



# Hutong Dynasty Brunch

Available on weekends (excludes bank holiday) | 11 am - 3pm

**EMPEROR BRUNCH** (food) | **£60** per person

**EMPRESS BEVERAGES** | + **£40** per person

**COCKTAILS**

Chinese Lantern  
Aperol, mandarin cordial, plum bitter, prosecco  
Exotic Martini  
Vanilla-infused 42 Below, passion fruit purée, pineapple juice, yuzu juice  
Coffee & Melon Martini  
Melon infused Zacapa 23 Yrs Old Rum, cold brew organic coffee  
liqueur, hazelnut & chocolate liqueur

**WINE  
BEER**

Selection of Bellinis  
Peach | Strawberry | Raspberry  
House white & red  
Meantime lager

**GUIFEI BEVERAGES** | + **£30** per person

**BELLINIS  
PROSECCO &  
WINES  
BEER**

Peach | Strawberry | Raspberry  
House prosecco  
House white & red  
Meantime lager

**FEI BEVERAGES** | + **£25** per person

**MOCKTAILS**

Senlin  
Everleaf Forest, pineapple, coconut, mango, passionfruit, chilli  
Haiyang  
Everleaf Marine, cardamom, Thai basil, cucumber, elderflower, egg white  
Shan  
Everleaf Mountain, almond, cranberry, lime, peach, dill

**SOFT DRINKS  
JUICES**

Coke | Diet-Coke | Lemonade  
Orange | Apple | Cranberry

Upgrade your experience +**£20** house champagne

Free-flowing drinks are available for 90 minutes. Each seating is 1.45 hours. 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. 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

# Hutong Dynasty Brunch


- FREE FLOW STARTERS -

素菜春卷

*Vegetarian spring rolls*  
Filled with mushrooms & cabbage,  
served with spring onions | V

六角秋葵

*Wasabi okra*  
in a honey, soy & wasabi dressing | V

海鲜雲吞 

*Scallop & prawn wontons*  
with hot & spicy sauce

黑毛猪笼抄手

*Iberico pork dumplings*  
with Sichuan garlic sauce

海皇脆筒

*Crispy prawn rolls*  
Filled with prawn, mixed seafood & vegetables

薄切牛膝片

*Chilled thinly cut  
marinated beef shank*

- CHOOSE ONE MAIN FOR EACH PERSON -

嫩蛋滑带子

*Wok-scrambled egg*  
with scallops

胡同特色酥鱼柳

*Seabass with ginger & garlic*  
in chilli sauce

XO 酱鱿鱼花

*Calamari*  
with XO sauce

蜜汁甜辣鸡

*Sweet & sour chicken*  
with red onion, yam & bell pepper

老干妈煸炒牛柳

*Ma La beef tenderloin*  
Bell peppers, chilli & black bean sauce

麻婆豆腐

*Mapo tofu*  
Chilli sauce | V, VG

- CHOOSE ONE SIDE FOR TWO PEOPLE -

师傅炒饭

*Chef's pickled vegetable  
fried rice* | V

素菜炒面

*Fried noodles*  
with seasonal vegetables | V

- CHOOSE ONE DESSERT FOR EACH PERSON -

麻辣巧克力挞

*Ma la Chocolate tart* | V


芒果布丁柑橘雪糕

*Mango pudding*  
with fruit salsa | GF

柑橘雪芭

*Mandarin sorbet* | VG

- UPGRADE YOUR EXPERIENCE -


北京烤鸭 

*Roasted Peking duck with pancakes*  
(Whole duck: 4-6 people, half duck: 2-3 people)

WHOLE £120 | HALF £70

蒙古烤羊

*Mongolian style barbecue rack of lamb*  
(2-3 people) Supplement £50

大红灯笼高高挂 

*Red Lantern*  
Crispy soft-shell crab with Sichuan dried chilli  
(2-3 people) Supplement £47.5

双椒芽香辣龙虾肉

*Sichuan style deep-fried lobster*  
with chilli, black beans & dried garlic  
(2-3 people) Supplement £110