



# HUTONG TASTING MENU

\$145 PER GUEST | \*OPTIONAL WINE PAIRING \$80

(To be enjoyed by a minimum of 2 guests per table)

小拌鲜鱿鱼花  
CALAMARI FLOWERS  
Tender squid in Sichuan  
peppercorn & chili oil

特色口水鸡  
KOU SHUI CHICKEN  
Poached chicken breast in a chili  
broth served room temperature

碧绿口口脆 ▼  
JADE HEART  
Chinese lettuce in Sichuan  
peppercorn essence

\*Sparr Rosé, Brut. Cremant D' Alsace, AOC\*

蟹粉蟹肉海鲜饺  
SEAFOOD, CRAB ROE &  
CRAB MEAT DUMPLINGS

翠绿菠菜饺 ▼  
SPINACH & WILD MUSHROOM  
DUMPLINGS

黑椒和牛酥  
WAGYU BEEF MILLE-FEUILLE

鱼香咸水角  
YU XIANG CRISPY PORK DUMPLINGS

- ENHANCE YOUR EXPERIENCE -

北京烤鸭  
ROASTED PEKING DUCK  
Served with hoisin sauce, cucumbers, scallions & pancakes  
(\$30pp Supplement)

川式香辣爆炒龙虾  
HUTONG LOBSTER  
Wok-tossed with chili, black beans &  
dried garlic

姜汁玉兰 ▼  
KAI-LAN  
Chinese broccoli in garlic & ginger

\*Roland Tissier & Fils, "Les Genets", Sauvignon Blanc 2023. Sancerre, France\*

老乾媽煸炒牛柳  
MA LA BEEF TENDERLOIN  
Black beans, whole red peppercorns, chili &  
Chinese celery

巧妇小炒面  
FRIED NOODLES  
Wok-tossed with vegetables

\*Bastioni dei Collazzi, Chianti 2021, Tuscany, Italy\*

包子和豆浆  
BAO & SOY MILK  
White sesame Chantilly, salted caramel, sesame cake, praline and soy milk ice cream

\*Sauternes, Chateau Les Justices 2022, France\*