

CNY dinner tasting menu
Available 24 Jan-12 Feb 2025



撈起

Chinese Lunar New Year raw seafood tossed salad
(mixed vegetable salad served with abalone, tuna fish and scallop)
(topping with amber walnuts, white pepper, sesame, five spices powder & sweet plum sauce)

玫瑰茶燻雞 *Crispy-skin chicken with rose tea & ginger*

Or

火焰胡椒片皮鴨 *Flaming Peking duck + HK\$488 for half duck*
served with cucumber, scallion, Chinese pancakes & duck sauce

魚香大蝦 *Stir-fried tiger prawn with salty fish, chilli & broad bean sauce*

北園松子魚 *Crispy Mandarin fish in sweet & sour sauce*

蔥燒日本 A5 和牛 *Seared A5 wagyu beef tenderloin with scallion & soy sauce*

乾煸四季豆 *String beans with spicy diced pork & fennel seeds*

鮑汁花膠海鮮燴飯 *Seafood braised rice with fish maw and abalone sauce*

招財進寶

Golden Fortune

mango mousse, passion fruit ganache, golden butter cookie, passion fruit sorbet

8 - courses | HK\$3680 for 4 people

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*

“Lo Hei” – Lunar New Year of Snake

With colourful vegetable, crackers and amber walnuts topped with plum sauce

*“Lo Hei” is a famous food among Chinese community.
People like to have this dish during the Chinese Lunar calendar.
It presents prosperous future and steady progress in career and business.*

*The most important (and fun) part of eating
“Lo Hei” is the mixing together of the ingredients.
To ensure good luck for the coming year, everyone calls out “Lo Hei”
which means “to mix it up” but also sounds like “to prosper more and more”.*

Let toss the ingredients as high in the air as you can!!

\$588 for 2-3 people

\$988 for 4-6 people

HUTONG HOME

Available 6 Jan – 12 Feb 2025

櫻花蝦魚湯瑤柱蘿蔔糕

Fish soup Chinese turnip cake with conpoy & sakura shrimp

\$280/900g

Subject to 10% service charge

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