

胡

Hutong

月

SKYLINE  
DINNER  
EXPERIENCE



## SKYLINE DINNER EXPERIENCE

Window table | a welcome glass of champagne | **£145pp**

Optional wine pairing | **£60pp**

- T O S T A R T W I T H -

北京烤鸭

**Roasted Peking duck**  
with pancakes

- D I M S U M -

蟹籽鳕鱼海带饺

**Cod & seaweed dumplings**  
with tobiko

XO酱水晶饺

**XO sauce crystal prawn  
dumplings**

蘑菇菠菜饺

**Mushroom & spinach  
dumplings** | V, VG

香槟虾饺

**Rosé Champagne  
shrimp dumplings**

*Sauvignon Blanc, Cloudy Bay, New Zealand*

- M A I N S -

大红灯笼高高挂

**Red lantern**

Crispy soft-shell crab with Sichuan dried chilli

风味捞汁鳕鱼柳

**Wok-fried cod fillet**

in a subtle blend of sweet chilli and oyster sauce

老乾媽煸炒牛柳

**Ma la beef tenderloin**

Bell peppers, chilli & black bean sauce

師傅炒饭

**Chef's pickled vegetable fried rice** | V

蒜蓉白菜

**Wok-fried pak choy**

with garlic | V, VG, GF

*Corino Giovanni, Barolo, Italy*

- D E S S E R T -

芒果布丁

**Mango pudding** | GF

*Coteaux du Layon, St. Aubin D. Barres, Loire, France*

Minimum 2 people to order set menu. All dim sum may contain traces of nuts & most of our dishes contain sesame. Please let your waiter or waitress know if you have any allergies or intolerances. Prices are indicated in GBP (£). All prices include VAT at the current rate.

A 15% discretionary service charge will be added to the final bill. Our menus are sample menus & are subject to change.

V - vegetarian, VG - vegan, GF - gluten free