



Hutong Signature Tasting Menu

松露鮑魚 *Black truffle scented abalone*

涼拌酸辣佛手瓜 *Chayote with hot & sour sauce*

蔥油北海道帶子 *Pan-fried Hokkaido scallops with spring onion oil*

黑椒和牛酥 *Wagyu beef puff with black pepper*

竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*

Choose One Item

見龍在田

Hunan steamed cod with fermented bean

川式燴龍蝦汁虎蝦

Braised king prawns with chilli lobster sauce

15 頭南非吉品乾鮑 + HK\$ 368 per person

Braised 15-heads South Africa abalone with shiitake mushroom

蔥燒安格斯牛柳

Stewed Angus beef tenderloin with spring onion

薑米蟹肉露筍蛋白炒飯

Crab meat ginger fried rice with egg white & green asparagus

龍井奶凍 *Longjing panna cotta*

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

6 - courses | HK\$880 per person

Chef's Recommendations for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

**All prices subject to 10% service charge*

** All menus are subject to price and seasonal change*

**Please let your server know if you have any dietary restrictions and/or food allergies*



Premium Tasting Menu

魚子燒賣 *Caviar with siu ma*

紅菜頭野菌餃 *Steamed beetroot & vegetable dumpling*

蟹粉蟹肉海鮮餃 *Seafood dumplings with crab roe and crab meat*

琥珀蜜餞叉燒

Barbecue pork loin glazed with New Zealand Manuka honey

三蔥爆炒龍蝦

Wok fried Boston lobster with leek, shallot and green onion

蒜片日本 A5 和牛

A5 Wagyu beef tenderloin with golden garlic

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with Lobster Broth Rice

牡丹花海

Sea of peony

Taro mousse & purple sago with coconut raindrop mochi & milk caviar

6 - courses | HK\$1180 per person

Chef's Recommendations for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

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