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Hutong

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點心 Dim Sum

蒸點 Steamed

點心拼盤  

\$298/8 pieces

Dim Sum Platter

麻辣鳳尾蝦餃、泡椒蝦餃、紅菜頭野菌餃及欖角鱈魚餃

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

菠菜豆乾餃 

\$124/4 pieces

Spinach and bean curd dumpling

欖角鱈魚餃

\$88/3 pieces

Steamed cod with black olive dumpling

蟹粉蟹肉海鮮餃

\$138/3 pieces

Seafood dumpling with crab roe and crab meat

茴香羊肉水墨餃

\$128/4 pieces

Charcoal lamb & fennel seed dumpling

魚湯姬松菇野菌腐皮卷

\$128/2 pieces

Tofu skin cake 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  \$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

竹炭魚香咸水角  \$98/3 pieces
Charcoal yu xiang crispy pork dumpling

魚香海鮮蓮藕餅 \$98/2 pieces
Seafood lotus root cake in garlic chilli sauce

龍蝦豆腐腐皮卷 \$178/6 pieces
Crispy bean curd roll with mapo tofu and lobster

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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Yum Cha Lunch Menu

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

蜜汁叉燒包 Barbecue pork bao

泡椒蝦餃 Pickled pepper har gau 

松露京蔥和牛燒賣 Wagyu beef & black truffle siu mai

茴香羊肉水墨餃 Charcoal lamb & fennel seed jiaozi 

蟹粉蟹肉海鮮餃 Seafood dumpling with crab roe & crab meat

紅菜頭野菌餃 Steamed beetroot & vegetable dumpling 

菠菜豆乾餃 Spinach and bean curd dumpling 

龍蝦豆腐腐皮卷 Crispy bean curd roll with mapo tofu & lobster +HK\$ 48/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

金蒜安格斯牛柳 Angus beef tenderloin with golden garlic

麻辣蝦 Ma la spicy prawns fried with dried chilli, Sichuan pepper & Chinese celery 

金不換醬香雞煲 Braised chicken with soy bean sauce & wild mushroom in clay pot

乾燒蓮藕片 Chilli fried lotus root with bell peppers  

雞縱菌生菜包 Termite mushroom with lettuce & pine nuts 

雞油慢煮鱈魚 Slow cooked cod fillet with chicken oil +HK\$ 128/person

Noodle & Rice 選 1 款 Choose one

蔥油拌麵 Dry noodle with spring oil 

胡同米飯 Hutong's spicy fried rice with prawn, chilli oil & fennel seeds 

西班牙紅蝦龍蝦湯泡脆米 Confit carabinero with seafood & lobster broth rice +HK\$ 138/person

 Vegetarian  Spicy

3-course | HK\$ 430 per person

4-course | HK\$ 490 per person

Chef recommendation for Sharing

是日精選甜品 Dessert of the day +HK\$ 30/person

胡同片皮鴨 Aromatic Peking duck +HK\$ 488

Served with cucumber, scallion, duck sauce & Chinese pancakes (serves 3-4 guests)

大紅燈籠高高掛 Red Lantern Crispy soft-shell crab with Sichuan dried chilli +HK\$ 398/portion

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Premium Lunch Tasting Menu

胡同口水雞 

Chicken marinated in Sichuan chilli sauce

雞縱菌香煎北海道帶子

Seared scallop with termite mushroom paste

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 mapo tofu and lobster

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

金蒜汁燒和牛粒

Sautéed wagyu beef with golden garlic

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-course | 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

Jasmine

HK\$ 118

Tanqueray London Dry Gin | Lychee | Jasmine Tea | Milk Punch

Golden bloom

HK\$ 118

Osmanthus Wine | Mount Gay Eclipse | Orange Blossom Honey | Yuzu | Carbonated

Hutong's Signature Mocktail

Umami Colada

HK\$ 88

Osmanthus | Pineapple | Coconut | Coffee | Wasabi

Jade Pepper Fragrance

HK\$ 88

Lychee | Peppercorn | Citrus | Milk Punch

Chinese Tea

普洱 / 桂花烏龍 / 香片 / 龍井 / 胎菊

HK\$ 36 per person

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

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Dessert

牡丹花海 <i>Sea of peony</i> <i>Taro mousse & purple sago with coconut raindrop mochi & milk caviar</i>	HK\$158	per portion
楊枝甘露千層酥 <i>Mango pomelo mille-feuille, house mango coulis, bobas and sago & vanilla mousseline</i>	HK\$148	per portion
麻辣朱古力慕絲配番石榴雪葩 <i>Mala chocolate mousse, brownie soil, raspberry chips & guava sorbet</i>	HK\$138	per portion
鐵觀音蛋糕 <i>Tieguanyin cheese mousse</i>	HK\$128	per portion
焦糖海鹽朱古力糯米糍 <i>Sea salt & caramel chocolate mochi</i>	HK\$88	4 pieces
奶凍拼盤 (龍井. 紅豆. 雪梨燕窩) <i>Panna cotta platter (Longjing .Red bean. Pear & bird's nest)</i>	HK\$90	per portion
芝麻豆漿糕 <i>Sesame & soya milk pudding</i>	HK\$68	3 pieces
自家製雪糕: 烏龍茶/黑芝麻/豆腐 <i>Homemade ice cream: Oolong tea/Black sesame/Tofu</i>	HK\$68	per scoop
自家製雪葩: 番石榴/荔枝/柚子 <i>Homemade sorbet: Guava/Lychee/Yuzu</i>	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 <i>Pu'Er/ Osmanthus oolong/ Jasmine/ Longjing/ Chrysanthemum</i>	HK\$36	per person
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