

<i>Sommelier's wine recommendation</i>	<i>Glass</i>	<i>Bottle</i>
<i>Champagne</i>		
<i>'Yellow Label', Veuve Cliquot Ponsardin N.V</i>	\$ 158	\$ 888
<i>Reims, France</i>		
<i>Perrier-Jouët Blanc de Blancs, N.V</i>		\$ 1,098
<i>Epernay, France</i>		
<i>White</i>		
<i>Riesling 'Wild Pony', Kanaan Winery 2024</i>	\$ 128	\$ 628
<i>Ningxia, China</i>		
<i>Châteauneuf-du-Pape Blanc, Domaine de La Solitude 2023</i>		\$ 1,188
<i>Rhone Valley, France</i>		
<i>Red</i>		
<i>C. Sauvignon 'Wild Pony' Kanaan Winery 2022</i>	\$ 158	\$ 748
<i>Ningxia, China</i>		
<i>Marsannay, 'Cuvee Saint Urbain', Jean Fournier 2021</i>		\$ 1,088
<i>Burgundy, France</i>		
<i>Dessert</i>		
<i>Moscato d'Asti, Prunotto 2023</i>	\$ 118	\$ 580
<i>Piemonte, Italy</i>		
<i>Petit Manseng, Domaine Franco Chinois 2018</i>	\$ 208	\$ 988
<i>Hebei, China</i>		
<i>Signature Cocktail</i>		
<i>Jasmine</i>	\$ 88	
<i>Beefeater London Dry Gin Jasmine Lychee Lemon Milk Punch</i>		
<i>Shang Hai Yeah</i>	\$ 88	
<i>Olmecca Blanco Tequila Apple Sour Plum Cordial Ginger Beer</i>		
<i>Hutong's Mocktail</i>		
<i>Umami Colada</i>	\$ 88	
<i>Pineapple Coconut Coffee Wasabi Milk Punch</i>		
<i>Jade Pepper</i>	\$ 88	
<i>Lychee Peppercorn Citrus Milk Punch</i>		
<i>Sparkling Tea</i>		
<i>Hutong's Tingling Ginger Da Hung Pao (花椒薑檸大紅袍)</i>	\$ 68	
<i>Saicho Hojicha</i>	\$ 78	



Signature Tasting Menu

涼拌薑汁翡翠 *Green bamboo shoots with ginger jus*
胡同口水雞 *Chicken marinated in Sichuan chilli sauce*
燈映牛肉 *Osmanthus glazed beef flakes with chilli sauce*

黑椒和牛酥 *Wagyu beef puff with black pepper*
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling*

choose one item

見龍在田
Hunan steamed cod with fermented beans
魚香虎蝦
Fried king prawns with ginger, garlic & chilli soy sauce
15 頭南非吉品乾鮑 + HK\$ 368 per person
Braised 15 heads South Africa abalone with shiitake mushroom

葱燒安格斯牛柳
Stewed Angus beef tenderloin with spring onion

胡同米飯
Hutong's spicy fried rice with prawn, chilli oil & fennel seeds

焦糖海鹽朱古力糯米糍 *Sea salt & caramel chocolate mochi*
龍井奶凍 *Longjing panna cotta*

6 courses | HK\$ 980 per person (Minimum of 2 guests)

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

紅菜頭野菌餃 *Steamed beetroot & mushroom dumpling*
蟹粉蟹肉海鮮餃 *Seafood dumplings with crab roe & crab meat*
魚子松露和牛燒賣 *Wagyu beef & black truffle & caviar siu mai*

海龍皇
Braised seafood soup with crab, abalone, fish maw, conpoy & sweetcorn

薑醋鱈魚
Baked cod fillet with mature vinegar sauce

三葱爆炒龍蝦
Wok-fried Boston lobster with leek, shallot & green onion

蒜片日本 A5 和牛
A5 Wagyu beef tenderloin with golden garlic

小魚菜苗
Bok choy poached in fish broth

鮑魚菜粒燴飯
Rice served with vegetable & abalone on top

麻辣朱古力慕絲
Mala chocolate mousse with guava sorbet

8 courses | HK\$ 1,280 per person (Minimum of 2 guests)

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*