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Hutong
月

**HUTONG
DYNASTY BRUNCH**

HUTONG DYNASTY BRUNCH

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

- PACKAGES -

EMPEROR BRUNCH (food) | £60pp

EMPRESS BEVERAGES (free flow) | + £40pp

- COCKTAILS -

CHINESE LANTERN

Aperol, mandarin cordial, plum bitter, prosecco

EXOTIC MARTINI

Grey Goose, vanilla, pineapple, coconut, yuzu, passionfruit

HUTONG SPRITZ

Hoxton Tropical Gin, coconut, peach & jasmine

HUTONG BELLINI

- PROSECCO -

HOUSE PROSECCO

- WINES -

HOUSE WHITE & RED

- BEER -

MEANTIME LAGER

GUIFEI BEVERAGES (free flow) | + £30pp

- BELLINI -

HUTONG BELLINI

- PROSECCO -

HOUSE PROSECCO

- WINES -

HOUSE WHITE & RED

- BEER -

MEANTIME LAGER

FEI BEVERAGES (free flow) | + £25pp

- 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 -

COKE | DIET-COKE | LEMONADE

- JUICES -

ORANGE | APPLE | CRANBERRY

UPGRADE YOUR BEVERAGE

FREE FLOW house Champagne + £25pp

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

MENU

- FREE FLOW STARTERS -

素菜春卷

VEGETARIAN SPRING ROLLS

Filled with mushrooms & cabbage,
served with spring onions | V

炆拌姜汁四季豆

WOK-TOSSED STRING BEANS

with chilli & ginger sauce | V, VG

海鲜雲吞

SCALLOP & PRAWN WONTONS

with hot & spicy sauce

黑毛猪笼抄手

IBERIC 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

老干妈焗炒牛柳

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