





## Easter Yum Cha Lunch Menu





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

-  泡椒蝦餃 *Pickled pepper har gau*  
松露京葱和牛燒賣 *Wagyu beef & black truffle siu mai*  
竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*  
 紅菜頭野菌餃 *Steamed beetroot & vegetable dumpling*  
 黃耳野菌素春卷 *Crispy yellow fungus & vegetable spring roll*  
 涼拌乾炒牛河 *Sliced beef and pho marinated in chilli oil and coriander*  
雞縱菌香煎北海道帶子 *Seared scallop with termite mushroom paste*  
臥虎藏龍餃 *Steamed lobster with tiger palm fungus dumpling* +\$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 spring onion soy sauce*  
 花椒金湯桂花魚 *Mandarin fish fillet poached in salted egg yolk & spicy broth*  
金不換醬香雞煲 *Braised chicken with soy bean sauce & wild mushroom in clay pot*  
 雞縱菌生菜包 *Termite mushroom with lettuce & pine nuts*  
  乾燒蓮藕片 *Chilli fried lotus root with bell peppers*  
牛油胡椒虎蝦 *Tiger prawn with butter and pepper in clay pot* +HK\$98/per person

**Noodle & Rice** 選1款 Choose one

-  蔥油拌麵 *Dry noodle with spring onion oil*  
 素菜炒飯 *Fried rice with chopped vegetable and mushroom*  
雲腿雞粒蛋炒飯 *Chicken & egg fried rice with Yunnan ham*

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3 courses | HK \$480 per person


4 courses | HK \$500 per person

**Chef recommendation for Sharing**

復活節甜品拼盤 *Easter Dessert Platter* +\$35/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

 Spicy

 Vegetarian

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另加一服務費 All prices subject to 10% service charge

## *Premium Lunch Tasting Menu*

松露鮑魚

*Black truffle scented abalone*

 胡同口水雞

*Chicken marinated in Sichuan chilli sauce*

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黑椒和牛酥

*Wagyu beef puff with black pepper*

竹碳魚香咸水角

*Charcoal yu xiang crispy pork dumpling*

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雞油慢煮鱈魚

*Slow-cooked cod fillet with chicken oil*

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汁燒牛小排

*Beef short ribs with garlic soy sauce*

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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**

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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***

### ***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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*Bei Fang Dim Sum Series 北方點心*  
*A Culinary Adventure and Global First for Contemporary Dim Sum*

*In a historic first in the restaurant's 20 years of history, Hutong's global teams come together to co-create a menu of innovative dim sum, the Bei Fang Dim Sum Series (北方點心).*

*From our first opening in Hong Kong back in 2003 to international expansions in London, New York, Miami and Dubai, Hutong has always been committed to bringing the preservation and innovation of China's diverse regional culinary traditions together.*

*We have brought together the talents of our global team of chefs and taken on the quintessential Chinese food with the Northern Style Dim Sum Series. Enjoy eight bold and innovative dim sum items combining signature dishes from each location with elements of Northern and Southern Chinese cuisine and Hutong's hallmark fieriness.*

*Join us on an unparalleled dining experience and journey through a medley of contemporary dim sum from our five global locations.*

-  剁椒星斑餃 \$ 88 / 2 pieces  
*Steamed garoupa fillet & pickled chilli dumpling*
- 松露京葱和牛燒賣 \$ 148 / 4 pieces  
*Wagyu beef & black truffle siu mai*
-  黑蒜雞肉紅油抄手 \$ 128 / 4 pieces  
*Poached chicken & black garlic spicy wonton*
-  姬松菇野菌鮮竹卷 \$ 88 / 3 pieces  
*Crispy bean-curd sheet roll with agaricus blazei & wild mushroom*
- 胡同片皮鴨肝鴨絲春卷 \$ 138 / 4 pieces  
*Hutong shredded duck & foie gras spring roll*
- 魚子蟹粉球 \$ 128 / 3 pieces  
*Crispy crab roe and caviar dumpling*
-  茴香辣海鮮鍋貼 \$ 128 / 3 pieces  
*Pan-fried spiced shrimp & scallop potsticker*
-  香煎孜然羊柳包 \$ 128 / 3 pieces  
*Pan-fried lamb bamboo charcoal bao*

 Spicy

 Vegetarian

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## 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

*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*

攪角鱈魚餃

\$88/3 pieces

*Steamed cod with black olive dumpling*

臥虎藏龍餃

\$128/3 pieces

*Steamed lobster with tiger palm fungus dumpling*

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 yellow fungus & vegetable spring roll*

\$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



竹炭魚香咸水角

*Charcoal yu xiang crispy pork dumpling*

\$98/3 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 and chilli peanut sauce cheung fun*

\$118



紅米黃耳野菌·腸粉

*Yellow fungus with wild mushrooms cheung fun*

\$118



*Signature Dish*



*Spicy*



*Vegetarian*

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