



Feng Yi Zu Shi Tasting Menu

1st – 24th February 2024

(except 11th & 14th February)

蟠龍撈起 *Chinese New Year lobster & seafood lo hei*
Lobster, tuna and scallop salad with mixed vegetables
topped with amber walnuts, white pepper, sesame, five spice & sweet plum sauce

Or

蟹肉蟹皇羹 *Crab meat and crab roe soup*

沙薑脆皮手撕雞 *Crispy-skin chicken with ginger*

Or

火焰胡椒片皮鴨 *Flaming Peking duck* + HK\$300 *for half duck*
served with cucumber, spring onion, Chinese pancakes & duck sauce

火焰胡椒蝦 *Flaming tiger prawns with white pepper and garlic chilli*

雞油慢煮東星斑 *Slow-cooked Garoupa fillet with chicken oil*

湘椒小黃牛 *Sautéed short beef ribs with Sichuan chilli pepper*

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

蒜香雞粒黃金炒飯 *Chicken & egg fried rice with golden garlic*

南瓜慕絲 *Pumpkin mousse*

椰汁石榴糕 *Guava coconut pudding*

燕窩楊枝甘露 *Mango pomelo sago with birds' nest*

8 courses | HK\$3,980 for 4 people

8 courses | HK\$5,880 for 6 people

Subject to 10% service charge



Chinese Year of the Dragon Specials

1st – 24th February 2024

Chinese New Year Lobster & Seafood “Lo Hei”

Lo Hei” means “to mix it up” – don’t forget, the higher you toss the salad, and the louder you shout ‘Lo Hei’, the more good fortune will be headed your way!

\$588 for 4 people

\$888 for 6 people

Take Hutong Home

1st – 24th February 2024

櫻花蝦魚湯 瑤柱蘿蔔糕 Fish soup Chinese turnip cake with conpoy & Sakura shrimp

\$250 / 900g per pudding

complimentary Hutong homemade chilli oil provided

Subject to 10% service charge