

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

欖角鱈魚餃 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 & wild mushrooms (V)

臥虎藏龍餃 Steamed lobster with tiger palm fungus dumpling +HK\$48/per person

Main Course 選 1 款 Choose one

葱燒牛柳 Sautéed beef tenderloin with scallion

雲南野菌雞煲 Braised chicken with wild mushroom in clay pot

花椒金湯桂花魚 Mandarin fish fillet poached in salty egg yolk & spicy broth

乾煸四季豆 Spicy string beans & fennel seeds (V)

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 & 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

3 courses | HK\$540 per person

Chef recommendation for Sharing

胡同片皮鴨 Aromatic Peking duck +HK\$448

Served with cucumber, scallion, duck sauce & Chinese pancake (serves 3-4 guests)

大紅燈籠高高掛 Red Lantern +HK\$398

Crispy soft-shell crab with Sichuan dried chilli

是日精選甜品 Dessert of the day +HK\$30/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

松露鮑魚

Black truffle scented abalone

胡同口水雞

Chicken marinated in Sichuan chilli sauce

黑椒和牛酥

Wagyu beef puff with black pepper

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling

雞油慢煮鱈魚

Slow-cooked cod fillet with chicken oil

汁燒牛小排

Beef short ribs with garlic & soy sauce

火焰胡椒蝦

Flaming tiger prawns with white pepper, garlic and chilli

香煎帶子葱油拌麵

Seared scallops with dry noodle in spring onion oil

燕窩楊枝甘露

Mango pomelo sago with bird's nest

6 courses | HK\$780 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

Yalumba Organic, Shiraz, Barossa Valley, Australia

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

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

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