

Lunch Tasting Menu

Signature Dim Sum (2 pcs per item) 選 3 款 Choose three per person



泡椒蝦餃 *Pickled pepper har gau*
魚子燒賣 *Pork siu mai with caviar*
攪角雪魚餃 *Steamed cod with black olive dumpling*
竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*
黑松露蘿蔔糕 *Black truffle & salt ham turnip cake*
紫椰菜蓮藕餃 *Purple cabbage & lotus roots dumpling (V)*
黃耳真菌素春卷 *Vegetarian spring roll with yellow fungus and wild mushrooms (V)*
龍蝦帶子脆多士 *Crispy lobster & scallop toast +HK\$48 / person*

Soup 選 1 款 Choose one per person

精選燉湯 *Daily double-boiled soup*
鮑魚海參酸辣湯 *Abalone with sea cucumber hot & sour soup*

Main Course 選 1 款 Choose one per person

宮保蝦 *Kung Po chilli prawns*
Served with cashew nuts and sweet Shaoxing wine sauce
蔥燒牛柳 *Sautéed beef tenderloin with scallions*
山城辣子雞 *Sichuan chilli peppered chicken*
雞糞菌生菜包 *Termite mushrooms with lettuce & pine nuts*
見龍在田 *Hunan steamed cod with fermented beans*
蒙古烤羊 *Grilled lamb rack with fennel seeds +HK\$68 / person*

Noodle & Rice 選 1 款 Choose one per person

雲腿雞粒蛋炒飯 *Chicken & egg fried rice with Yunnan ham*
刀削麵 *Wok-fried knife-shaved noodles with seasonal vegetables*
擔擔沾麵 *Dan dan dipping noodles with pork & peanut sauce in chilli soup*

3 course | HK\$490 per person

4 course | HK\$540 per person

Chef recommendation for Sharing

胡同片皮鴨 *Aromatic Peking duck +HK\$398*
Served with cucumber, scallion, duck sauce & Chinese pancake (Serves 3-4 guests)

大紅燈籠高高掛 *Red Lantern Crispy soft-shell crab with Sichuan dried chilli +HK\$368*

花椒金湯桂花魚 *Mandarin fish fillets in salted egg yolk broth with sizzling red & green pepper oil +HK\$398*

是日精選甜品 *Dessert of the day (serves 2 guests) +HK\$58*

*All prices subject to 10% service charge
Please let your server know if you have any dietary restrictions and/or food allergies*

Sommeliers Recommendation

Sparkling

La Gioiosa, Et Amorosa, Prosecco, Treviso, DOC, Italy (N.V.)

Red

Clos Henri Petit Clos, Pinot Noir, Marlborough, New Zealand, 2019

Yalumba Organic, Shiraz, Barossa Valley, Australia, 2020

White

Wente Morning Fog, Chardonnay, Livermore Valley, USA, 2020

Tenuta di Corte Giacobbe, Pinot Grigio, Valpolicella, Italy, 2021

Any 2 glass | HK \$220

Any 3 glass | HK \$270

Hutong's Signature Cocktail

Blush in Love

\$108

Tanqueray N° Ten Gin, shiso, apricot, pineapple & egg white

Peach Blossom

\$108

Longjing infused Pampero blanco rum, peach, raspberry & whey cordial

Hutong's Signature Mocktail

Asian Beauty

\$68

Jasmine, pineapple & lemongrass

Lavender Lemonade Spritz

\$68

Lavender, Sparkling lemonade, Chamomile tea foam

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