



## 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, Peychaud'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**

香饺鱼椒剥 | 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  H 40 | 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

- CHOOSE ONE ENTRÉES -

北京烤鸭

**TASTE OF ROASTED PEKING DUCK**

Pancake, cucumber & leek

干葱锅鸡

**WOK-FRIED CHICKEN IN 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 ✓

**MAPO TOFU**

Granny's tofu stew with garlic & fresh chilis

- CHOOSE ONE SIDE -

师傅炒饭 ✓

**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 ✓

**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, 手指青檸, 烤玄米冰淇淋

冰淇淋和雪葩

**ICE CREAM & SORBET**

Ask your server for our flavors

Please inform your server about any dietary restrictions.  
20% gratuity will be added to your final check.