



LUNCH MENU

HUTONG

HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK

WINE BY THE GLASS

- SPARKLING -

Prosecco, Torresella Venice, Italy 10

- RED -

Malbec, Mi Terruño, Expression Mendoza, Argentina 10

Cabernet, Penfolds 'Max' Barossa, Australia 10

Pinot Noir, Cherry Pie California, USA 10

- WHITE -

Pinot Grigio, Torresella Venice, Italy 10

Sauvignon Blanc, Reverdy Loire Valley, France 10

Chardonnay, Maison la Denante Burgundy, France 10

COCKTAILS

GOLDEN FLOWER | 10

Don Julio Reposado, Union Mezcal, Cointreau, J.F. Haden's mango liqueur, tropical blend Red Bull Yellow Edition

COMFORTABLY NUMB | 10

Vanilla infused UNA Vodka, J.F. Haden's lychee liqueur Thai chili, green Sichuan peppercorns

SICHUAN DRAGON | 10

Dragon fruit infused Gin No3 or UNA Vodka, Angelika elderflower liqueur, Psychaud's bitters, elderberry smoke

THE COLADITA | 10

Brugal 1888, J.F. Haden's Coffee Liqueur, Espresso, Madagascar Vanilla

SAKURA | 10

Ketel One Botanicals Peach & Orange Blossom, Sparkling Apple Cider, Cranberry Juice, Citrus, Peach & Jasmine Crafted Soda

BEERS & SOFT DRINKS | 5

LUNCH OPTIONS

Served Monday to Friday 12pm – 4pm

\$22 | Select one main & one side

\$30 | Select one appetizer or two Dim Sum, one main & one side

\$38 | Select one appetizer or two Dim Sum, one main, one side & dessert

DIM SUM SELECTION

Priced per piece

黑松露虾饺 | 6

PRAWN & BLACK TRUFFLE

野菌菠菜饺 v | 5

WILD MUSHROOM & SPINACH

香饺鱼椒剝 | 5

PICKLED CHILI COD DUMPLING

麻辣凤尾饺 | 6

SICHUAN PEPPERCORN PRAWN

黑椒和牛酥 | 7

WAGYU BEEF MILLE-FEUILLE

Slow-cooked with black pepper

海皇脆筒 | 8

HUTONG PRAWN ROLL

Light pastry filled with prawns & scallops

素菜春卷 | 6

VEGETARIAN SPRING ROLL v

Light pastry filled with seasonal vegetables

龙皇抄手 | 4

PRAWN & SCALLOP WONTON

Handmade dumplings with chef's special cilantro sauce

BARBECUE 明炉烧烤

北京烤鸭  H40 | W 85

PEKING DUCK WITH PANCAKES

served in two stages, second stage served in a lettuce leaf cup

Promotion available only for dine in from 12pm – 4pm

LUNCH MENU

- APPETIZERS -

西湖牛肉羹

BEEF & EGG WHITE BROTH

酸辣汤

HOT & SOUR SOUP

鲜虾沙拉

KING PRAWN, LEEK, JADE HEARTS & CILANTRO SALAD

白沙春露 ✓

CHILLED GREEN ASPARAGUS

Roasted white sesame

碧绿口口脆 ✓

JADE HEARTS

Chinese jade gourd in Sichuan peppercorn essence

六角秋葵 ✓

WASABI OKRA

in a honey, soy & wasabi dressing

脆皮豆腐 ✓

SPICED GOLDEN TOFU

Chili breadcrumbs, garlic & scallion

小拌鲜鱿鱼花

CALAMARI FLOWERS

Tender squid in Sichuan peppercorn & chili oil

- ENTRÉES -

北京烤鸭

TASTE OF ROASTED PEKING DUCK

Pancake, cucumber & leek

干葱锅鸡

WOK-FRIED CHICKEN I N BLACK BEAN & SHALLOTS

Fiery chilis, garlic, scallion & celery

麻辣虾

MA LA CHILI PRAWNS + \$5

Fiery chilis, garlic, scallion & celery

姜醋鲈鱼

CRISPY CHILEAN SEA BASS + \$5

with ginger & vinegar

香醋骨

ZHEN JIANG PORK RIBS

Tender pork short ribs braised in a famous aged black rice wine vinegar
from Jiangsu province

山城辣子鸡

SANCHEN SPICED CHILI CHICKEN

A traditional Sichuan spicy dish wok-fried with dried chilies, star anise & cumin seeds

宫保黑豚肉

KUNG PO IBERICO PORK

with cashews glazed with chilis garlic sauce

宫保豆腐

KUNG PO TOFU

Sweet garlic & dry chili sauce

麻婆豆腐 v

MAPO TOFU

Granny's tofu stew with garlic & fresh chilis

- CHOOSE ONE SIDE -

师傅炒饭 v

CHEF'S FRIED RICE

Finely diced pickled vegetables

干煸四季豆

FOUR SEASON BEANS

French beans sautéed with fresh chilis, minced pork & dried baby shrimp

素菜炒面 v

VEGETARIAN FRIED NOODLES

Wok-tossed with diced seasonal vegetables

- DESSERTS -

香港奶茶提拉米苏

HONG KONG MILK TEA TIRAMISU

Hong Kong milk tea mascarpone Chantilly cream, lady fingers, served with Hong Kong milk tea

香港奶茶提拉米苏马斯卡彭乳酪手指饼干

童年

CHILDHOOD

Vanilla riz au lait, dark maple granola, butterscotch, finger lime, genmai ice cream

香草米布丁, 黑枫糖杂谷, 咸奶糖酱, 手指青柠, 烤玄米冰淇淋

冰淇淋和雪葩

ICE CREAM & SORBET

Ask your server for our flavors