



胡
Hutong
月

WELCOME
2025

NEW YEAR'S EVE CLASSIC SET MENU

Late seating | £425pp | + £110pp wine pairing

- WELCOME DRINK -

Veuve Clicquot Champagne, Reims

- STARTERS -

黑金香煎和牛包

PAN-SEARED WAGYU BEEF BAO

羊肚菌水晶饺

MORCHELLA CRYSTAL DUMPLINGS

椒麻带子

CURED SCALLOP

with spring onions & peppercorns sauce

北京烤鸭

ROASTED PEKING DUCK

Pouilly Fuissé, Domaine Jacques Saumaize, Burgundy

- MAINS -

玉米汁香扒鲍鱼

BRAISED ABALONE, BROCCOLI & MUSHROOMS

with sweet corn sauce

辣子脆皮龙虾粒

DEEP-FRIED LOBSTER

with fried dough twist chilli & spring onions

文火烧汁牛骨

AROMATIC BEEF RIBS

with Sichuan style gravy sauce

鱼香菜心

YU XIANG CHOY SUM

藕丁鱼籽饭

LOTUS ROOT FRIED RICE WITH TOBIKO

Nebbiolo, Proprietà Sperino, Italy

- DESSERT -

廚师精选甜品

CHEF'S SPECIAL DESSERT

Ice wine, Vidal, Peller Estates, Niagara Peninsula

Minimum 2 people to order set menu. 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. Prices are indicated in GBP (£).

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.