



NEW YORK

香槟和点心
BUBBLES & BAO

香槟和点心 BUBBLES & BAO

Available on Saturdays 12pm - 5pm

(Reservations from 12pm - 3pm)

To be enjoyed by the entire table

Brunch menu | **\$70** per person

Including bottomless non-alcoholic cocktails | **\$95** per person

Including bottomless bubbles and cocktails | **\$130** per person

Including bottomless Gonet-Medeville Brut Premier Cru Champagne and
cocktails | **\$150** per person

Bottomless drink packages for 90 minutes

HUONG

NEW YORK

饮品选择 BEVERAGES SELECTION

有汽葡萄酒 BUBBLES

Albet i Noya classic petit albet, brut reserva cava

鸡尾酒 COCKTAILS

Chinese Lantern

Aperol, St. Germain, cava, mandarin, plum bitters

Lychee Belini

Lychee and cava

餐牌 MENU

Including all dishes listed below

胡同特色 TASTE OF HUTONG

素菜春卷 Vegetable spring roll ▼

海皇脆筒 Hutong prawn roll 

海鲜雲吞 Scallop and prawn garlic wonton

碧绿口口脆 Jade hearts

巧手蚕豆 Chilli broad beans ▼

胡同包子 BAOS OF HUTONG

野菌包 Truffle shitake and wild mushroom bao ▼

香煎麻辣鱼包 Roasted spicy cod bao

肉骨茶小笼包 Bak Kut Teh Xiao Long bao

明炉烧烤 BARBECUE

- Additional course supplement -

北京烤鸭 Roasted Peking duck with pancakes 

Half \$60 | Whole \$120

自建包子 BUILD YOUR OWN BAO

宫保虾 Kung Po prawns

干葱锅鸡 Wok-fried chicken with shallots and black bean

師傅炒饭 Chef's fried rice

蒸包 Steamed bao buns

甜包 SWEET BAO

包子和豆浆 Bao and soy milk

 Signature dish