胡同 Hutong

Christmas Set Menu

£175pp | Window Table **+£25**pp

*+ Laurent-Perrier Champagne pairing | **£90**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 20% 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

Signature dish

冷盘 *Cold Starters*

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 胡
Green Asparagus
dressed with white sesame

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

热盘 *Hot Starters*

CHOOSE 1 FROM BELOW

川味脆香腸
Sichuan Spiced 'Pigs in Blankets'

海鲜雲吞 胡
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 胡
Wagyu Beef Mille-feuille
Slow-cooked with black pepper

蘑菇菠菜饺
Mushroom & Spinach Dumplings | V, VG

麻辣烧卖
Ma La Chicken & Prawn Siu Mai

泡椒虾饺
Pickled Pepper Har Gau

姜葱龙虾包
Pan-seared Ginger Lobster Bao

辣脆饺
Spicy Crispy Dumplings
with bamboo, lotus & gongcai | 3 pcs | V

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

体验升华 *Upgrade Your Experience*

川式火鸡卷 | 90
Sichuan-Style Roast Turkey Roll
with potato & broccoli, Sichuan & chive sauce

北京烤鸭 胡 **Whole** 90 | **Half** 50
Roasted Peking Duck
served with pancakes
(Whole duck serves 4-6 people, half duck serves 2-3 people)

主菜 *Mains*

CHOOSE **2** FROM BELOW

麻辣虾
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
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

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

蔬菜 *Vegetables & Sides*

CHOOSE **1** FROM BELOW

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

蒜炒豆苗
Wok-tossed Pea Shoots
with crispy garlic | V, VG, GF

干煸四季豆
Stired-fried String Beans
with chilli | V, VG

饭面 *Rice & Noodles*

CHOOSE **1** FROM BELOW

松露素菜炒面
Black Truffle Fried Noodles
with vegetables | V

师傅炒饭
Chef's Pickled Vegetable Fried Rice | V

胡同炒饭
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

香港奶茶提拉米苏
Hong Kong Milk Tea-Ramisu
Hong Kong milk tea, mascarpone Chantilly cream & ladyfingers, served with Hong Kong milk tea
(+**£8** pp supplement)

*NV **Laurent-Perrier Cuvée Rosé**, France*