

HUTONG WEEKEND BRUNCH

AVAILABLE ON WEEKENDS 12PM - 5PM

(Reservations from 12pm - 3pm)

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

Including bottomless Tattinger Champagne, sparkling, wine, beers & cocktails | **+\$55** per person

Bottomless drink packages for 90 minutes

BEVERAGES SELECTION

- CHAMPAGNE & SPARKLING -

NV CHAMPAGNE, TAITTINGER,
Reims

NV PROSECCO FRANZI E CRATZI,
Piedmont

- COCKTAILS -

MIMOSA

House squeezed orange juice, prosecco

BLOODY MARRY

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

2022 PINOT GRIGIO,
Zenato, Friuli

2022 CHARDONNAY
Textbook, Sonoma

RED WINE

2019 MALBEC BERNARD BERTRAND,
South of France

2017 CABERNET SAUVIGNON,
Chateau La Garance, Bordeaux

- BEER -

TSINGTAO,
China

- NON-ALCOHOLIC BEVERAGES -

AMERICANO

ESPRESSO

CAPPUCCINO

LATTE

HOT TEA

ICED TEA

MENU

Includes all the items below

- DIM SUM -

龙皇抄手 皇
PRAWN & SCALLOP WONTONS

麻辣凤尾饺
SICHUAN PEPPERCORN PRAWN

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

- BUFFET -

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
KING CRAB WITH CHILLED TOFU
Homemade spiced soy sauce

麻婆豆腐 v
MAPO TOFU
Flavors from garlic, dried & fresh chilies

麻辣虾 皇
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

北京烤鸭 皇
PEKING DUCK
with pancakes

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

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

- DESSERT -

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



BRUNCH MENU

HUTONG

HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK

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