



胡

Hutong

月

點心 Dim Sum

蒸點 Steamed

點心拼盤  

\$298/8 pieces

Dim Sum Platter

麻辣鳳尾蝦餃、泡椒蝦餃、紅菜頭野菌餃及攪角鱈魚餃


Ma la Sichuan prawn dumpling, Pickled pepper har gau,

Steamed beetroot & mushroom dumpling, Steamed cod with black olive dumpling

水晶蝦餃


\$88/3 pieces

Traditional har gau

泡椒蝦餃 


\$88/3 pieces

Pickled pepper har gau

紅菜頭野菌餃 

\$78/3 pieces

Steamed beetroot & mushroom dumpling

菠菜豆乾餃 

\$124/4 pieces

Spinach & bean curd dumpling

攪角鱈魚餃


\$88/3 pieces

Steamed cod with black olive dumpling

蟹粉蟹肉海鮮餃

\$138/3 pieces

Seafood dumpling with crab roe & crab meat

茴香羊肉水墨餃 

\$128/4 pieces

Charcoal lamb & fennel seed dumpling

魚湯姬松菇野菌腐皮卷

\$128/2 pieces

Tofu skin cake with Agaricus Blazei & wild mushroom in fish broth

蜜汁叉燒包

\$78/3 pieces

Barbecue pork bao

姬松茸灌湯餃  製作需時 30 分鐘

\$138/serving

Seafood & chicken dumpling in matsutake broth (Preparation time approx. 30 minutes)



Signature Dish



Spicy



Vegetarian

*All prices subject to 10% service charge

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煎炸 *Crispy & Baked*

黑椒和牛酥  \$108/3 pieces
Wagyu beef puff with black pepper

黃耳野菌素春卷  \$78/6 pieces
Crispy yellow fungus & vegetable spring roll

麻婆豆腐包   \$78/3 pieces
Pan-fried "Ma Po" tofu bao

海皇脆筒 \$124/4 pieces
Crispy seafood roll with prawns & scallops

竹碳魚香咸水角  \$98/3 pieces
Charcoal yu xiang crispy pork dumpling

魚香海鮮蓮藕餅 \$98/2 pieces
Seafood lotus root cake in garlic chilli sauce

龍蝦豆腐腐皮卷  \$178/6 pieces
Crispy bean curd roll with "Ma Po" tofu & lobster

腸粉 *Cheung Fun Rice Roll*

香葱黑毛豬叉燒·腸粉 \$118
Roasted Ibérico pork with spring onion & coriander cheung fun

口水雞·腸粉  \$118
Chicken fillet & chilli peanut sauce cheung fun

紅米黃耳野菌·腸粉  \$118
Yellow fungus with wild mushrooms cheung fun

 Signature Dish  Spicy  Vegetarian



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Spring Lunch Menu
Available Monday to Friday 12pm to 2pm


Signature dim sum

泡椒蝦餃 *Pickled pepper har gau* 
紅菜頭野菌餃 *Steamed beetroot & mushroom dumpling* 
魚子松露和牛燒賣 *Wagyu beef & black truffle siu mai with caviar*



or

海皇脆筒 *Crispy seafood roll with prawns & scallops*
竹碳魚香咸水角 *Charcoal yu xiang crispy pork dumpling* 
黃耳野菌素春卷 *Vegetarian spring roll with yellow fungus & wild mushrooms* 



First course 選 1 款 Choose one

胡椒虎蝦 *Tiger prawn with black pepper* 
霸王蝦 *Fried prawns with salted egg yolk*
雞油慢煮鱈魚 *Slow-cooked cod with chicken oil*
三葱爆炒龍蝦 *Wok-fried Boston lobster with leek, shallot & spring onion* +HK\$ 138/ person

Second course 選 1 款 Choose one

辣肉生菜包 *Spicy minced pork with lettuce & pine nuts* 
燒椒安格斯牛柳 *Angus beef tenderloin with roasted Sichuan Erjingtiao* 
金不換醬香雞煲 *Braised chicken with soy bean sauce & wild mushroom in clay pot*

Side 選 1 款 Choose one

帶子蔥油拌麵 *Scallops dry noodle with spicy spring onion oil* 
雲腿雞粒蛋炒飯 *Chicken & egg fried rice with Yunnan ham*
松露蛋白素菜炒飯 *Black truffle, vegetable egg white fried rice* 

是日精選甜品 Complimentary dessert of the day

4 courses | HK\$ 388 per person

Chef's Recommendation for Sharing

胡同片皮鴨 *Aromatic Peking duck* +HK\$ 488/ half duck
Served with cucumber, scallion, duck sauce & Chinese pancakes (serves 3-4 guests)


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Vegetarian Lunch Menu
Available Monday to Friday 12pm to 2pm


Signature dim sum

香辣淮山餃 *Spicy Chinese yam dumpling* 
菠菜豆乾餃 *Spinach & bean curd dumpling*
紅菜頭野菌餃 *Steamed beetroot & mushroom dumpling*


First course 選 1 款 Choose one

乾燒蓮藕片 *Chilli fried lotus root with bell peppers* 
薑汁炒翡翠 *Wok-tossed green bamboo shoots with ginger jus*

Second course 選 1 款 Choose one

麻婆豆腐 *Vegetarian "Ma Po" tofu with chilli sauce* 
雞枞菌生菜包 *Termite mushroom with lettuce & pine nuts*

Side 選 1 款 Choose one

乾煸四季豆 *String beans with spicy fennel seeds* 
松露蛋白素菜炒飯 *Black truffle, vegetable egg white fried rice*

是日精選甜品 *Complimentary dessert of the day*


4 courses | HK\$388 per person

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Premium Lunch Tasting Menu

胡同口水雞 


Chicken marinated in Sichuan chilli sauce

雞糞菌香煎北海道帶子

Seared scallop with termite mushroom paste

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling

龍蝦豆腐腐皮卷 

Crispy bean curd roll with "Ma Po" tofu & lobster

雞油東星斑

Steamed garoupa fillet with chicken oil


or

15頭南非吉品乾鮑 + HK\$ 328/person

Braised 15-head South African abalone with shiitake mushroom

金蒜汁燒和牛粒

Sautéed wagyu beef with golden garlic

香煎帶子蔥油拌麵 

Scallops dry noodle with spicy spring onion oil

龍井奶凍 *Longjing panna cotta*

焦糖海鹽朱古力糯米糍 *Sea salt & caramel chocolate mochi*

6 courses | HK\$ 780 per person

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Dessert

包子和豆漿 Bao & Soy White caramel chocolate sesame ganache with soymilk ice cream	HK\$158	per portion
麻辣朱古力慕絲配番石榴雪葩 Ma la chocolate mousse with guava sorbet	HK\$138	per portion
焦糖海鹽朱古力糯米糍 Sea salt & caramel chocolate mochi	HK\$88	4 pieces
奶凍拼盤 (龍井. 紅豆. 雪梨燕窩) Panna cotta platter (Longjing . Red bean . Pear & bird's nest)	HK\$90	per portion
芝麻豆漿糕 Sesame & soya milk pudding	HK\$68	3 pieces
自家製雪糕: 烏龍茶/黑芝麻/豆腐 Homemade ice cream: Oolong tea/Black sesame/Tofu	HK\$68	per scoop
自家製雪葩: 番石榴/荔枝/柚子 Homemade sorbet: Guava/Lychee/Yuzu	HK\$68	per scoop

Dessert Wine

	Glass	Bottle
Moscato d'Asti, Prunotto Piedmont, Italy	HK\$138	HK\$688
10 Year Old Tawny Port, Dow's Douro, Portugal	HK\$188	HK\$1,048

Coffee & Tea

Espresso/ Macchiato	HK\$45
Double Espresso/ Double Macchiato	HK\$65
Black Coffee (Americano)	HK\$55
White Coffee (Latte, Cappuccino, Flat White)	HK\$60
English Tea (English Breakfast, Earl Grey, Camomile or Peppermint)	HK\$55

Chinese Tea

普洱/桂花烏龍/香片/龍井/胎菊 Pu Er/ Osmanthus oolong/ Jasmine/ Longjing/ Chrysanthemum	HK\$36	per person
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