



Hutong's Signature Cocktail

Jasmine

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

Golden Bloom

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

Hutong's Signature Mocktail

Umami Colada

Osmanthus | Pineapple | Coconut | Coffee | Wasabi

Jade Pepper Fragrance

Lychee | Peppercorn | Citrus | Milk Punch

Sparkling Tea

Saicho Jasmine tea 200 ml | bottle

Saicho Hojicha tea 200 ml | bottle

Chinese Tea

普洱 / 桂花烏龍 / 香片 / 龍井 / 胎菊

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

*All subject to availability

*All prices subject to 10% service charge

*Please let your server know if you have any dietary restrictions and/or food allergies

Available on Monday – Friday 12:00 - 15:00

Bei Fang Dim Sum Lunch Menu

Dim Sum 選 1 款 Choose one item

黑椒和牛酥

Wagyu beef puff with black pepper

茴香羊肉水墨餃

Charcoal lamb & fennel seed jiaozi

三鮮雞蛋腐皮餃

Crispy bean curd dumpling with egg, vegetables & wild mushroom (v)

紅菜頭野菌餃

Beetroot & vegetable dumpling

佛跳牆鍋貼

Sea cucumber and abalone pot sticker with scallion, scallop & Yunan ham

Rice / Noodle 選 1 款 Choose one item

醬香雞球野菌炒麵

Braised chicken noodles with soybean sauce & wild mushrooms

紅燒野菌菜飯

Vegetable fried rice with portobello mushrooms and soy sauce

花椒金湯桂花魚配米飯

Mandarin fish fillet in salted egg yolk broth

with sizzling red, green pepper oil, and steam rice

紅燒麻辣牛肋肉菜飯

Braised Mala beef ribs served in preserved vegetables fried rice

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with seafood & lobster broth rice

是日精選甜品 Dessert of the day

Sharing Dish

胡同片皮鴨 Aromatic Peking duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

黑毛豬叉燒 Honey glazed barbecue Iberico pork

乾煸四季豆 (v) String beans with chilli & fennel seeds

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北方點心 匠心延續

BEI FANG DIM SUM

The Legacy Continues

