

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 ~

韭香胡辣汤

Chinese Leek Spicy Pepper Soup | V

姜葱龙虾包

Pan-seared Ginger Lobster Bao

黑椒和牛酥

Wagyu Beef Mille-feuille

Slow-cooked with black pepper

辣脆饺

Spicy Crispy Dumpling | V

~ 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

烧椒酱爆炒和牛

Stir-fried Wagyu Beef

in Sichuan roasted pepper sauce

鲜辣津白

Wok-fried Tianjin Baby Cabbage

with chilli, diced garlic, soy sauce | V

松露素菜炒面

Black Truffle Fried Noodles

with vegetables & fungus | V

(+£10 supplement)

~ Malbec, La Terrazas, Mendoza, Argentina ~

豆浆布丁

Soy Milk Pudding

Crispy rice, dragon fruit

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 ~