胡同

Hutong

Christmas Day Menu

£150 pp

Window Table | **£175** pp

*Veuve Clicquot Champagne pairing | **£80** pp*

All dishes 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.
Minimum 2 people to order set menu. Tables of all size to choose dishes from selection as per guidance on menu. 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.
V - vegetarian, **VG** - vegan, **GF** - gluten free

胡同 Signature dish

冷盘 *Cold Starter*

CHOOSE 1 FROM BELOW

特色口水火鸡
Kou shui turkey
Tender poached turkey breast in a chilli broth

竹碳脆豆腐
Black diamond
Deep-fried charcoal tofu tossed with spiced salt | V, VG

小拌鲜鱿鱼花
Calamari flowers
Tender squid in Sichuan peppercorn & chilli oil

白沙春露
Green asparagus
dressed with white sesame

金桔鲜辣长脚蟹柳
King crab
with Yunnan pepper & kumquat chilli sauce

热盘 *Hot Starter*

CHOOSE 1 FROM BELOW

川味脆香腸
Sichuan spiced 'Pigs in Blankets'

海鲜雲吞
Scallop & prawn wontons
with hot & spicy sauce

海皇脆筒
Crispy prawn rolls
Filled with prawn, mixed seafood & vegetables

素菜春卷
Vegetarian spring rolls
Filled with mushrooms & cabbage, served with spring onions | V

鲜椒蒜香辣鸡翅
Wok-tossed chicken wings
with garlic & bell peppers

点心 *Dim Sum*

CHOOSE 1 FROM BELOW

黑椒和牛酥
Wagyu beef mille-feuille
Slow-cooked with black pepper

蘑菇菠菜饺
Mushroom & spinach dumplings | V, VG

大盘鸡饺
Pan-fried ma la spicy chicken dumplings

剁椒鲈鱼饺
Steamed sea bass fillet & pickled chilli dumplings

姜葱龙虾包
Pan-seared ginger lobster baos

*NV **Veuve Clicquot**, Yellow Label Brut*

体验升华 *Upgrade Your Experience*

烤火鸡 | 60
Festive Peking turkey
(Tender turkey breast marinated with our signature Peking-style seasoning, roasted to a crispy golden finish, served with roasted potatoes, serves 2-3 people)

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)

主菜 *Mains*

CHOOSE **2** FROM BELOW

麻辣虾 胡同
Ma La chilli prawns
Fried with dried chilli, Sichuan pepper & Chinese celery

风味捞汁鳕鱼柳
Wok-fried cod fillet
in a subtle blend of sweet chilli & oyster sauce

老干妈煸炒牛柳
Ma La beef tenderloin
Bell peppers, chilli & black bean sauce

蜜汁甜辣鸡
Sweet & sour chicken
with red onion, yam & bell pepper

滋味小羊腿
Sichuan spiced lamb shank
tossed with baby potatoes

大红灯笼高高挂 胡同
Red Lantern
Crispy soft-shell crab with Sichuan dried chilli

麻婆豆腐
Mapo tofu
Chilli sauce | V, VG

松仁藕丁
Wok-tossed lotus root
with Chinese pickled vegetables & pine nuts | V, VG

*2018 **La Grande Dame,** Veuve Clicquot, Brut*

蔬菜 *Vegetables & Sides*

CHOOSE **1** FROM BELOW

姜汁玉兰
Wok-fried kai-lan
with ginger sauce | V, VG, GF

香炒脆笋
Wok-fried Chinese asparagus with chilli | V

风味飘香茄子
Sichuan style aubergine tempura | V, VG

饭面 *Rice & Noodles*

CHOOSE **1** FROM BELOW

松露素菜炒面
Black truffle fried noodles
with vegetables & fungus | V

师傅炒饭
Chef's pickled vegetable fried rice | V

胡同炒饭 胡同
Hutong spicy fried rice
with prawn, fennel seeds & chilli oil

甜点 *Desserts*

CHOOSE **1** FROM BELOW

麻辣巧克力
Ma la spicy chocolate tart

芒果布丁
Mango pudding
with cranberry compote | GF

柑橘雪芭
Mandarin sorbet

*NV **Veuve Clicquot Rosé***