

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

**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*

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


Mala Sichuan prawn dumpling, Pickled pepper har gau,

Beetroot & vegetable dumpling, 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

Beetroot & vegetable dumpling

攪角鱈魚餃

\$88/3 pieces

Cod with black olive dumpling

魚湯姬松菇野菌腐皮卷

\$128/2 pieces

Tofu skin roll 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*

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煎炸 Crispy & Baked

黑椒和牛酥 



Wagyu beef puff with black pepper

\$108/3 pieces

黃耳野菌素春卷 

Crispy vegetarian spring roll with yellow fungus

\$78/6 pieces

麻婆豆腐包  

Pan-fried Mapo tofu bao


\$78/3 pieces

海皇脆筒

Hutong prawn roll

Light crispy roll with prawns and scallops

\$124/4 pieces

竹碳魚香咸水角 

Charcoal yu xiang crispy pork dumpling

\$98/3 pieces

魚香海鮮蓮藕餅

Seafood lotus root cake in garlic chilli sauce


\$98/2 pieces

腸粉 Cheung Fun Rice Roll

香葱黑毛豬叉燒·腸粉


Roasted Ibérico pork with spring onion & coriander cheung fun

\$118

口水雞·腸粉 

Chicken fillet with chilli peanut sauce cheung fun

\$118

紅米黃耳野菌·腸粉 

Yellow fungus & wild mushrooms cheung fun

\$118



Signature Dish



Spicy



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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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