





Yum Cha Lunch Menu







Signature Dim Sum (2 pcs per item) 選3款 Choose three

-  泡椒蝦餃 *Pickled pepper har gau*
- 松露京蔥和牛燒賣 *Wagyu beef & black truffle siu mai*
- 竹碳魚香咸水角 *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 spring onion soy sauce*
-  花椒金湯桂花魚 *Mandarin fish fillet poached in salty 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 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 course | HK \$480 per person


4 course | 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

**All menus are subject to price and seasonal change*


** 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 and garlic chill

香煎帶子蔥油拌麵

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 'Peppoli', Marchesi Antinori, Toscana, Italy

White Wine

Chablis, Domaine Louis Moreau, Burgundy, France

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

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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.

-  剁椒星斑餃 \$ 88 / 2 pieces
Steamed garoupa fillet & pickled chilli dumpling
- 松露京葱和牛燒賣 \$ 148 / 4 pieces
Wagyu beef & black truffle siu mai
-  黑蒜雞肉紅油抄手 \$ 128 / 4 pieces
Poached chicken & black garlic spicy wonton
-  姬松菇野菌鮮竹卷 \$ 88 / 3 pieces
Crispy bean-curd sheet roll with agaricus blazei & wild mushroom
- 胡同片皮鴨肝鴨絲春卷 \$ 138 / 4 pieces
Hutong shredded duck & foie gras spring roll
- 魚子蟹粉球 \$ 128 / 3 pieces
Crispy crab roe and caviar dumpling
-  茴香辣海鮮窩貼 \$ 128 / 3 pieces
Pan-fried spiced shrimp & scallop pot sticker
-  香煎孜然羊柳包 \$ 128 / 3 pieces
Pan-fried lamb bamboo charcoal bao

 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*

 *Vegetarian*

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