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, 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 Marina, Bodegas Enriques Mendoza ~