



SUNDAY BUFFET BRUNCH MENU

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

HUTONG SUNDAY BUFFET BRUNCH

AVAILABLE FROM 11:30AM - 4PM

Each seating is two hours | To be enjoyed by the entire table

BRUNCH MENU | \$88 per person

Including bottomless sparkling, wine, beers & cocktails | + \$45 per person

EMPEROR: Including bottomless Taittinger Champagne, sparkling, wine, beers & cocktails | + \$65 per person

Bottomless drink package for 90 minutes

BEVERAGES SELECTION

- CHAMPAGNE & SPARKLING -

***TAITTINGER, CHAMPAGNE NV**
Reims

FRANZI E CRATZI, PROSECCO NV
Piedmont

- COCKTAILS -

MIMOSA

House squeezed orange juice, prosecco

BLOODY MARY

Vodka, tomato juice, Sichuan pepper, olive juice, citrus juice

BELLINI

Prosecco, Pure of Georgia peach

GOLDEN FLOWER

Tequila, Mezcal, Cointreau, mango

*SPICY MARGARITA

Tequila, triple sec, lime juice

*LYCHEE MARTINI

Vodka, lychee purée

- WINE -

WHITE WINE

PINOT GRIGIO 2022

Zenato, Friuli

CHARDONNAY 2022

Textbook, Sonoma

RED WINE

MALBEC 2019

Gerard Bertrand, South of France

CABERNET SAUVIGNON 2017

Chateau la Garance, Bordeaux

- BEER -

TSINGTAO

China

- NON-ALCOHOLIC BEVERAGES -

AMERICANO

ESPRESSO

CAPPUCCINO

LATTE

HOT TEA


ICED TEA

* Available only for EMPEROR drink's package

MENU

Includes all the items below

- DIM SUM -

龙皇抄手 

PRAWN & SCALLOP WONTONS

麻辣凤尾饺

SICHUAN PEPPERCORN PRAWN DUMPLINGS

鱼香咸水角

YU XIANG CRISPY PORK DUMPLINGS

香饺鱼椒剥

PICKLED CHILI COD DUMPLINGS

麻婆豆腐包

MAPO TOFU BAO

野菌菠菜饺 v

WILD MUSHROOM & SPINACH DUMPLINGS

- BUFFET -

生蚝

OYSTERS

大虾沙律

KING PRAWN SALAD

素菜春卷 v

VEGETARIAN SPRING ROLLS

Light pastry filled with seasonal vegetables

六角秋葵 v

WASABI OKRA

in a honey, soy & wasabi dressing

东海龙皇

STEAMED BRANZINO FILET

Sichuan pepper, ginger, onions

川式捞蟹皇豆腐

BLUE CRAB WITH CHILLED TOFU

Homemade spiced soy sauce

麻婆豆腐 v


MAPO TOFU

Flavors from garlic, dried & fresh chilies

麻辣虾 

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

北京烤鸭 

PEKING DUCK WITH PANCAKES

特色口水鸡

KOU SHUI CHICKEN

Tender poached chicken breast in a chili broth

山城辣子鸡

SANCHEN SPICED CHILI CHICKEN

A traditional Sichuan spicy dish wok-fried with dried chilies

师傅炒饭 v

CHEF'S FRIED RICE

Fried rice with finely diced pickled vegetables

浓香炒饭

SEAFOOD FRIED RICE

Shrimp, scallops & ginger

素菜炒面 v

VEGETARIAN FRIED NOODLES

Wok-tossed with vegetables

香醋骨

ZHEN JIANG PORK RIBS

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

炆椒香炒米粉 v

RICE VERMICELLI

Wok-tossed with seasonal vegetables

- DESSERTS -

抹茶意大利芝士饼

MATCHA TIRAMISU

Mascarpone cheese, matcha

蛋挞

CHINESE EGG TART

Evaporated milk, coconut

椰香米饭布丁

COCONUT RICE PUDDING

Lime zest, coconut, milk

果挞

FRUIT TART

Assortment of fruit

巧克力挞

CHOCOLATE TART

Strawberry, heavy cream

鲜果沙律

FRUIT SALAD

芝麻饼

SESAME BISCUITS

Sesame ganache, whole, evaporated & condensed milk

HUTONG

HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK