



胡
Hutong
月

WELCOME
2025

NEW YEAR'S EVE VEGETARIAN SET MENU

Late seating | £450pp | window table | + £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.