong Kong being awarded a
Michelin star. Wok-fried seafood with black beans showcases
a signature way of cooking in Chinese cuisine*

PRESENT

西班牙红虾龙虾汤泡脆米 | 66

Confit Carabinero

with lobster broth rice (2 pcs)

*Created in the Spring of 2025 - made popular by the freshness
of carabinero prawns poached in Hutong's lobster stock
served with crispy rice*

FUTURE

烧椒朝鲜牛肉煲 | 55

Stewed Korean Beef

with roasted chilli sauce in clay pot

*Ushering in the future, the culinary team created this for
the celebration - bringing premium Korean tenderloin together
with twisted Sichuan pickled chilli, enhanced with a touch of
smokiness. It showcases a contemporary Northern Chinese style*

DESSERT

传统月饼

Classic Mooncakes

Red Bean Paste | 18 or Lotus Seed | 15

COCKTAILS

Comfortably Numb | 18

Grey Goose, Sichuan pepper, vanilla, lychee

Dan Dan Old Fashioned | 18

Angel's Envy, peanut butter fat wash, chilly sauce infusion,
toasted sesame & maple syrup

Celestial Pearl | 15

Everleaf Mountain, hibiscus, chilli cordial, soda water
(non-alcoholic)

All dishes may contain allergens. Please let your server know if you have any severe allergies or
intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens & any
of our dishes may contain traces of allergens. Prices are indicated in GBP (£). All prices include VAT
at the current rate. A 15% discretionary service charge will be added to the final bill.
vg - vegetarian vg - vegan