

## 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*
- 竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*
- 紫椰菜蓮藕餃 *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 +HK\$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

- 山城辣子雞 *Sichuan chilli peppered chicken*
- 蔥燒牛柳 *Sautéed beef tenderloin with scallion*
- 宮保蝦 *Kung Po chilli prawns served with cashew nuts and sweet Shaoxing wine sauce*
- 乾煸四季豆 *Spicy string beans & fennel seeds (V)*
- 雞枞菌生菜包 *Termite mushroom with lettuce & pine nuts (V)*
- 見龍在田 *Hunan steamed cod with fermented bean +HK\$58/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 *Inaniwa 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 Courses | HK \$540 per person**

**4 Courses | HK \$590 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*
- 是日精選甜品 *Dessert of the day +HK\$25/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*



*Premium Lunch Tasting Menu*

黑椒和牛酥

*Wagyu beef puff with black pepper*

龍蝦帶子脆多士

*Crispy lobster & scallop toast*

雞枞菌香煎北海道帶子

*Seared Hokkaido scallop with termite mushroom*

精選燉湯

*Daily double-boiled soup*

豉油皇香煎虎蝦

*Pan-fried tiger prawn with soy sauce*

金蒜汁燒牛小排

*Beef short ribs with golden garlic*

乾煸四季豆

*Spicy minced pork with string beans & fennel seeds*

花椒金湯桂魚麵

*Mandarin fish fillets noodles in pumpkin broth with sizzling red and green pepper oil*

龍井奶凍

*Longjing panna cotta*

**9 courses | HK\$720 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, 2020*

*Yalumba Organic, Shiraz, Barossa Valley, Australia, 2020*

### *White*

*Wente Morning Fog, Chardonnay, Livermore Valley, USA, 2021*

*Tenuta di Corte Giacobbe, Pinot Grigio, Valpolicella, Italy, 2022*

*Any 2 glasses | HK \$220*

*Any 3 glasses | HK \$270*

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## *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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