



HUTONG TASTING MENU

\$128 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 DUMPLING

黑椒和牛酥
WAGYU BEEF MILLE-FEUILLE

- 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