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Hutong Dynasty Brunch



Hutong Dynasty Brunch

Available on weekends & bank holidays | 11 am - 3pm

EMPEROR BRUNCH (food) | £60pp

COCKTAILS

EMPRESS BEVERAGES (free flow) | + £40pp

Chinese Lantern

Aperol, mandarin cordial, plum bitter, prosecco

Exotic Martini

Vanilla-infused 42 Below, passionfruit purée, pineapple juice, yuzu juice

Coffee & Melon Martini

Melon infused Zacapa 23 Yrs Old Rum, cold brew organic coffee liqueur, hazelnut & chocolate liqueur

Selection of Bellinis

Peach | Strawberry | Raspberry

House white & red

Meantime lager

WINE BEER

BELLINIS PROSECCO & WINES BEER

GUIFEI BEVERAGES (free flow) | + £30pp

Peach | Strawberry | Raspberry

House prosecco

House white & red

Meantime lager

MOCKTAILS

FEI BEVERAGES (free flow) | + £25pp

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 beverages +£20pp house champagne

Free-flowing drinks are available for 90 minutes. One drink per guest at any given time. Each seating is 1.45 hours. All guests are requested to order the same beverage package per table. 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

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- 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, VG

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

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