



*Premium Lunch Tasting Menu*

松露鮑魚

*Black truffle scented abalone*

胡同口水雞

*Chicken marinated in Sichuan chilli sauce*

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黑椒和牛酥

*Wagyu beef puff with black pepper*

竹炭魚香咸水角

*Charcoal yu xiang crispy pork dumpling*

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雞油慢煮鱈魚

*Slow-cooked cod fillet with chicken oil*

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汁燒牛小排

*Beef short ribs with garlic & soy sauce*

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火焰胡椒蝦

*Flaming tiger prawns with white pepper, garlic and chilli*

香煎帶子葱油拌麵

*Scallops dry noodle with spring onion oil*

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燕窩楊枝甘露

*Mango pomelo sago with bird's nest*

**6 courses | HK\$780 per person**

*\*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*

## Yum Cha Lunch Menu



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

- 泡椒蝦餃 *Pickled pepper har gau*  
魚籽燒賣 *Pork siu mai with caviar*  
攪角鱈魚餃 *Steamed cod with black olive dumpling*  
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling*  
紫椰菜乳香蓮藕餃 *Purple cabbage & lotus roots dumpling (V)*  
黃耳野菌素春卷 *Vegetarian spring roll with yellow fungus and wild mushrooms (V)*  
臥虎藏龍餃 *Steamed lobster with tiger palm fungus dumpling +\$48/per person*

### Soup 選 1 款 Choose one

- 精選燉湯 *Daily double-boiled soup*  
素菜酸辣湯 *Vegetarian hot & sour soup (V)*

### Main Course 選 1 款 Choose one

- 湘椒五花肉 *Sliced pork belly with Hunan pepper*  
蔥燒牛柳 *Sautéed beef tenderloin with scallion*  
花椒金湯桂花魚 *Mandarin fish fillet poached in salty egg yolk & spicy broth*  
鮮淮山百合銀杏炒蘭度 *Sautéed seasonal vegetables with garlic (V)*  
(Chinese yam, lily, ginkgo, kale & carrot)  
雞縱菌生菜包 *Termite mushroom with lettuce & pine nuts (V)*  
火焰胡椒蝦 *Flaming tiger prawns with white pepper, garlic and chilli +HK\$98/per person*

### Noodle & Rice 選 1 款 Choose one

- 素菜炒飯 *Fried rice with chopped vegetable and mushroom (V)*  
雪菜魚湯麵 *Inaiwa noodles with cod & preserved vegetables in soup*  
擔擔沾麵 *Dan Dan dipping noodles with pork & peanut sauce in chilli soup*

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3 course | HK \$480 per person

4 course | HK \$500 per person

### Chef recommendation for Sharing

- 胡同片皮鴨 *Aromatic Peking duck +HK\$488*  
*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\$398*

是日精選甜品 *Dessert of the day +\$30/per person*

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## *Sommeliers Recommendation*

### *Sparkling*

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

### *Red*

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

*Chianti Classico, Castello di Querceto, Toscana, Italy*

### *White*

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

*Martinborough Vineyards, 'Te Tera' Sauvignon Blanc, New Zealand*

*Any 2 glass | HK\$240*

*Any 3 glass | HK\$300*

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## *Hutong's Signature Cocktail*

### *Blush in Love*

*\$118*

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

### *Peach Blossom*

*\$118*

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

## *Hutong's Signature Mocktail*

### *Asian Beauty*

*\$68*

*Jasmine, pineapple & lemongrass*

### *Lavender Lemonade Spritz*

*\$78*

*Lavender, Lychee, lemonade, Chamomile tea foam*

*All prices subject to 10% service charge*