



SOCIAL HOURS

Available Daily | 3pm - 7pm

COCKTAILS

COMFORTABLY NUMB \$10

Thai chili infused Ketel One Vodka, Madagascar vanilla, JF Hadens lychee liqueur, lime, green Sichuan peppercorn

GOLDEN FLOWER \$10

Don Julio Reposado, Mezcal Union, Cointreau, JF Hadens Mango Liqueur, tropical blend, London Essence roasted pineapple crafted soda

SICHUAN DRAGON \$10

Dragon fruit infused No.3 gin, Angelika elderflower liqueur, Peychaud's bitters, lemon juice

SAKURA \$10

Ketel One Botanicals peach & orange blossom, sparkling apple cider, cranberry juice, London Essence peach & jasmine crafted soda

NOBLEMAN \$10

Espresso infused Brugal 1888, hazelnut liqueur, creme de cacao, clarified pineapple juice, smoked cherry oak chips

SPARKLING, WINE & BEER

PROSECCO \$8

SAUVIGNON BLANC \$8

PINOT GRIGIO \$8

CABERNET SAUVIGNON \$8

PINOT NOIR \$8

GRENACHE ROSÉ \$8

BEER \$5

Wine variety and availability subject to change.




BITES

黑椒和牛酥 \$10

WAGYU BEEF MILLEFEUILLE

in black pepper sauce

海皇脆筒  \$10

HUTONG PRAWN ROLLS

Light pastry filled with prawns & scallops

野菌菠菜饺 v \$8

WILD MUSHROOM & SPINACH DUMPLINGS

Handmade crystal dumplings

素菜春卷 v \$8


VEGETARIAN SPRING ROLLS

Light pastry filled with seasonal vegetables

叉烧煎包 \$8

ROASTED PORK BAO

Fluffy bao buns filled with slow roasted sweet barbecue pork

龙皇抄手  \$14

PRAWN & SCALLOP WONTONS

Handmade dumplings with chef's special cilantro sauce

点心拼盘 \$18

DIM SUM PLATTER (4 pieces)

1 x 黑松露虾饺

PRAWN & BLACK TRUFFLE

1 x 香饺鱼椒刺

PICKLED CHILI COD DUMPLINGS

1 x 野菌菠菜饺 v

WILD MUSHROOM & SPINACH

1 x 麻辣凤尾饺

SICHUAN PEPPERCORN PRAWN

麻辣牛柳串烧 \$18

MALA BEEF TENDERLOIN SKEWERS (2 pieces)

Please let your server know of any dietary restrictions. 20% gratuity will be added to your final check. Available in the bar lounge only. Not available on special holidays. Wine selection is subject to change depending on variety and vineyard availability, substitutions will be provided.



HUTONG SIGNATURE DISH