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Hutong

HUTONG'S FESTIVE BRUNCH

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

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- PACKAGES -

EMPEROR BRUNCH (food) | £65pp

EMPRESS BEVERAGES (free flow) | + £42pp

- COCKTAILS -

Chinese Lantern
Aperol, prosecco, passionfruit, mandarin cordial, plum bitter

Exotic Martini
Respirited vodka, vanilla, pineapple, coconut, lime, passionfruit

Hutong Spritz
Amaro Santoni, Muyu jasmine, strawberry cordial, sweet vermouth, apricot soda

- BELLINI -

Hutong Bellini

- PROSECCO -

House Prosecco

- WINES -

House White & Red

- BEER -

Meantime Lager

GUIFEI BEVERAGES (free flow) | + £35pp

- BELLINI -

Hutong Bellini

- PROSECCO -

House Prosecco

- WINES -

House White & Red

- BEER -

Meantime Lager

FEI BEVERAGES (free flow) | + £28pp

- MOCKTAILS -

Misty Harbour
Everleaf Marine, coconut syrup, white grape, apricot

Celestial Pearl
Everleaf Mountain, rhubarb, hibiscus, chilly bitters, soda

Palowma
Saicho Hoijicha, fresh grapefruit juice, vetiver

- SOFT DRINKS -

Coke | Diet-Coke | Lemonade

- JUICES -

Orange | Apple | Cranberry

UPGRADE YOUR EMPRESS OR GUIFEI PACKAGE

FREE-FLOW House Champagne + £30pp

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

捞汁拍青瓜
Smashed Cucumber
with spicy umami dressing | V

蘑菇菠菜饺
Mushroom & Spinach Dumplings | V, VG

海鲜雲吞 招牌
Scallop & Prawn Wontons
with hot & spicy sauce

黑蒜鸡肉紅油抄手
Poached Chicken & Black Garlic Spicy Wontons

海皇脆筒
Crispy Prawn Rolls
filled with prawn, mixed seafood & vegetables

特色口水火鸡
Kou Shui Turkey
Tender poached turkey breast
in a chilli broth

川味脆香腸
Sichuan Spiced Sausage

- CHOOSE **ONE** MAIN FOR EACH PERSON -

山城辣火鸡
Fried Turkey Fillet
with Sichuan dried chilli

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
with Lao Gan Ma 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

松露素菜炒面
Black Truffle Fried Noodles
with 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 cranberry compote | GF

柑橘雪芭
Mandarin Sorbet | VG

ELEVATE YOUR EXPERIENCE

北京烤鸭 招牌
Roasted Peking Duck
served with pancakes
(Whole duck: 4-6 people, half duck: 2-3 people)
WHOLE **£90** | HALF **£50**

滋味小羊腿
Sichuan Spiced Lamb Shank
tossed with baby potatoes
+ **£50** supplement