Hutong Dinner Menu

£105 per person

Optional arrival drink & canapés supplement charges.
A glass of Pommery & four canapés £35 per person or
A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person.

红油龙虾饺
Lobster dumpling with Sichuan chilli sauce | C, CR, P, S, SE

海鲜雲吞
Scallop & prawn wantons with Sichuan garlic sauce | C, CE, CR, E, S, SE, SU

方角秋葵
Wasabi okra **(v)**
In a honey, soy and wasabi dressing | S, SE, F

北京烤鴨
Roasted Peking duck | C, MO, S, SE

胡麻子大虾
Wok-tossed tiger prawns
With breadcrumbs, pepper and onion | C, CR, SU, SE

风味捞汁鳕鱼柳
Wok-fried cod fillet
In a subtle blend of sweet chilli and oyster sauce | C, E, F, MO, S, SE

山城辣子雞
Fried chicken fillet
With Sichuan dried chilli | C, CE, E, P, S, SE

師父炒飯
Chef's pickled vegetable fried rice **(v)** | E, S, SE, SU

蒜蓉白菜
Wok-fried pak choy with garlic **(v)** | SE

雪糕
Ice cream sorbet selection

Coffee & petit fours

Allergens on reverse.

Hutong Dinner Menu

£135 per person

Optional arrival drink & canapés supplement charges.
A glass of Pommery & four canapés £35 per person or
A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person.

點心

Dim sum platter | C, MO, S, SE

椒香巧手和牛卷

Waygu beef

Stuffed with marinated purple cabbage | C, MO, S, SE

海鮮雲吞

Scallop & prawn wantons with Sichuan garlic sauce | C, CE, CR, E, S, SE, SU

北京烤鴨

Roasted Peking duck | C, MO, S, SE

双椒芽香辣龙虾肉

Sichuan-style deep fried lobster

With chilli, black bean and dried garlic | C, CR, S, SE, SU

炝锅鲜椒嫩鱼柳

Halibut fillets in salted egg-yolk broth

With sizzling red and green pepper oil | C, E, F, S

老干妈煸炒牛柳

Ma La beef tenderloin

Bell peppers, chilli and black bean sauce | C, CE, E, P, S, SE

薑汁玉蘭

Wok-fried kai-lan with ginger sauce **(v)** | S, SE, SU

素菜炒麵

Fried noodles with seasonal vegetables **(v)** | C, S, SE

柑橘巧克力挞

Chocolate tart with mandarin sorbet | C, E, M, N, SU

Coffee & petit fours

Allergens on reverse.

Hutong Wine Pairing Dinner Menu

£185 per person

Optional arrival drink & canapés supplement charges.
A glass of Pommery & four canapés £35 per person or
A glass of Dom Pérignon, Épernay, 2012 & four canapés £85 per person.

點心

Dim sum platter | C, MO, S, SE

椒香巧手和牛卷

Waygu beef

Stuffed with marinated purple cabbage | C, MO, S, SE

海鲜雲吞

Scallop & prawn wantons with Sichuan garlic sauce | C, CE, CR, E, S, SE, SU

北京烤鴨

Roasted Peking duck | C, MO, S, SE

Sherwood Estate, Pinot Noir, Waipara, New Zealand 2020

双椒芽香辣龙虾肉

Sichuan-style deep fried lobster

With chilli, black bean and dried garlic | C, CR, S, SE, SU

炝锅鲜椒嫩鱼柳

Halibut fillets in salted egg-yolk broth

With sizzling red and green pepper oil | C, E, F, S

Amalaya, Riesling-Torrontés, Calchaqui Valley, Salta, Argentina 2021

老干妈煸炒牛柳

Ma La beef tenderloin

Bell peppers, chilli and black bean sauce | C, CE, E, P, S, SE

薑汁玉蘭

Wok-fried kai-lan with ginger sauce **(v)** | S, SE, SU

素菜炒麵

Fried noodles with seasonal vegetables **(v)** | C, S, SE

Dandelion Vineyards, Shiraz, Barossa, Australia 2018

柑橘巧克力挞

Chocolate tart with mandarin sorbet | C, E, M, N, SU

Coteaux du Layon St Aubin, D. Barres, Loire, France 2019

Coffee & petit fours

Allergens on reverse.

胡同

Hutong

All items may contain traces of nuts. If you have any specific dietary requirements or allergies, please speak to a manager. For key to allergens, please see last page, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

All prices include 20% VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

Key to allergens: C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts, M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide