

Signature Menu

A celebration of Hutong's most-loved classics. The Signature Menu showcases bold Northern Chinese flavours, including iconic hero dishes from our flagship Hong Kong location.

£98 per person | ~ Optional wine pairing for £40 per person ~

香煸口口脆牛丝

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

海鲜雲吞

Scallop & prawn wontons

with Sichuan garlic sauce

~ Albariño, Pazo Señorans, Rias Baixas, Spain ~

北京烤鸭

Roasted Peking Duck with pancakes

Whole Supplement £90 serves 4-6 people | Half Supplement £50 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.

大红灯笼高高挂

Red Lantern

Crispy soft-shell crab with Sichuan dried chilli

老干妈煸炒牛柳

Ma La beef tenderloin

Bell peppers, chilli & black bean sauce

姜汁玉兰

Wok-fried kai-lan

with ginger sauce | V, VG, GF

胡同炒饭

Hutong spicy fried rice

with prawn, fennel seeds & chilli oil

~ Pinot Noir, Ata Rangi, Crimson, Martinborough ~

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 Marina, Bodegas Enriques Mendoza ~