



**HUTONG'S
DYNASTY BRUNCH**

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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

Respirited vodka, vanilla, pineapple,
coconut, yuzu, passionfruit

HUTONG SPRITZ

Amaro Santi, jasmine verde, raspberry leaf
vermouth, peach soda

- BELLINI -

HUTONG BELLINI

- PROSECCO -

HOUSE PROSECCO

- WINES -

HOUSE WHITE & RED

- BEER -

MEANTIME LAGER

GUIFEI BEVERAGES (free flow) | + £32pp

- BELLINI -

HUTONG BELLINI

- PROSECCO -

HOUSE PROSECCO

- WINES -

HOUSE WHITE & RED

- BEER -

MEANTIME LAGER

FEI BEVERAGES (free flow) | + £25pp

- MOCKTAILS -

MISTY HARBOUR

Everleaf Marine, coconut syrup, peach, jasmine

CELESTIAL PEARL

Everleaf Mountain, rhubarb, hibiscus,
chilly bitters, lemon soda

VIRGIN PALOMA

Clarified grapefruit, vetiver, Saicho Hoiijcha

- 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

橙味脆莲藕

SLICE LOTUS ROOT

in orange sauce | V, GF

蘑菇菠菜饺

MUSHROOM & SPINACH

DUMPLINGS | V, VG

海鲜雲吞

SCALLOP & PRAWN WONTONS

with hot & spicy sauce

黑蒜雞肉紅油抄手

POACHED CHICKEN & BLACK GARLIC SPICY WONTONS

海皇脆筒

CRISPY PRAWN ROLLS

filled with prawn, mixed seafood & vegetables

特色口水鸡

KOU SHUI CHICKEN

Tender poached chicken breast
in a chilli broth

香煸口口脆牛丝

SICHUAN SHREDDED BEEF

Crispy beef juliennes in a sweet chilli glaze

- CHOOSE ONE MAIN FOR EACH PERSON -

嫩蛋滑帶子

WOK-SCRAMBLED EGG

with scallops | GF

胡同特色酥鱼柳

SEABASS WITH GINGER & GARLIC

in chilli sauce

风味飘香虾

SICHUAN STYLE PRAWNS TEMPURA

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

麻辣豆腐

MAPO TOFU

Chilli sauce | V, VG

- CHOOSE ONE SIDE FOR TWO PEOPLE -

师傅炒饭

CHEF'S PICKLED VEGETABLE

FRIED RICE | V

松露素菜炒面

BLACK TRUFFLE FRIED NOODLES

with vegetables & fungus | 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

大红灯笼高高挂

RED LANTERN

Crispy soft-shell crab with Sichuan dried chilli

(2-3 people) Supplement £48