



## PRIVATE DINING

Offering stunning panoramic views of London,  
Hutong provides an unbeatable back drop to any special event.



In the heart of London Bridge, within easy reach of the Square Mile and Canary Wharf, Hutong is ideally located for business lunches or dinners when a real 'wow' factor is required.

Based on the much-loved restaurant of the same name in Hong Kong, Hutong's award-winning menu features the diverse cuisine of Northern China.

Hutong has two beautiful rooms for private dining, both with floor to ceiling windows, hand carved wooden doors and red lanterns.

The Shanghai private dining room overlooking Tower Bridge, can seat up to 16 guests on two tables of 8.

The Beijing private dining room overlooking St Pauls Cathedral and The London Eye, can seat up to 24 guests on two tables of 12.





Hutong's cuisine takes its inspiration from the dishes served in the imperial palaces of what was then Peking.

Based on the 'Lu school' cuisine of Shandong Province, Hutong's event menus artfully capture the subtlety and surprises of Northern Chinese cooking.

The set menus available in Hutong are based on a sharing concept of dishes, that will be continually brought to the table over the course of your meal.





## SAMPLE SET LUNCH MENUS

£45.00 PER PERSON

香檳蝦餃  
Rosé Champagne shrimp dumpling  
帶子南瓜餃  
Scallop and pumpkin dumpling  
蟹肉水晶餃  
Crab meat dumpling  
竹筴上素餃  
Vegetable and bamboo pith dumpling

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麻辣海斑柳  
Stir-fried grouper fillet with Ma La chilli sauce

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回鍋玫瑰肉  
Wok-fried sliced pork loin with Chinese Rosé wine sauce  
雜菜粒生菜包  
Stir-fried vegetables and mushrooms with soy,  
served with lettuce

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汁燒牛柳粒蛋炒飯  
Egg fried rice with Angus beef tenderloin,  
garlic and black pepper gravy

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豇沙鍋餅配播沙湯丸  
Red bean pancakes and sesame dumplings

£55.00 PER PERSON

雲海白玉  
Chilled sliced scallop served with pomelo segments  
白沙春露  
Green asparagus dressed with white sesame  
素菜春卷  
Vegetarian spring rolls

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鐵觀音露筍明蝦球  
Fried prawn with asparagus,  
iron Buddha tea leaves and garlic  
見龍在田  
Wunan-style cod fillet

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宮保雞  
Fried chicken fillet with chestnut,  
sweet and spicy sauce

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乾煸秋葵  
Fried lady's fingers with spicy minced pork,  
chilli and dried shrimp  
龍蝦粒炒飯  
Fried rice with diced lobster, spring onion  
and shrimp sauce

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豇沙鍋餅配播沙湯丸  
Red bean pancakes and sesame dumplings





## SAMPLE SET DINNER MENUS

### OPTIONAL ARRIVAL DRINK AND CANAPÉS

A glass of Veuve Clicquot Champagne and canapés on arrival

Canapés include: Rosé Champagne shrimp dumpling, Scallop and pumpkin dumpling, crispy Peking duck roll, vegetarian spring roll

£24 per person

### £65.00 PER PERSON

上海小籠包

Shanghai-style xiao long bao

椒汁大墨

Braised cuttlefish salad

With Sichuan pepper dressing

薑汁菠菜

Wilted spinach

With Sichuan ginger sauce, toasted sesame

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青花椒鱈魚

Steamed cod fillet with Sichuan peppercorn

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草綱牛骨

Aromatic beef rib braised in lotus leaf

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家鄉回鍋肉

Sichuan-style double-cooked pork belly

With Chinese cabbage, leeks, chilli beans, black beans and soya bean paste

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火爆蓮藕片

Lotus root fried with chilli, green pepper and spicy sauce

農香炒飯

Seafood fried rice with dried salted fish and ginger

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煎堆球 薑丁蜜糖

Golden sesame dumplings with honey & ginger ice-cream

### £75.00 PER PERSON

北京烤鴨

Roasted Peking duck, served with classic pancakes

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宮保蝦

Kung Po-style fried prawns

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金湯魚片

Monkfish in Yangtze hot and sour broth

**Cooked with pumpkin, mushrooms, ginger, onion and garlic**

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京城羊肉

Crispy de-boned lamb ribs

Marinated for 24 hours, braised and deep-fried

鴨鬆生菜包

Stir-fried shredded duck, served with fresh lettuce

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龍抄手

Won-ton served with garlic-chilli sauce

乾煸四季豆

Spicy minced pork with string beans

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瑤柱蛋白炒飯

Egg-white fried rice

Topped with crushed conpoy and spring onion

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煎堆球 薑丁蜜糖

Golden sesame dumplings with honey & ginger ice-cream



## SAMPLE COCKTAIL MENU

Hutong's Shanghai Bar features classic and contemporary cocktails which are created with an innovative use of Chinese fruits, herbs and spices, many of them used in traditional Chinese medicine.

### CHINESE 75 £16.00

Santa Rita sweet wine, hibiscus flower infusion, Cointreau, lemon juice, Champagne

### NO SMOKE WITHOUT FIRE £15.00

Herradura tequila, lemon juice, Chambord, passion fruit, pineapple juice, Peychaud's bitters, mint leaves, raspberries

### HEMINGWAY'S ABSINTHE COOLER £13.50

Midori, Hutong iced tea, lemon juice, Absinthe, lemonade

### ANCIENT FASHIONED £16.00

Nikka, Bulleit, ginseng syrup, cloves, cherry bitters, Maraschino liqueur

The full cocktail menu is available upon request.



## SAMPLE WINE MENU

### CHAMPAGNE

	VINTAGE	REGION	PRICE
Veuve Clicquot, "Yellow Label" Brut	NV	France	£78.00
Louis Roederer Brut	NV	France	£102.00
Ruinart Blanc de Blanc	NV	France	£155.00

### ROSÉ CHAMPAGNE

Ruinart Rosé	NV	France	£150.00
Laurent Perrier Brut Rosé	NV	France	£160.00

### ROSÉ WINE

Château Sainte Marguerite, Cru Classé, Organic, Côtes de Provence	2014	France	£45.00
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### WHITE WINE

Pe Branco, Herdade do Esporao, Alentejo	2014	Portugal	£32.50
Verdejo, Jose Pariente, Rueda	2014	Spain	£38.00
Gavi di Gavi DOCG, Giacomo Ascheri, Piemonte	2014	Italy	£54.00
Sauvignon Blanc, Reserve Single Block, Yealands, Marlborough	2014	New Zealand	£54.00
Sancerre "Cuvée Insolite", Franck Millet, Loire Valley	2014	France	£76.00
Puligny-Montrachet, 1 <sup>er</sup> Cru Les Folatiers, D.A.Chavy	2011	France	£130.00

### RED WINE

Marzemino delle Venezie, Villa Mura, Sartori	2013	Veneto	£32.50
Fabre Montmayou, Mendoza	2013	Argentina	£44.00
Rioja Selección Crianza, Bodegas Tobía, Rioja	2010	Spain	£47.00
Château Pavillon Rocher, Grand Cru Classé	2008	France	£80.00
Pommard, Vieilles Vignes, D. Fanny Sabre, Côte de Beaune	2012	France	£115.00
Brunello di Montalcino, Silvio Nardi, Tuscany	2009	Italy	£140.00

Please note, these are sample menus only, therefore details and prices are subject to change. Please contact us for a full and up to date menu.

All prices on all menus are inclusive of 20% VAT. A 15% discretionary service charge will be added to the final bill.




Private dining enquires: 020 3011 3233


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