

HUTONG TASTING MENU

This menu has been designed for a minimum of 2 guests and it is only available when ordered for the whole table

AED 698 per person for Food
AED 498 per person for Wine Pairing | Supplement

1ST COURSE

SPRING SALAD WITH SESAME DRESSING **V, N**

HUTONG PRAWN ROLL **D**

WILD MUSHROOM & TRUFFLE BAO **V, D**

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand

2ND COURSE

DIMSUM PLATTER

CRYSTAL VEGETABLE DUMPLING **V, G, D**

BAMBOO SHOOTS & SHRIMP HAR GOW **G, D**

PRAWN & CHICKEN SIU MAI **D**

CHARCOAL BEEF XIAO LONG BAO **D**

Charles Smith "Kung Fu Girl" Riesling, Washington State, U.S.A

ROASTED PEKING DUCK WITH PANCAKES **D**

Half AED 198 | Whole AED 348 Supplement

Elevate your experience with our Peking Duck add-on.
Alternatively, savour the Peking Duck by swapping out the third course

3RD COURSE

MAPO TOFU **V, G, D**

PAN-SEARED SEA BASS WITH CRISPY LEEK **D**

Joseph Drouhin Reserve de Vaudon Chablis, Burgundy, France

4TH COURSE

SANCHEN SPICED CHICKEN **D**

WOK-TOSSED BEEF TENDERLOIN **G, D**

HUTONG FRIED RICE **G, D**

Trénel, Côte du Py Morgon, Beaujolais, France

or

Kendall-Jackson Vintner's Reserve Zinfandel, California, U.S.A.

5TH COURSE

SIGNATURE DESSERT PLATTER

Bao & Soy | Golden fortune

Selection of ice cream | Mix fresh fruits

Cossetti Clemente & Figli Moscato D'Asti, Piedmont, Italy

Our menus are subject to change depending on availability.
All prices are inclusive of 5% VAT and subject to 7% authority fees.

Key to allergens

V - Vegetarian, G - Gluten-free, D - Dairy-free, A - Contains alcohol