



# Hutong Dynasty Brunch

Available on weekends & bank holidays | 11:30am - 3:30pm

**EMPEROR BRUNCH** (food) | £60pp

Upgrade your beverages + £20pp **FREE FLOW** house **Champagne**

## COCKTAILS

**EMPRESS BEVERAGES** (free flow) | + £40pp

### Chinese Lantern

Aperol, mandarin cordial, plum bitter, prosecco

### Coffee & Melon Martini

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

### Hutong Spritz

Hoxton Tropical Gin, Coconut, Peach & Jasmine

### Hutong Bellinis

House Prosecco

House White & Red

Meantime Lager

## PROSECCO

## WINES

## BEER

## BELLINIS

## PROSECCO &

## WINES

## BEER

**GUIFEI BEVERAGES** (free flow) | + £30pp

### Hutong Bellinis

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, dll

## SOFT DRINKS

## JUICES

Coke | Diet-Coke | Lemonade

Orange | Apple | Cranberry

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. Dine-in only, no take-away. 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, 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

巧拌小牛肉

*Chilled thinly cut  
marinated beef shank*  
with chilli & coriander

- 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