

## 《《舌尖上的中国》第六集》

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The latest episode of CCTV's hit documentary series "A Bite of China" features some of the lesser-known exotic cuisines from high in the mountains, deep in the seas, and the inner city. Dai pai dong — Hong Kong's outdoor food stalls — are highlighted in the episode.

Hong Kong is an international metropolis full of glitzy malls and big name eateries, but the locals still flock to the Dai pai dong, which are decades, perhaps a century old.



*Dai pai dong, Hong Kong's outdoor food stalls are highlighted in the latest episode of "A Bite of China".*

There were hundreds of Dai pai dong in the 1960s, and despite their dwindling number, the outdoor street food stalls continue to be celebrated for their traditional dishes and festive atmosphere.

Wonton noodles are on the menus at most traditional Dai pai dong, and the sixth episode of the season two of "A Bite of China" features a traditional stall of this kind that is 60 years old.



*Wonton noodles is on the traditional menu at most stalls at a Dai pai dong.*

"The process of making wonton noodles is very time-consuming. They still stick to the traditional method of making the noodles and use fresh ingredients. All are homemade by hands, keeping the authentic flavor of the dish," said Liu Shuo, the episode's director.

Hong Kong is one of the hottest tourist destinations in Asia. Many go there for shopping or sightseeing, but next time you go, why not try a disappearing fixture of Hong Kong street life by enjoying a feast at a Dai pai dong?