



胡  
Hutong  
月

WELCOME  
2025

# NEW YEAR'S EVE VEGETARIAN SET MENU

Late seating | £400pp | + £99pp wine pairing

- COMPLIMENTARY WELCOME DRINK -

Veuve Clicquot Champagne, Reims

- STARTERS -

黑松露南瓜饺

**BLACK TRUFFLE & PUMPKIN DUMPLINGS**

羊肚菌水晶饺

**MORCHELLA CRYSTAL DUMPLINGS**

椒麻竹笋

**CHINESE BAMBOO SHOOTS**

dressed in spring onions & peppercorns sauce

Pouilly Fuissé, Domaine Jacques Saumaize, Burgundy

- MAINS -

泡椒雪耳

**WHITE FUNGUS**

with pickled chilli sauce

香辣酥茄条

**DEEP FRIED AUBERGINE TEMPURA**

with dried chilli

麻婆豆腐

**MAPO TOFU**

鱼香菜心

**YU XIANG CHOY SUM**

藕丁炒饭

**LOTUS ROOT FRIED RICE**

Nebbiolo, Proprietà Sperino, Italy

- DESSERT -

厨师精选甜品

**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.