



胡  
Hutong  
月

WELCOME  
2024



## *New Year's Eve 2023 Menu*

7pm-10pm | £375 per person | + £99 per person for wine pairing

鱼籽帝皇饺

*King crab dumplings*  
with tobiko

杏鲍鲜鱿花

*Calamari flower with king oyster mushrooms*  
in Sichuan peppercorns and chilli oil

香芋酥脆千须卷

*Yam & mixed mushrooms crispy roll*  
Veuve Clicquot, 'Yellow Label' Brut, Champagne

北京烤鸭

*Roasted Peking duck*

鱼香龙虾球

*Sichuan-style deep-fried lobster*  
with chilli, ginger and garlic sauce

Meursault Grands Charrons, Domaine Vincent Latour, Côte de Beaune, France

一品红汤和牛

*Wagyu beef in hot and sour broth*

茶香脆仔排

*Crispy pork ribs*

marinated for 24 hours, braised, deep-fried with garlic, peanut, jasmine tea

香炒脆豆苗

*Stir-fried pea shoots*

香沙泡豇豆炒饭

*Chef's pickled-cowpea fried rice*

Amarone della Valpolicella Classico, Biscardo, Veneto, Italy

厨师精选甜品

*Chef's special dessert*

Château Rieussec, 1er Cru Classé, Sauternes, France



## *New Year's Eve 2023 Vegan Menu*

7pm-10pm | £300 per person | + £99 per person for wine pairing

Veuve Clicquot, 'Yellow Label' Brut, Champagne

香芋酥脆千须卷

*Yam & mixed mushrooms crispy roll*

竹笙上素饺

*Mixed bamboo fungus dumplings*

小拌杏鲍丝

*Sliced king oyster mushrooms*

marinated with chilli oil

Meursault Grands Charrons, Domaine Vincent Latour, Côte de Beaune, France

香沙豆腐粒

*Deep-fried tofu*

with onion and dried garlic

西芹小炒核仁

*Wok-fried celery*

with walnut

红汤脆木耳

*Black fungus hot & spicy broth*

香沙泡豇豆炒饭

*Chef's pickled-cowpea fried rice*

素菜炒面

*Vegetable fried noodles*

Amarone della Valpolicella Classico, Biscardo, Veneto, Italy

厨师精选甜品

*Chef's special dessert*

Château Rieussec, 1er Cru Classé, Sauternes, France