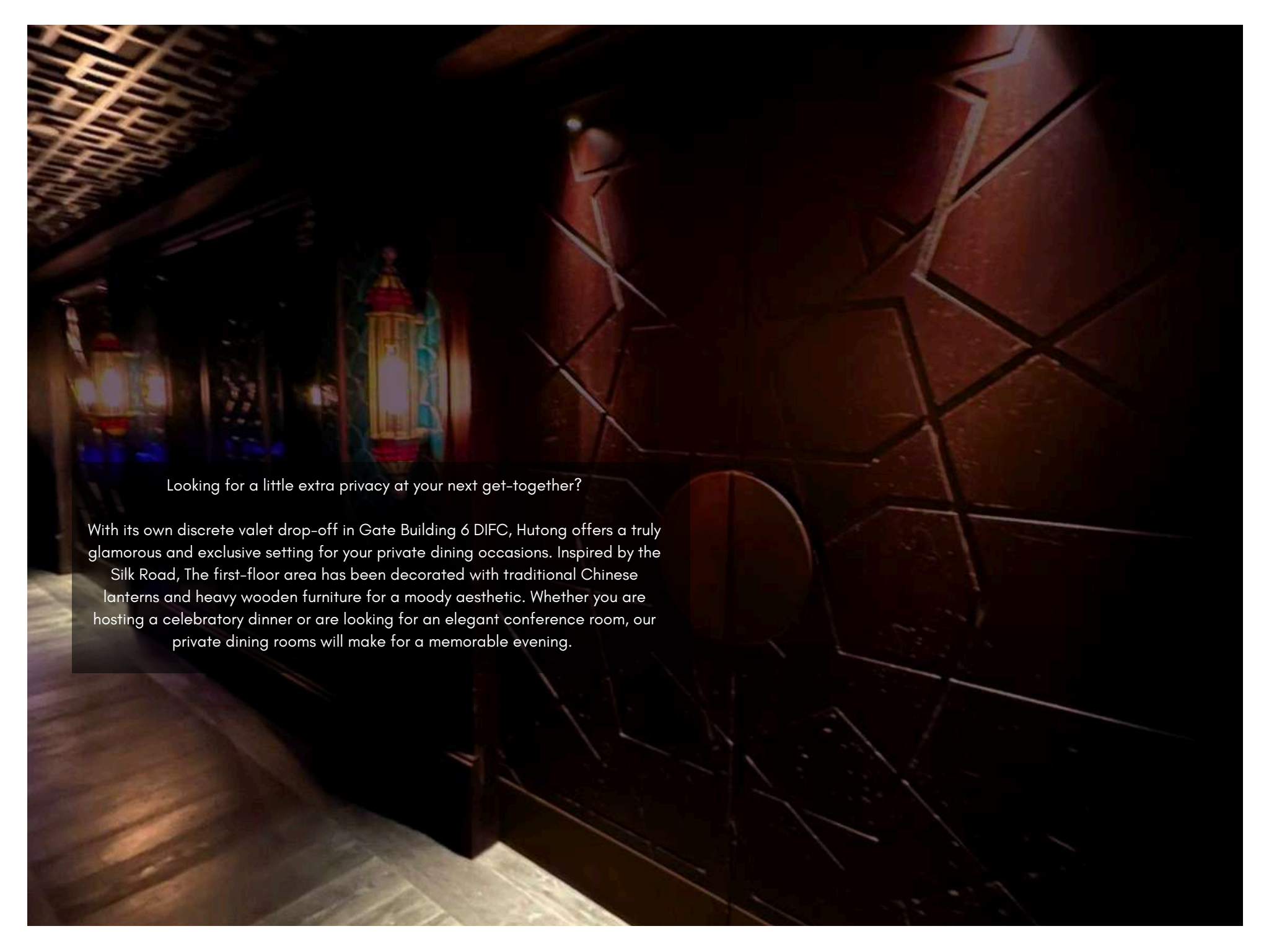




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*Private Dining Rooms*

The background image shows a traditional Chinese interior. On the right, a wall is covered in a dark wood lattice pattern. A large, glowing lantern hangs from the ceiling, casting a warm light. The floor is made of dark wood. The overall atmosphere is moody and elegant.

Looking for a little extra privacy at your next get-together?

With its own discrete valet drop-off in Gate Building 6 DIFC, Hutong offers a truly glamorous and exclusive setting for your private dining occasions. Inspired by the Silk Road, The first-floor area has been decorated with traditional Chinese lanterns and heavy wooden furniture for a moody aesthetic. Whether you are hosting a celebratory dinner or are looking for an elegant conference room, our private dining rooms will make for a memorable evening.

## Shanghai Room

Our Shanghai private dining room is nestled away on the mezzanine level of the restaurant and is perfect for intimate dining occasions. The Shanghai private dining room can be combined with the neighbouring Beijing private dining room to accommodate larger groups.



### CAPACITIES

Up to 12 GUESTS in the Shanghai Room  
Up to 30 GUESTS combined

## *Beijing Room*

Overlooking the stunning main dining area and bar, the Beijing private dining room combines exclusivity with the buzz of the main restaurant, making it the perfect choice for celebratory occasions. The Beijing private dining room can be combined with the neighboring Shanghai private dining room to accommodate larger groups




**CAPACITIES**

Up to 12 GUESTS in the Beijing Room

*Shanghai and Beijing Room (Combined)*



 **CAPACITIES**  
Up to 32 GUESTS combined



### **Chef Menu**

Discover our chef's top picks from our chef menu, featuring a curated selection of our most popular dishes. From delightful easy-going options to explosively flavorful creations, each dish has been handpicked to tantalize your taste buds and elevate your dining experience

## *Chef Menu*

AED 398 per person

Priced per person and designed for sharing

### ***1st course***

#### **Chilled Green Asparagus**

dressed with white sesame

#### **Charcoal Beef Xiao Long Bao**

#### **Vegetable Spring Roll**

#### **Wild Mushroom & Truffle Bao**

### ***2nd course***

#### **Red Lantern**

deep-fried soft-shell crab on a bed of dried whole chillies

### ***3rd course***

#### **Ma La Chilli Prawns**

sichuan peppercorns, garlic, ginger & julienne Chinese celery

#### **Wok-Tossed Beef Tenderloin**

with Laoganma sauce

#### **Four Seasons Beans**

#### **Hutong Fried Rice**

### ***4th course***

#### **Bao & Soy**

sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice cream

*All prices are inclusive of 5% VAT and subject to 7% authority fees.*



### **Signature Menu**

Begin a culinary journey with the Signature Menu, meticulously crafted to showcase the pinnacle of premium and signature dishes. Each dish is a testament to dedication to quality, creativity, and flavor, blending the finest ingredients with innovative techniques.

## *Signature Menu*

AED 598 per person

Priced per person and designed for sharing

### **1st course**

#### **Seared Scallops**

with spicy dongbei salad

#### **Wagyu Beef Millefeuille**

#### **Artichoke & Lily bud Dumpling**

### **2nd course**

#### **Roasted Peking Duck with Pancakes**

### **3rd course**

#### **Sichuan style Lobster Wok-tossed**

with chilli, dried garlic & spicy breadcrumbs

### **4th course**

#### **Wok-tossed Beef Tenderloin**

#### **Hutong Fried Rice**

### **5th course**

#### **Bao & Soy**

sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice cream

*All prices are inclusive of 5% VAT and subject to 7% authority fees.*



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

### **Tasting Menu**

Step into a journey through authentic and exotic flavors with our expertly curated tasting menu. Each dish is crafted to provide a unique and immersive experience, showcasing the culinary mastery that Hutong is renowned for. Indulge in a dining adventure that celebrates the art of taste and tradition.

## *Tasting Menu*

AED 698 per person

*Priced per person and designed for sharing*

### ***1st course***

**Spring Salad with Sesame Dressing**

**Hutong Prawn Roll**

**Wild Mushroom & Truffle Bao**

### ***2nd course***

**Dim Sum Platter**

Crystal Vegetable Dumpling

Bamboo Shoots & Shrimp Har Gow

Prawn & Chicken Siu mai

Charcoal Beef Xiao Long bao

### ***3rd course***

**Mapo Tofu**

**Pan-Seared Sea Bass with Crispy Leek**

### ***4th course***

**Sanchen Spiced Chicken**

**Wok-Tossed Beef Tenderloin**

**Hutong Fried Rice**

### ***5th course***

**Signature Dessert Platter**

Bao & Soy | Golden fortune

Selection of ice cream | Mix Fresh Fruits

*All prices are inclusive of 5% VAT and subject to 7% authority fees.*





### **Exclusive Dining Menu**

Indulge in an exquisite culinary journey with our exclusive dining menu, meticulously crafted to elevate your dining experience. Featuring a selection of premium dishes, savor the authentic flavors of Northern Chinese cuisine and the bold spices of Sichuan- promising a luxurious dining experience unlike any other.

## *Exclusive Dining Menu*

AED 858 per person

Priced per person and designed for sharing

### **1st course**

**Alaskan King Crab and Shrimp Salad  
Wagyu Beef Millefeuille**

### **2nd course**

#### **Special Dumpling Platter**

Abalone Dumpling  
Spiced Chilean Sea Bass Dumpling  
Rose Champagne Shrimp Dumpling  
Crystal Vegetable Dumpling

### **3rd course**

**Flaming Roasted Peking Duck with Pancakes  
Caviar Kaluga 30g**

### **4th course**

**Sichuan Style Canadian Lobster  
Truffle Kou Shui Chicken  
Yu Xiang Crispy Eggplant  
Foie Gras and Wagyu Beef Fried Rice**

### **5th course**

#### **Signature Dessert Platter**

Bao & Soy | Golden fortune | Ma La Chocolate  
Selection of Wild Sorbet | Mix Fresh Fruits

*All prices are inclusive of 5% VAT and subject to 7% authority fees.*

