

Sommeliers Recommendation

Sparkling Wine

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

Red Wine

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

Yalumba 'Organic' Shiraz, Barossa Valley, Australia

White Wine

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

Martinborough Vineyards 'Te Tera' Sauvignon Blanc, Martinborough, 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

Chinese Tea \$36 per person

普洱 / 桂花烏龍 / 香片 / 龍井 / 胎菊

Pu'er / Osmanthus oolong / Jasmine / Longjing / Chrysanthemum

另加一服務費 *All prices subject to 10% service charge*

蒸點 *Steamed*

點心拼盤



Dim Sum Platter

\$288/8 pieces

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 & vegetable dumpling, Steamed cod with black olive dumpling

魚籽燒賣

\$88/4 pieces

Caviar siu mai

水晶蝦餃

\$78/3 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 & vegetable dumpling (V)

攪角鱈魚餃

\$88/3 pieces

Steamed cod with black olive dumpling

臥虎藏龍餃

\$128/3 pieces

Steamed lobster with tiger palm fungus dumpling

蜜汁叉燒包

\$78/3 pieces

Barbecue pork bao

金湯蟹肉餃

\$92/3 pieces

Crab meat dumpling with spicy fish soup

姬松茸灌湯餃 製作需時 30 分鐘

Seafood & chicken dumpling in matsutake broth

Preparation time approx. 30 minutes



\$138/serving

煎炸 *Crispy & Baked*

黑椒和牛酥

Wagyu beef puff with black pepper



\$98/3 pieces

黑蒜帶子卷

Scallops and black garlic spring roll

\$98/6 pieces

黃耳野菌素春卷

Crispy yellow fungus & vegetables spring roll (V)

\$78/6 pieces

鮑魚石榴果

Crispy dumpling with abalone & mashed taro topped with caviar

\$98/3 pieces

麻婆豆腐包

Pan-fried mapo tofu bao (V)



\$78/3 pieces

宮保蝦包

Pan-fried Kung Po prawn bao

\$98/3 pieces

海皇脆筒

Hutong prawn roll

Light crispy roll with prawns and scallops

\$124/4 pieces

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling



\$88/3 pieces

腸粉 *Cheung Fun Rice Roll*

香蔥黑毛豬叉燒·腸粉

Roasted Ibérico pork with spring onion & coriander cheung fun

\$118

脆米網龍井蝦·腸粉

Longjing tea prawns cheung fun

\$118

口水雞·腸粉

Chicken fillet and chilli peanut sauce cheung fun

\$118

紅米黃耳野菌·腸粉

Yellow fungus with wild mushrooms cheung fun (V)

\$118

另加一服務費 *All prices subject to 10% service charge*

頭盤 *Appetisers*

蒜泥白肉 \$218

*Chilled thinly-cut pork belly
with cucumber marinated in chilli & garlic sauce*

香酥脆茄子 \$218

Crispy eggplant tossed with sakura shrimp and fermented beans

魚籽煎鵝肝燻蛋 \$248/2 pieces

Seared foie gras & caviar with Shanghainese coddled egg

胡同口水雞 \$218

Chicken marinated in Sichuan chilli



白沙春露 \$218

Green asparagus dressed with white sesame (V)



湯 *Soup*

精選燉湯 \$168/person

Daily double-boiled soup

海龍皇 \$168/person

Braised seafood soup

with crab, abalone, fish maw, conpoy & sweet corn



宋嫂鱈魚羹 \$138/person

Cod fish & tofu soup

素菜酸辣湯 \$138/person

Vegetarian hot & sour soup (V)

主菜 *Main Course*

胡同片皮鴨



Aromatic Peking duck

served with cucumber, scallion, duck sauce & Chinese pancakes

\$540 *Half*
\$1,080 *Whole*

葱燒牛柳

Sautéed Angus beef tenderloin with onion & soy sauce

\$448

泡椒五花肉

Hunan style pork belly with pickled pepper

\$368

辣肉生菜包

Spicy minced pork with lettuce & pine nuts

\$328

沙薑脆皮手撕雞

Crispy-skin chicken with ginger

\$398 *Half*

川式香辣爆炒龍蝦

Sichuan-style lobster (around 1,000 g)

Wok-tossed with chilli, black beans and dried garlic



\$1,788

霸王蝦

Fried prawns with salted egg yolk

\$398

宮保蝦

Kung po chilli prawns

served with cashew nuts and sweet Shaoxing wine sauce

\$398

北園松子魚

Braised Mandarin fish in sweet & sour sauce

\$588

大紅燈籠高高掛

Red Lantern

Crispy soft-shell crab with Sichuan dried chilli



\$498

蔬菜、豆腐 *Vegetables & Tofu*

鮮淮山百合銀杏炒蘭度 \$248
Sautéed seasonal vegetables with garlic (V)
(Chinese yam, lily, ginkgo, kale & carrot)

乾煸四季豆 \$258
String beans with spicy minced pork & fennel seeds



小魚菜苗 \$248
Bok choy poached in fish broth

麻婆豆腐 \$258
Mapo tofu
Braised Mapo tofu with chilli sauce (V)



飯、麵 *Rice & Noodles*

剝椒鱈魚稻庭烏冬 \$188
Cod fish Inaniwa udon in pickled chilli soup

帶子葱油拌麵 \$188
Pan-fried scallops dry noodle with spring oil

手撕雞野菌炒麵 \$238
Hand-shredded chicken & mushrooms with fried noodles

雲腿雞粒蛋炒飯 \$238
Chicken & egg fried rice with Yunnan ham

椒香鵝肝安格斯牛柳炒飯 \$138/person
Angus beef fried rice with foie gras & black pepper