



SUMMER SOCIAL HOURS

Available Monday to Friday | 12pm - 7pm

COCKTAILS \$12

1888

Espresso infused Brugal 1888, hazelnut liqueur, creme de cacao, clarified pineapple juice, smoked cherry oak chips

SZECHUAN DRAGON

Dragon fruit infused No. 3 Gin, Angelika elderflower liqueur, Peychaud's bitters, lemon juice

GOLDEN FLOWER

JC Tradicional Reposado, 400 Conejos Mezcal, Cointreau, JF Hadens Mango Liqueur, tropical blend, London Essence roasted pineapple crafted soda

COMFORTABLY NUMB

Thai chili infused Chopin Vodka, Madagascar vanilla, JF Hadens lychee liqueur, lime, green Szechuan peppercorn

SAKURA

Peach infused No. 3 Gin, sparkling apple cider, cranberry juice, citrus, London Essence peach and jasmine crafted soda

FEATURED WINES

PROSECCO Veneto, Italy	9
SAUVIGNON BLANC South Island, New Zealand	10
CHARDONNAY Pouilly Fuisse, France	12
CABERNET SAUVIGNON Paso Robles, California	14
GRENACHE ROSÉ Provence, France	9
BEER, Lucky Buddha	5



SUMMER BITES

黑椒和牛酥

WAGYU BEEF MILLEFEUILLE 12

In black pepper sauce

海皇脆筒

HUTONG PRAWN ROLLS 12

Light pastry filled with prawns and scallops

野菌包 v

TRUFFLE MUSHROOM BAO 12

Wild mushrooms, seasonal vegetables and truffle

素菜春卷 v gf

VEGETARIAN SPRING ROLLS 10

Light pastry filled with seasonal vegetables

黑毛豬小籠包


HOT AND SOUR XIAO LONG BAO 10

Shanghai soup dumplings filled with pork

小拌鮮魷魚花 s

CALAMARI FLOWERS 10

Chilled with chef's special chili garlic sauce

 龍皇抄手 s

PRAWN AND SCALLOP WONTON 12

Handmade dumplings with Chef's special cilantro sauce



HUTONG SIGNATURE DISH

Please let your server know of any dietary restrictions. 20% gratuity will be added to your final check. Available in the bar lounge only. Not available on special holidays. Wine selection is subject to change depending on variety and vineyard availability, substitutions will be provided.