



DYNASTY YUM CHA

A DIM SUM BRUNCH

Every Sunday | 11:30am -3:30pm | from **£60** per person

Inspired by the Chinese tradition of 饮茶 (Yum Cha) — where tea, dim sum and conversation come together around the table — Hutong invites you to a new Sunday ritual. Begin with your choice of fragrant Chinese tea, included in the experience, then sip and savour unlimited dim sum, before completing your feast with a side and indulgent dessert.

DYNASTY YUM CHA

A D I M S U M B R U N C H

- CHOOSE YOUR TEA -

Jasmine Pearl

Delicate, floral, smooth, subtly sweet

Dragon Well

Fresh, nutty, sweet, refreshing

Tie Guan Yin

Floral, creamy, fragrant, smooth

Pu-erh

Rich, earthy, mellow, full-bodied

UPGRADE TO *FREE FLOWING BEVERAGES

PREMIUM | + £42 pp

- COCKTAILS -

Chinese Lantern

Aperol, prosecco, passion fruit, mandarin cordial, plum bitter

Exotic Martini

Respirited vodka, vanilla, pineapple, coconut, lime, passion fruit

Hutong Spritz

Amaro Santi, Muyu jasmine, strawberry cordial, sweet vermouth, apricot soda

- BELLINI -

Hutong Bellini

- PROSECCO -

House Prosecco

- WINES -

House White & Red

- BEER -

Meantime Lager

CLASSIC | + £35 pp

- BELLINI -

Hutong Bellini

- PROSECCO -

House Prosecco

- WINES -

House White & Red

- BEER -

Meantime Lager

NON-ALCOHOL | + £28 pp

- 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 PREMIUM OR CLASSIC PACKAGE

***FREE-FLOW HOUSE CHAMPAGNE + £30 pp**

*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.

UNLIMITED DIM SUM

- CHOOSE SIX FOR YOUR TABLE -

风味飘香虾包

Crispy Prawn Tempura Bao

Spicy chilli sauce, red cabbage slaw

海皇脆筒

Hutong Prawn Roll

素菜春卷

Vegetarian Spring Roll | V

榄角鳆鱼饺

Steamed Cod with Black Olive Dumpling

黑蒜鸡肉红油抄手

Poached Chicken & Black Garlic Spicy Wonton

藤椒带子饺

Sichuan Green Pepper Scallop Dumpling

野菌包

Steamed Wild Mushroom & Truffle Bao | V

泡椒虾饺

Pickled Pepper Har Gau

麻辣烧卖

Ma La Chicken & Prawn Siu Mai

蘑菇菠菜饺

Mushroom & Spinach Dumpling | V

- MORE FLAVOURS -

+£6 supplement each | 2 pcs

北京烤鸭包

Peking Duck Bao

黑椒和牛酥

Wagyu Beef Mille-feuille

Slow-cooked with black pepper

姜葱龙虾包

Pan-seared Ginger Lobster Bao

海鲜云吞

Scallop & Prawn Wonton

with hot & spicy sauce

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

ELEVATE YOUR EXPERIENCE

北京烤鸭 (半隻) 椒盐 | 50

Half Roasted Peking Duck

served with pancake, for 2-3 people

蜜汁甜辣鸡 | 48

Sweet & Sour Chicken

with red onion, yam & bell pepper

老干妈煸炒牛柳 | 50

Ma La Beef Tenderloin

with Lao Gan Ma bean sauce

麻辣虾 椒盐 | 46

Ma La Chilli Prawns

Fried with dried chilli, Sichuan pepper & Chinese celery

SIDES

- CHOOSE ONE FOR THE TABLE -

松露素菜炒面

Black Truffle Fried Noodles

with vegetables | V

胡同炒饭 椒盐

Hutong Spicy Fried Rice

with prawn, fennel seeds & chilli oil

DESSERTS

- CHOOSE ONE PER 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

香港奶茶提拉米苏 椒盐

Hong Kong Milk Tea-ramisu

Mascarpone Chantilly cream, ladyfingers, served with Hong Kong milk tea

(+£8 pp supplement)