



胡  
Hutong  
月

# 點心 Dim Sum

## 蒸點 Steamed

點心拼盤  

\$328/8 pieces

*Dim Sum Platter*

泡椒蝦餃、麻辣鳳尾蝦餃、紅菜頭野菌餃及攪角鱈魚餃


*Pickled pepper har gau, "Ma La" Sichuan prawn dumpling,*

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

魚子燒賣

\$98/4 pieces

*Siu mai with caviar*

攪角鱈魚餃

\$98/3 pieces

*Steamed cod with black olive & caviar dumpling*

蟹粉蟹肉海鮮餃

\$148/3 pieces

*Seafood dumpling with crab roe & crab meat*

黑白胡椒雞小籠包

\$128/3 pieces

*Steamed black & white pepper chicken Xiao Long Bao*

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



\*All menus are subject to price and seasonal change

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

## 煎炸 *Crispy & Baked*

- 黑椒和牛酥  \$108/3 pieces  
*Wagyu beef puff with black pepper*
- 松露野菌素春卷  \$132/4 pieces  
*Crispy yellow fungus & vegetable spring roll with black truffle*
- 麻婆豆腐包   \$78/3 pieces  
*Pan-fried "Ma Po" tofu bao*
- 海皇脆筒 \$134/4 pieces  
*Hutong prawn roll*  
*Light crispy roll with prawns & scallops*
- 竹碳魚香咸水角  \$98/3 pieces  
*Charcoal yu xiang crispy pork dumpling*
- 魚香茄子餅 \$98/2 pieces  
*Pan-fried eggplant bun with minced pork & salted fish*
- 龍蝦豆腐腐皮卷  \$178/6 pieces  
*Crispy bean curd roll with mapo tofu & lobster*

## 腸粉 *Cheung Fun Rice Roll*

- 香葱叉燒·腸粉 \$118  
*Roasted Barbecue pork with spring onion & coriander cheung fun*
- 口水雞·腸粉  \$118  
*Chicken fillet & chilli peanut sauce cheung fun*
- 紅米松露野菌·腸粉  \$118  
*Yellow fungus with wild mushrooms & black truffle cheung fun*

 Signature Dish    Spicy    Vegetarian

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*Lunch Tasting Menu*  
*Available Monday to Friday 12pm to 2pm*

*Signature dim sum*


魚子燒賣 *Siu mai with caviar*


泡椒蝦餃 *Pickled pepper har gau* 

紅菜頭野菌餃 *Steamed beetroot & mushroom dumpling* 

or

海皇脆筒 *Crispy seafood roll with prawns & scallops*

竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling* 

松露野菌素春卷 *Crispy yellow fungus & vegetable spring roll with black truffle* 

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*First course 選 1 款 Choose one*

雞油慢煮鱈魚 *Slow-cooked cod with chicken oil*

油燜大明蝦 *Braised prawn in scallion & soy sauce*


大紅燈籠高高掛 *Red Lantern - crispy soft-shell crab with Sichuan dried chilli*

三葱爆炒龍蝦 *Wok-fried Boston lobster with leek, shallot & spring onion* +HK\$ 138/ person

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*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*

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*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* 

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*是日精選甜品 Dessert of the day*

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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 pancake (serves 3-4 guests)*

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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*

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竹碳魚香咸水角

*Charcoal yu xiang crispy pork dumpling*

龍蝦豆腐腐皮卷 

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

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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-heads South African abalone with shiitake mushroom*

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金蒜汁燒和牛粒

*Sautéed wagyu beef with golden garlic*

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香煎帶子葱油拌麵 

*Scallops dry noodle with spring onion oil*

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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 Mala chocolate mousse with brownie soil, raspberry chips & 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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