



BUBBLES & BAO

AVAILABLE EVERY SUNDAY - 11:30AM-3:30PM

BRUNCH FOOD MENU | £60pp

To be enjoyed by the entire table

BOTTOMLESS BUBBLES & COCKTAILS* | +£40pp

BOTTOMLESS CHAMPAGNE & COCKTAILS* | +£60pp

- COCKTAILS -

Chinese Lantern

Aperol, Prosecco, passionfruit, mandarin cordial, plum bitter

Exotic Martini

Respirated vodka, vanilla, pineapple, coconut, lime, passionfruit

Passionfruit Mimosa

Sparkling wine & passionfruit liqueur, orange, chilli bitters

Aperol Spritz

Aperol, Prosecco & soda water

- NON - ALCOHOLIC COCKTAILS -

Misty Harbour

Everleaf Marine, coconut syrup, white grape, apricot

Celestial Pearl

Everleaf Mountain, rhubarb, hibiscus, chilli bitters, soda

Palowma

Saicho Hoijicha, fresh grapefruit juice, vetiver

All cocktails listed above included in Bottomless Package (90 minutes)

One drink per guest at any given time. Each seating is 1.45 hours. All guests are requested to order the same beverage package per table. Dine-in only, no take-away. 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. 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

FREE FLOWING STARTERS

风味飘香虾包

Crispy Prawn Tempura Bao

Spicy chilli sauce, red cabbage slaw

海皇脆筒

Hutong Prawn Roll

素菜春卷

Vegetarian Spring Roll

野菌包

Steamed Wild Mushroom & Truffle Bao

香煎鸡肉包

Golden Fried Chicken Bao

Cucumber ribbons, pickled onion

海鲜雲吞

Scallop & Prawn Wontons

with hot & spicy sauce

黑蒜雞肉紅油抄手

Poached Chicken & Black Garlic Spicy Wonton

ELEVATE YOUR EXPERIENCE

北京烤鸭

Roasted Peking Duck

with pancakes

Whole Supplement £90 serves 4-6 people | **Half** Supplement £50 serves 2-3 people

Hutong's Peking Duck is air-dried for 24 hours, lacquered, and roasted to perfect crispness - paying homage to centuries of tradition.

MAINS

CHOOSE ONE PER PERSON

嫩蛋滑帶子

Wok-Scrambled Egg

with scallops | GF

胡同特色酥魚柳

Seabass

with ginger & garlic in chilli sauce

老干媽煸炒牛柳

Ma La Beef Tenderloin

Bell peppers, chilli & black bean sauce

(+£5 supplement)

川味飘香虾

Sichuan Style Prawn Tempura

蜜汁甜辣鸡

Sweet & Sour Chicken

with red onion, yam & bell pepper

(+£5 supplement)

麻婆豆腐

Mapo Tofu

Chilli sauce | VG

SIDES

CHOOSE ONE FOR TABLE

師傅炒飯

Chef's Fried Rice

with finely diced pickled vegetables

松露素菜炒面

Black Truffle Fried Noodles

with vegetables & fungus

DESSERTS

CHOOSE ONE PER PERSON

麻辣巧克力挞

Ma La Chocolate Tart

芒果布丁

Mango Pudding

with fruit salsa | GF

柑橘雪芭

Mandarin Sorbet | VG

胡同奶皇包

Hutong Steamed Custard Bao

(+£4 supplement)