


胡
Hutong
月

**HUTONG'S
WINDOW TABLE EXPERIENCE
DINNER MENU**

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£145pp | glass of bubbles on arrival | optional wine pairing +50pp

- TO START WITH -

北京烤鸭 

ROASTED PEKING DUCK WITH PANCAKES

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

- MAINS & SIDES -

双椒芽香辣龙虾肉

SICHUAN STYLE DEEP FRIED LOBSTER

with chilli, black bean & dried garlic

鮮湯辣和牛

WAGYU BEEF IN HOT & SOUR BROTH

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

Corino Giovanni, Barolo, Italy

- DESSERT -

柑橘巧克力挞

CHOCOLATE TART

with mandarin sorbet | V

Coteaux du Layon, St. Aubin D. Barres, Loire, France (75ml)

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