





胡
Hutong
月

Yum Cha Lunch Menu





Signature appetizers/Dim Sum 選3款 Choose three

-  泡椒蝦餃 Pickled pepper har gau
松露京葱和牛燒賣 Wagyu beef & black truffle siu mai
竹炭魚香咸水角 Charcoal yu xiang crispy pork dumpling
 紅菜頭野菌餃 Steamed beetroot & vegetable dumpling
 黃耳野菌素春卷 Crispy yellow fungus & vegetable spring roll
 涼拌乾炒牛河 Sliced beef and pho marinated in chilli oil and coriander
雞縱菌香煎北海道帶子 Seared scallop with termite mushroom paste
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

Main Course 選1款 Choose one

- 蔥燒安格斯牛柳 Angus beef tenderloin with scallion soy sauce
 花椒金湯桂花魚 Mandarin fish fillet poached in salted egg yolk & spicy broth
金不換醬香雞煲 Braised chicken with soy bean sauce & wild mushroom in clay pot
 雞縱菌生菜包 Termite mushroom with lettuce & pine nuts
  乾燒蓮藕片 Chilli fried lotus root with bell peppers
牛油胡椒虎蝦 Tiger prawn with butter and pepper in clay pot +HK\$98/per person

Noodle & Rice 選1款 Choose one

-  蔥油拌麵 Dry noodle with spring onion oil
 素菜炒飯 Fried rice with chopped vegetable and mushroom
雲腿雞粒蛋炒飯 Chicken & egg fried rice with Yunnan ham

3 courses | HK \$480 per person


4 courses | HK \$500 per person

Chef recommendation for Sharing

是日精選甜品 Dessert of the day +\$35/per person

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

 Spicy

 Vegetarian

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* Please let us know if you have any food allergies or special dietary requirements

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

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

竹碳魚香咸水角

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 and garlic chill

香煎帶子葱油拌麵

Scallops dry noodle with 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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Sommeliers Recommendation

Sparkling Wine

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

Red Wine

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

Chianti Classico 'Pèppoli', Marchesi Antinori, Toscana, Italy

White Wine

Chablis, Domaine Louis Moreau, Burgundy, France

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

Any 2 glasses | HK \$240

Any 3 glasses | 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

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Bei Fang Dim Sum Series 北方點心
A Culinary Adventure and Global First for Contemporary Dim Sum

In a historic first in the restaurant's 20 years of history, Hutong's global teams come together to co-create a menu of innovative dim sum, the Bei Fang Dim Sum Series (北方點心).

From our first opening in Hong Kong back in 2003 to international expansions in London, New York, Miami and Dubai, Hutong has always been committed to bringing the preservation and innovation of China's diverse regional culinary traditions together.

We have brought together the talents of our global team of chefs and taken on the quintessential Chinese food with the Northern Style Dim Sum Series.
Enjoy eight bold and innovative dim sum items combining signature dishes from each location with elements of Northern and Southern Chinese cuisine and Hutong's hallmark fieriness.

Join us on an unparalleled dining experience and journey through a medley of contemporary dim sum from our five global locations.

蟹粉蟹肉海鮮餃 \$ 138 / 3 pieces
Seafood dumpling with crab roe and crab meat

 龍蝦豆腐腐皮卷 \$ 158 / 6 pieces
Crispy bean curd roll with Mapo tofu and lobster


 茴香羊肉水墨餃 \$ 128 / 4 pieces
Charcoal lamb & fennel seed jiaozi

紫菜海鮮春卷 \$ 128 / 4 pieces
Crispy seafood spring roll with seaweed

 生煎擔擔包 \$ 138 / 3 pieces
DanDan Bao

佛跳牆鍋貼 \$ 228 / 4 pieces
Sea cucumber and abalone pot sticker with scallion, scallop & Yunan ham

 大盤雞餃 \$ 128 / 3 pieces
Pan-fried ma la spicy chicken dumpling

 三鮮雞蛋腐皮餃 \$ 128 / 3 pieces
Crispy bean curd dumpling with egg, vegetable & wild mushroom

 Spicy

 Vegetarian

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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 & vegetable 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 & vegetable dumpling

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



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

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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 mapo tofu bao

海皇脆筒

\$124/4 pieces

Hutong prawn roll

Light crispy roll with prawns and scallops



竹碳魚香咸水角

\$98/3 pieces

Charcoal yu xiang crispy pork dumpling

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 and chilli peanut sauce cheung fun



紅米黃耳野菌·腸粉

\$118

Yellow fungus with wild mushrooms cheung fun



Signature Dish



Spicy



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