胡同
Hutong

NEW YEAR'S EVE MENU

From 9pm | **£499**pp | Window table +**£50**pp

~ Laurent-Perrier Champagne pairing for **£90**pp ~

WELCOME 2027

Minimum 2 people to order the set menu. All dishes may contain allergens. Please let your waiter or waitress know if you have any allergies or intolerances. Our menus are sample menus & are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 20% discretionary service charge will be added to the final bill.

v - vegetarian *vg* - vegan

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- STARTERS -

虾兵蟹将
Alaskan Crab & Prawn Salad
Spicy soy sauce, shredded white onions, shredded red peppers

藤椒带子饺
Sichuan Green Pepper Scallop Dumplings

香煸口口脆牛丝
Sichuan Crispy Beef
Crispy beef Juliennes in a sweet chilli glaze

羊肚菌松露饺
Morel & Truffle Dumplings | v

~ NV Laurent-Perrier La Cuvée, Brut, France ~

北京烤鸭 **Whole** 120 | **Half** 70
Roasted Peking Duck
Served in two stages, second stage served as a side dish
(Whole duck serves 4-6 people, half duck serves 2-3 people)

- MAINS -

双椒芽香辣龙虾肉
Sichuan Style Deep-fried Lobster
with chilli, black beans & dried garlic

烧椒酱爆炒和牛
Stir-fried Wagyu Beef
in Sichuan toasted pepper sauce

鱼香芥兰
Yu Xiang Kai Lan | v

九层塔香脆怪味鳕鱼
Wok-tossed Crispy Cod
with basil & Sichuan spicy tangy sauce

黑松露炒饭
Truffle Fried Rice
with asparagus & sweetcorn | v

~ NV Blanc de Blancs Laurent-Perrier Brut Nature, France ~

- DESSERT -

胡同特式甜点
Chef's Special Dessert

~ NV Laurent-Perrier Cuvée Rosé , France ~