



Private Dining Rooms



Private Dining Room

In the heart of London Bridge, within easy reach of the Square Mile and Canary Wharf, Hutong is ideally located for business lunches and dinners or exclusive events when a real 'wow' factor is required.

Based on the much-loved restaurant of the same name in Hong Kong, Hutong's award-winning menu features the diverse cuisine of Northern China.

Hutong has two beautiful rooms for private dining, both with floor to ceiling windows, hand-carved wooden doors, red lanterns and traditional moon gates.

The Shanghai private dining room overlooking Tower Bridge, can seat up to 18 guests on two tables of 9.

The Beijing private dining room overlooking St. Pauls Cathedral and The London Eye, can seat up to 26 guests on two tables of 13.

Both private dining rooms can cater for standing receptions for up to 50 guests.

Hutong's cuisine takes its inspiration from the dishes served in the imperial palaces of what was then Peking.

Based on the 'Lu school' cuisine of Shandong Province, Hutong's event menus artfully capture the subtlety and surprises of Northern Chinese cooking.



Hutong | Beijing Private Dining Room



Green asparagus dressed with white sesame



Dumpling selections

Sample Weekday Lunch Menus Available Monday - Friday

Hutong Set Business Lunch Menu

£35 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne and canapés on arrival

XO 醬水晶餃

XO sauce crystal prawn dumpling

南瓜海鮮餃

Pumpkin and prawn dumpling

香檳蝦餃

Rosé Champagne shrimp dumpling

翡翠白菜餃

Seasonal mushroom and cabbage dumpling

魚羊同鮮

Classic poached monkfish in lamb broth

炆鍋墨魚花

Sautéed cuttlefish with gong vegetable, enoki mushroom & Sichuan chilli

雙椒脆嫩牛

Crispy beef tenderloin, bell peppers, dried garlic, black bean

香灼白菜 (v)

Wok-fried pak choi, garlic sauce

師父炒飯

Chef's pickled vegetable fried rice

芒果布甸

Mango pudding with fruit salsa

Hutong Set Lunch Menu

£55 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne and canapés on arrival

山東手撕雞配蝴蝶餅

Shandong shredded chicken with homemade butterfly buns

白沙春露

Green asparagus dressed with white sesame

椒汁大墨

Braised cuttlefish salad with Sichuan pepper dressing

麻辣海斑柳

Stir-fried grouper fillet with Ma La chilli sauce

乾煸牛肉

Sautéed crispy shredded beef and chilli with carrot and garlic

雜菜粒生菜包

Stir-fried vegetables and mushrooms with soy, served with lettuce

汁燒牛柳粒蛋炒飯

Egg fried rice with Angus beef tenderloin, garlic and black pepper gravy

橘子冰糕

Mandarin sorbet

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Red lantern, crispy soft-shell crab
with Sichuan dried chilli

Sample Dinner Menus

£75 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne
and canapés on arrival

胡同特色虾

Sichuan spicy prawns

海皇脆筒

Crispy prawn rolls, filled with prawn, mixed seafood and vegetables

鲜椒野木耳

Black mushroom salad with fresh chilli

滋香麻辣脆鳝鱼

Ma la crispy eel deep fried with Sichuan dried chilli & cumin

金汤鱼片

Monkfish in Yangtze hot and sour broth, cooked with pumpkin,
mushrooms, ginger, onion and garlic

干煸牛肉

Sautéed crispy shredded beef and chilli with carrot and garlic

香炒菜心

Wok tossed Choy Sum

龙虾粒炒饭

Fried rice with lobster, spring onion and shrimp sauce

橘子冰糕

Mandarin sorbet

£95 per person

Optional arrival drink and canapés £25 or £50 per person

A glass of Veuve Clicquot or Ruinart Rosé Champagne
and canapés on arrival

北京烤鸭

Roasted Peking duck

双椒芽香辣龙虾肉

Sichuan-style deep fried lobster with chilli, black bean and dried garlic

飘香炆锅鱼

Halibut with enoki mushroom & gong vegetable in Sichuan chilli broth

大红灯笼高高挂

Red lantern, crispy soft-shell crab with Sichuan dried chilli

特色蜜汁牛

Fried beef tenderloin with pepper

鴨鬆生菜包

Stir-fried shredded duck, served with fresh lettuce

香灼芥兰

Wok-fried kai lan

農香炒飯

Seafood fried rice with dried salty fish and ginger

橘子冰糕

Mandarin sorbet

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Peking duck roll

Sample Canapé & Bowl Food Menu

Meat Canapés

Baked Wagyu beef puff
Pan fried chicken dumpling
Peking duck roll
Beef dumpling (Gluten Free)
Minced lamb and fennel seed dumpling

Seafood Canapés

Rosé Champagne shrimp dumpling
Cod and seaweed dumpling with tobiko
Crispy prawn & mixed seafood rolls
Ma la chilli skewer prawns (Gluten Free)

Vegetarian Canapés

Vegetable crispy roll
Seasonal mushroom and cabbage dumplings
Wild mushroom pan fry dumplings
Green asparagus honey dressed with white sesame (Gluten Free)

Dessert Canapés

Chocolate brownie with ginger glaze
Mango cone

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Meat Bowl Food

Shredded chicken with Sichuan pepper dressing (Gluten Free)
Mongolian-style barbecue rack of lamb
Sichuan-style deep-fried beef tenderloin, fresh chilli, black bean & dried garlic
Chicken & noodle bowl
Beef tenderloin with ma po tofu

Seafood Bowl Food

Red Lantern - Sichuan deep fried crispy soft shell crab
Monkfish fillet with peanut, dried chilli & Lao gan ma sauce
Fried prawn with sweet sauce
Hutong spicy fried rice with prawn, fennel seeds & chilli oil
Cuttlefish & Enoki mushroom with white sesame & chilli oil (Gluten Free)

Vegetarian Bowl Food

Wok-fried lotus root in Lao gan ma sauce
Wok-fried kai lian with mixed vegetable (Gluten Free)
Sweet Kung-po tofu with cashew nuts
Fried noodles with seasonal vegetable
Chef's pickled vegetable fried rice

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Chilli Julep



Fu Shi

Sample Cocktail & Wine Menus

Cocktails

Mei Shi

Ketel One vodka, lychee liqueur, rose water, lemon juice, sugar, egg white and rose

Fu Shi

Zacapa 23 Year Old rum, orange curaco, molasses, grenadine, lime juice and blue cornflower

The Summer Palace

Cachaça, lime juice, watermelon syrup, watermelon & cucumber tonic

Five Spice Mary

Tomato juice, Kai-Lang, Hutong spice mix, your choice of vodka, tequila or gin

Chilli Julep

Amaretto Disaronno, passionfruit, Kaoliang and chili infused honey

Hainan Island

Diplomatico Blanco rum, pineapple juice, watermelon syrup, maraschino, lime and coriander

Champagnes

Veuve Clicquot 'Yellow Label', Reims, Brut, France

Ruinart 'Blanc de Blanc', Reims, Brut, France

Ruinart Rosé, Reims, Brut, France

White Wines

Gavi di Gavi DOCG, Giacomo Ascheri, Italy

Sauvignon Blanc, Yealands 'Single Block', New Zealand

Sancerre 'Cuvée Insolite', Franck Millet, France

Reisling, Kung Fu Girl, Charles Smith, USA

Karia Stag's Leap, Chardonnay, USA

Rosé Wine

Château St. Marguerite, Cru Classé, France

Domaines D'Ott, Château Romassan, France

Red Wines

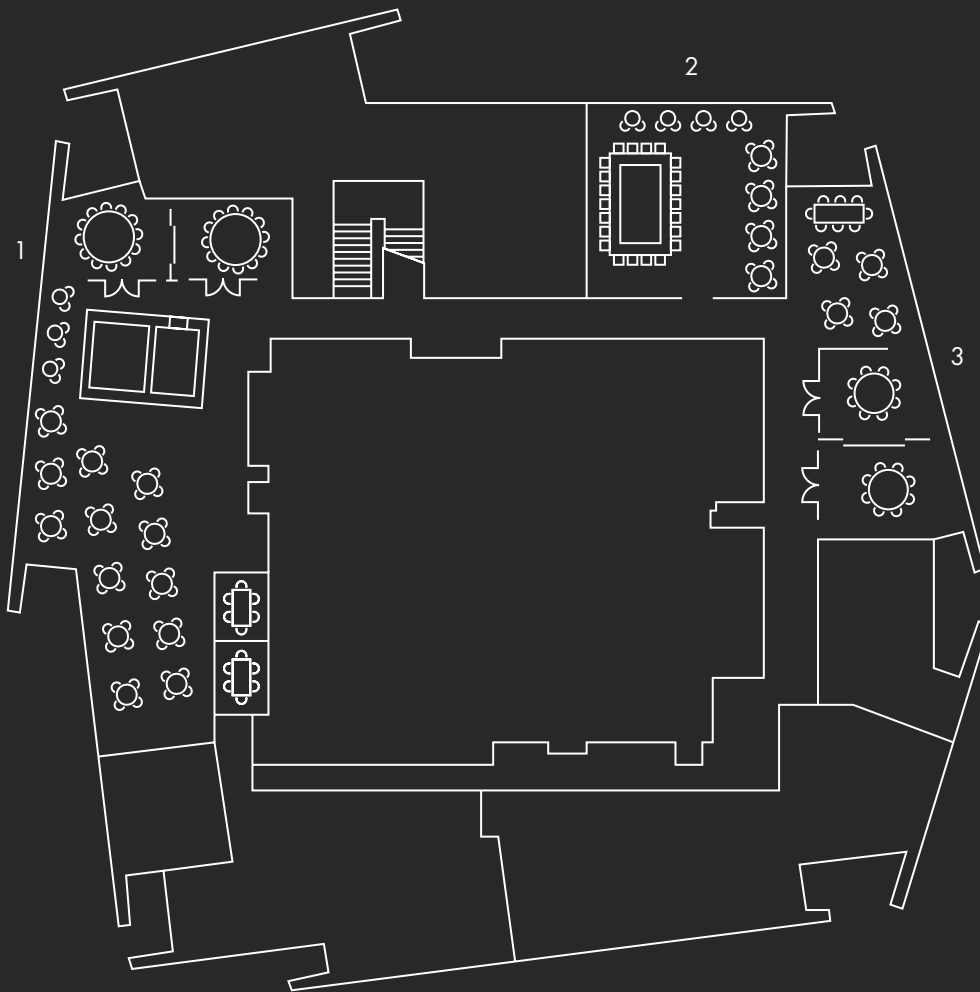
Rioja Reserva, Bodegas Amaren, Spain

Merlot Curvée, Alexandre Lapostolle, Chile

Journey's End, Shiraz, Stellenbosch, South Africa

Brunello di Montalcino, Poggio Alle Mura, Banfi, Italy

Paul Hobbs, Pinot Noir, Russian River, USA



Event Options	Standing (Maximum)	Seated (Maximum)
Shanghai Private Dining	50	18
Beijing Private Dining	50	26
Hutong Shanghai Bar	100	n/a
Hutong Beijing Wing	200	85
Entire Level 33	340	120
Site Wide	700	280

1 - Beijing Private Dining

2 - Shanghai Bar

3 - Shanghai Private Dining


A photograph of a restaurant interior. On the left, there is a wooden wall with many small, dark, circular objects (possibly buttons or decorative elements) and a large, ornate wooden door. To the right, a long wall is covered with numerous red, cylindrical lanterns hanging from the ceiling. The floor is dark and polished, reflecting the light from the lanterns. The overall atmosphere is warm and traditional.


Contact us


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Hutong

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