



胡  
Hutong  
月

WELCOME  
2025

# NEW YEAR'S EVE VEGETARIAN SET MENU

Late seating | **£450pp** | window table | + **£110pp** wine pairing

- 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**

椒麻白芦笋

**WHITE ASPARAGUS**

dressing with 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.