

Prestige Menu

The ultimate Hutong experience. Our Prestige Menu features our most elevated and inventive dishes, crafted for those who want to savour the very best the restaurant has to offer.

£118 per person | ~ Optional wine pairing for £45 per person ~

姜葱龙虾包

Pan-seared ginger lobster bao

黑椒和牛酥

Wagyu beef mille-feuille

Slow-cooked with black pepper

香煎粟米水晶饺

Pan-seared corn & mushroom crystal dumpling

~ Riesling, German Job, Meinert wines, Coastal region, South Africa ~

北京烤鸭

Roasted Peking Duck with pancakes

Whole | +£90 Supplement serves 4-6 people | Half | +£50 Supplement serves 2-3 people

Hutong's Peking Duck is air-dried for 24 hours, lacquered, and roasted to perfect crispness – paying homage to centuries of tradition.

双椒芽香辣龙虾肉

Sichuan style deep-fried lobster

with chilli, black beans & dried garlic

剝椒醬爆炒和牛

Wok-fried Wagyu beef

with black fungus, yellow pepper & chilli sauce

干煸四季豆

Spicy minced beef with string beans

Fried with chilli & dried petite shrimp

松露素菜炒面

Black truffle fried noodles with vegetables & fungus | V

(+£12 supplement)

~ Malbec, La Terrazas, Mendoza, Argentina ~

芒果布丁

Mango pudding

with fruit salsa | GF

or

香港奶茶提拉米苏

Hong Kong milk Tea-ramisu

Mascarpone Chantilly cream, lady fingers, **served table side** with Hong Kong milk tea

(+£8 supplement per person)

~ Moscatel de la Marina, Bidegas Enrique Mendoza, Spain ~