

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 ~

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chilli oil

香煸口口脆牛丝

Sichuan Shredded Beef

Crispy beef juliennes in a sweet chilli glaze

海鲜雲吞

Scallop & Prawn Wonton

with Sichuan garlic sauce

~ 2025 Riesling, German Job, Meinert Wines, Coastal Region, South Africa ~

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.

见龙在田

Hunan Steamed Cod

with fermented bean

老干妈煸炒牛柳

Ma La Beef Tenderloin

with Lao Gan Ma 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

(+£10 supplement)

~ 2024 Malbec, Las 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 Marina, Bodegas Enriques Mendoza ~