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

~ 2025 Pinot Grigio, Franz Haas, Trentino-Alto Adige, Italy ~

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 | V
(**+£10** supplement)

~ 2024 Malbec, Viña Artesano, Piedraviva 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 ~