

**DOUBLE HAPPINESS MENU** 

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- STARTERS -

## 小拌鮮魷魚花

#### **CALAMARI FLOWERS**

Tender squid in Sichuan peppercorn & chili oil

海皇脆筒

#### **HUTONG PRAWN ROLLS**

Light crispy roll with prawns & scallops

黑椒和牛酥

## WAGYU BEEF MILLEFEUILLE

Slow cooked with black pepper

- MIDDLE COURSE -

北京烤鸭

#### **PEKING DUCK**

Peking duck with pancakes

- ENTRÉES -

## 北京烤鸭生菜包

## PEKING DUCK LETTUCE WRAP

Peking duck second course

## 大紅燈籠高高掛

#### **RED LANTERN**

Hutong's signature crispy spiced soft shell crab on a bed of dried whole chilis

草綑牛骨

## AROMATIC BEEF RIB IN LOTUS LEAF

Ten-hour slow braised in star anise, cinnamon, dark soy sauce

-SIDES -

## 脆柱豆苗 PEA SHOOTS

Wok-tossed with crushed dried scallops

鮮鴨炒飯

## **DUCK FRIED RICE**

French beans, egg & chilli oil

素菜炒麵v

## **VEGETARIAN FRIED NOODLES**

Wok-tossed with vegetables

- FINISH IN STYLE -

- FINISH IN STILE -

是日自家製冰淇淋或雪葩
TODAY'S HOMEMADE ICE CREAM OR SORBET

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