



SOCIAL HOUR

Available Monday to Friday | 6pm - 7:30pm

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

JASMINE FIZZ

Angelika elderflower liqueur, sparkling wine, London Essence white 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



SOCIAL HOUR BITES \$29

素菜春卷 V GF

VEGETARIAN SPRING ROLLS

Light pastry filled with seasonal vegetables

黑毛豬小籠包


HOT AND SOUR XIAO LONG BAO

Shanghai soup dumplings filled with pork

川式香辣爆魷魚

SICHUAN-STYLE CALAMARI

Wok Tossed with chilis, black beans and dried garlic

龍皇抄手 

PRAWN AND SCALLOP WONTONS

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 and outdoor terrace only from Mondays to Fridays from 6pm-7:30pm.

Not available on special holidays. Wine selection is subject to change depending on variety and vineyard availability, substitutions will be provided.