



DARK BRUNCH MENU

2-HOUR FREE-FLOW

78 per person

98 per person inclusive of Santa Margherita Sparkling Rosé

125 per person inclusive of Taittinger Champagne

All beverage options include selected signature & classic cocktails wines, beers.

- SIGNATURE PAN-SEARED BAO -

素菜春煎包 Spring Vegetable Bao v

叉燒煎包 Pan-Seared Roasted Pork Bao

- SOUPS -

西湖牛肉羹 Beef & Egg White Broth

素菜酸辣湯 Hot & Sour Vegetable Soup v

- TO START -

六角秋葵 Wasabi Okra v

魚香咸水角 Yu Xiang Crispy Pork Dumpling

脆皮豆腐 Spiced Golden Tofu v

魚香脆茄子 Yu Xiang Crispy Eggplant v

香餃魚椒剝 Pickled Chili Cod Dumplings

野菌菠菜餃 Wild Mushroom & Spinach Dumplings v

海皇脆筒 Hutong Prawn Roll

- MAKE YOUR MEAL EXTRA SPECIAL -

薑蔥龍蝦煎包 Pan-Seared Ginger Lobster Bao 18
黑椒和牛酥 Wagyu Beef Millefeuille 16
野菌包 Truffle Mushroom Bao 15

- MAINS -

薑醋鱈魚 Crispy Chilean Sea Bass Fillet

or

宮保雞 Kung Po Chicken / Prawn / Tofu v

or

老乾媽煸炒牛柳 Ma La Beef Tenderloin

- MAKE YOUR MEAL EXTRA SPECIAL -

北京烤鴨 Peking Duck with Pancakes
Half 54 | Whole 102

or

大紅燈籠高高掛 Red Lantern Hutong's Signature Crispy
Spiced Soft-Shell Crab on a bed of Dried Whole Chillies | 48

- SIDES TO SHARE -

脆柱豆苗 Pea Shoots Wok-Tossed v
師父炒飯 Chef's Fried Rice v

- TO FINISH -

季節性甜品 Seasonal Dessert

20% will be added to your final check.
Please inform your server of any food allergies or dietary restrictions.