



SATURDAY LUNCH MENU

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

SATURDAY LUNCH

AVAILABLE FROM 12PM - 4PM

BRUNCH FOOD MENU | \$60 per person

To be enjoyed by the entire table

- FREE FLOW DRINK OPTIONS -

BUBBLES | \$42 per person

Torresella Prosecco, selection of Bellini, selected wines & beer

SAKE, CHAMPAGNE & COCKTAILS | \$100 per person

Soto Junmai Sake, Moët & Chandon Imperial Brut

Selection of cocktails, selected wines & beer

COCKTAILS SELECTION

- HUTONG SIGNATURE -

CHINESE LANTERN

Aperol, Santa Margherita sparkling rosé, mandarin cordial, plum bitters,
London Essence crafted soda, gooseberry

ANCIENT OLD FASHION

Noble Oak Bourbon, Hennessy VS, Benedictine, mole bitters, sesame oil

- HUTONG MIAMI CRAFTED -

SAKURA

Ketel One Botanicals Peach & Orange Blossom, sparkling apple cider, cranberry juice,
citrus, London Essence peach & jasmine crafted soda

All beverages are subject to 90 minutes consumption.

MENU

- DIM SUM & STARTERS -

Including all dishes listed below

野菌包 ✓

TRUFFLE MUSHROOM BAO

鱼香咸水角

**YU XIANG CRISPY PORK
DUMPLINGS**

素菜春卷 ✓

VEGETARIAN SPRING ROLLS

龙皇抄手

**PRAWN & SCALLOP
WONTONS**

- ELEVATE YOUR EXPERIENCE -

北京烤鸭

ROASTED PEKING DUCK

served with pancakes, cucumber & leek

HALF **70** | WHOLE **140**

- MAINS TO SHARE -

Choice of one

麻辣虾  +\$10

MALA CHILI PRAWNS

or

香醋骨

ZHEN JIANG PORK RIBS

or

宫保鸡

KUNG PO CHICKEN

or

虎皮尖椒炆牛肉粒 +\$15

**PAN-SEARED
BEEF TENDERLOIN**

- SERVED WITH -

师傅炒饭 ✓

CHEF'S FRIED RICE

干煸四季豆

FOUR SEASON BEANS

- FINISH IN STYLE -

包子豆浆

BAO & SOY

This offer is available for minimum of 2 guests.