



# 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*

*\*All prices subject to 10% service charge*

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


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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 and 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 and lobster +HK\$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 onion soy sauce

宮保蝦 Kung Po chilli prawns Served with cashew nuts and sweet Shaoxing wine sauce 

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  

雞枞菌生菜包 Termite mushroom with lettuce & pine nuts 



雞油東星斑 Steamed garoupa fillet with chicken oil +HK\$128/per 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\$128/per 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 +\$30/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

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## *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*

龍蝦豆腐腐皮卷 

*Crispy bean curd roll with Mapo tofu and lobster*

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-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*

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### *Hutong's Signature Cocktail*

#### *Jasmine*

*\$118*

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

#### *Golden Bloom*

*\$118*

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

### *Hutong's Signature Mocktail*

#### *Umami Colada*

*\$88*

*Osmanthus | Pineapple | Coconut | Coffee | Wasabi*

#### *Jade Pepper Fragrance*

*\$88*

*Lychee | Peppercorn | Citrus | Milk Punch*

### *Chinese Tea*

*普洱 / 桂花烏龍 / 香片 / 龍井 / 胎菊*

*\$36 per person*

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

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