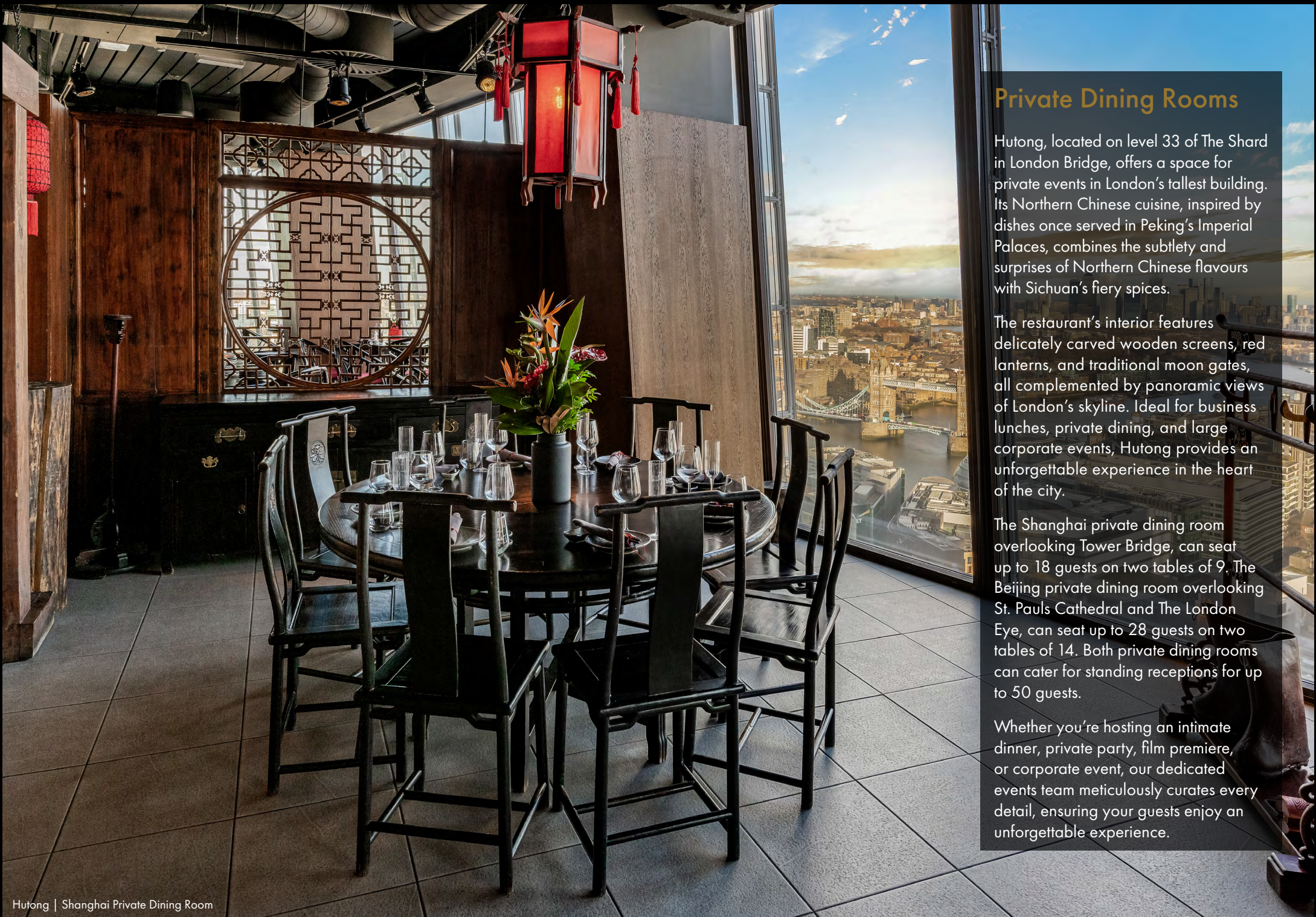




Private Dining Rooms



Private Dining Rooms

Hutong, located on level 33 of The Shard in London Bridge, offers a space for private events in London's tallest building. Its Northern Chinese cuisine, inspired by dishes once served in Peking's Imperial Palaces, combines the subtlety and surprises of Northern Chinese flavours with Sichuan's fiery spices.

The restaurant's interior features delicately carved wooden screens, red lanterns, and traditional moon gates, all complemented by panoramic views of London's skyline. Ideal for business lunches, private dining, and large corporate events, Hutong provides an unforgettable experience in the heart of the city.

The Shanghai private dining room overlooking Tower Bridge, can seat up to 18 guests on two tables of 9. The Beijing private dining room overlooking St. Pauls Cathedral and The London Eye, can seat up to 28 guests on two tables of 14. Both private dining rooms can cater for standing receptions for up to 50 guests.

Whether you're hosting an intimate dinner, private party, film premiere, or corporate event, our dedicated events team meticulously curates every detail, ensuring your guests enjoy an unforgettable experience.





Sample Brunch Menu

Available on weekends & bank holidays 11:30am - 3:30pm

Hutong Dynasty Brunch Menu | £60 per person

Set menus for groups of 7-28 guests

Optional Champagne & cocktails packages:

Free flowing cocktails, house wines & beer £40pp

Free flowing Bellinis, house wines, prosecco & beer £32pp

Free flowing mocktail & soft drinks £25pp

素菜春卷 **V**

Vegetarian spring rolls

Filled with mushrooms & cabbage, served with spring onions

橙味脆莲藕 **V GF**

Slice Lotus root in orange sauce

蘑菇菠菜饺 **V GF**

Mushroom & spinach dumplings

海鲜雲吞 **GF**

Scallop & prawn wontons

with hot & spicy sauce

黑蒜雞肉紅油抄手

Poached chicken & black garlic spicy wontons

海皇脆筒 **GF**

Crispy prawn rolls

filled with prawn, mixed seafood & vegetables

特色口水鸡

Kou shui chicken

Tender poached chicken breast in a chilli broth

香煸口口脆牛丝

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

嫩蛋滑帶子 **GF**

Wok-scrambled egg with scallops

胡同特色酥鱼柳

Seabass with ginger & garlic in chilli sauce

风味飘香虾

Sichuan style prawns tempura

蜜汁甜辣鸡

Sweet & sour chicken

with red onion, yam & bell pepper

老干妈煸炒牛柳 **GF**

Ma La beef tenderloin

Bell peppers, chilli & black bean sauce

麻婆豆腐 **V VG**

Mapo tofu with Chilli sauce

师傅炒饭 **V**

Chef's pickled vegetable fried rice

松露素菜炒面 **V**

Black truffle fried noodles

with vegetables & fungus

麻辣巧克力挞 **V**

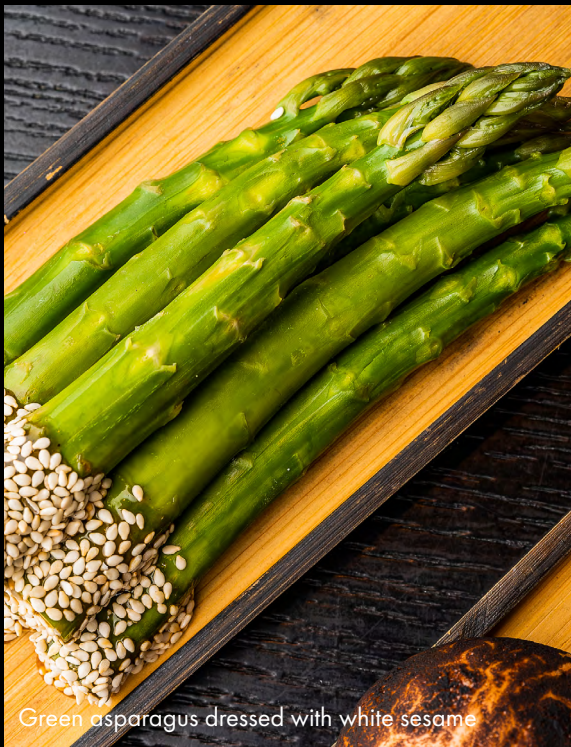
Ma la chocolate tart

芒果布丁

Mango pudding with fruit salsa

柑橘雪芭 **VG**

Mandarin sorbet



Green asparagus dressed with white sesame



Peking Duck with pancakes

Sample Lunch Menus

Available Monday - Friday 12pm - 3pm

Optional arrival Champagne & canapés:

A glass of **NV Veuve Clicquot, Yellow Label** & four canapés £40pp

A glass of **NV Ruinart Blanc de Blancs** & four canapés £65pp

A glass of **2015 La Grande Dame, Veuve Clicquot** & four canapés £80pp

A glass of **2013 Dom Pérignon** & four canapés £110pp

Hutong Signature Lunch Menu

£80 per person

Set menus for groups of 10-28 guests

红油龙虾饺

Lobster dumplings with Sichuan chilli sauce

酥脆香芋猪肉饺

Yam & pork crispy dumplings

蘑菇菠菜饺 **V VG**

Mushroom spinach dumplings

北京烤鸭

Roasted Peking duck with pancakes

宫保虾球

Kung po style fried prawns

山城辣子鸡

Fried chicken fillet with Sichuan dried chilli

干煸四季豆 **V VG**

Stir-fried string beans with chilli

松露素菜炒面 **V**

Black truffle fried noodles
with vegetables & fungus

芒果布丁 **GF**

Mango pudding with fruit salsa

or

香港奶茶提拉米苏

Hong Kong Milk Tea-ramis
(supplement of £6 pp)

Coffee & petit fours

Flavours of Hutong Menu

£39 per person

Set menus for groups of 10-28 guests

THREE-COURSE TASTING MENU

素菜春卷 **V**

Vegetarian spring rolls

Filled with mushrooms & cabbage, served with
spring onions

or

鲜椒蒜香辣鸡翅

Wok-tossed chicken wings
with garlic & bell peppers

or

海鲜雲吞

Scallop & prawn wontons
with hot & spicy sauce

or

香煸口口脆牛丝

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

山城辣子鸡

Fried chicken fillet with Sichuan dried chilli

or

麻婆豆腐 **V VG**

Mapo tofu chilli sauce

or

胡同特色酥鱼柳

Seabass with ginger & garlic in chilli sauce

or

老干妈煸炒牛柳

Ma La beef Bell peppers, chilli & black bean
sauce with

白飯 **V**

Steamed rice

or

松露素菜炒面 **V**

Black truffle fried noodles
with vegetables & fungus
(supplement of £4)

柑橘雪芭 **VG**

Mandarin sorbet

or

芒果布丁 **GF**

Mango pudding with fruit salsa

Coffee & petit fours

(supplement of £5 pp)

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Sample Dinner Menus

Optional arrival Champagne & canapés:

A glass of **NV Veuve Clicquot, Yellow Label** & four canapés £40pp

A glass of **NV Ruinart Blanc de Blancs** & four canapés £65pp

A glass of **2015 La Grande Dame, Veuve Clicquot** & four canapés £80pp

A glass of **2013 Dom Pérignon** & four canapés £110pp

Peony Menu | £130 per person

Set menus for groups of 10-28 guests

香煸口口脆牛丝

Sichuan Shredded Beef

Crispy beef juliennes in a sweet chilli glaze

海鲜雲吞

Scallop & Prawn Wontons with Sichuan garlic sauce

巧拌杏鲍丝

Sliced king oyster mushrooms marinated with chilli oil

北京烤鸭

Roasted Peking Duck with pancakes

胡麻子大虾

Wok-tossed Tiger Prawns with onion & crispy dried garlic

老干妈煸炒牛柳

Ma La Beef Tenderloin

Bell peppers, chilli & black bean sauce

姜汁玉兰

Wok-fried Kai-Lan with ginger sauce

胡同炒饭

Hutong Spicy Fried Rice with prawn, fennel seeds & chilli oil

芒果布丁

Mango Pudding with fruit salsa

Coffee & petit fours

Chrysanthemum Menu | £160 per person

Set menus for groups of 10-28 guests

点心拼盘

Dim Sum Platter

黑椒和牛酥

Wagyu beef mille-feuille Slow-cooked with black pepper

海鲜雲吞

Scallop & prawn wontons with Sichuan garlic sauce

北京烤鸭

Roasted Peking duck with pancakes

双椒芽香辣龙虾肉

Sichuan-style deep fried lobster with chilli, black bean & dried garlic

东海龙皇

Sea bass fillet in spicy chilli broth

Poached with wild mushrooms & Chinese celery

和牛脆蒜苔

Wok-fried Wagyu beef

with garlic sprouts & chilli sauce

姜汁玉兰

Wok-fried kai-lan with ginger sauce

松露素菜炒面

Black truffle fried noodles

with vegetables & fungus

柑橘巧克力挞

Chocolate tart with mandarin sorbet

Coffee & petit fours

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Dim Sum



Baked Wagyu Beef Mille-feuille

Sample Canapé & Bowl Food Menus

Meat Canapés £6.00

Baked Wagyu beef Mille-feuille
Pan fried chicken dumpling
Peking duck roll
Pan fried beef tenderloin with cheese chives and cumins | gf

Fish Canapés £6.00

Pan-seared ginger lobster bao
Rose Champagne shrimp dumpling
Crispy prawn & mixed seafood rolls
Crispy cod fillet rolls mixed with vegetables | GF

Vegetarian Canapés £5.00

Vegetable crispy roll
Seasonal mushroom and spinach dumplings
Pan seared corn mushrooms crystal dumplings
Green asparagus honey dressed with white sesame | GF

Dessert Canapés £4.50

Chocolate brownie with ginger glaze
Mango cone

Meat Bowl Food £8.00

Wok-tossed chicken wings with garlic & bell peppers
Crispy de-boned lamb ribs
Mala beef tenderloin, fresh chill, black bean
Chicken & noodles bowl

Fish Bowl Food £8.50

Red Lantern - Sichuan deep fried crispy soft shell crab
Crispy Calamari flower with orange & honey sauce
Kung po style fried prawns
Seafood fried rice with dried salted fish
Mala sea bass, bell pepper, chilli, black bean sauce
Sliced octopus & cucumber marinated with chilli oil

Vegetarian Bowl Food £7.00

Boiled string beans in garlic sauce with peppercorn oil
Sichuan style aubergine tempura
Wok-fried pea shoots | GF
Mapo tofu
Fried noodles with seasonal vegetable
Egg fried rice with seasonal vegetable

Please note; all menus included in this pack are sample menus only. Therefore details are prices are subject to change. Please contact us for full and up to date menus.



Chinese Lantern



Comfortable Numb

Sample Cocktail & Wine Menus

Cocktails

Chinese Lantern

Aperol, passionfruit, plum, prosecco

Comfortable Numb

Sichuan pepper infused Grey Goose, vanilla, lychee, fizz

Casacino

Patron Reposado, yuzu, peach, agave, chilli

Coffee & Melon Martini

Melon infused Java Mur, Brunette coffee liqueur, Frangelico, dark chocolate

Jasmine Garden

Jasmine tea & black cardamom infused Bombay Sapphire, Elderflower cordial, vetiver, tonic water

Hutong Sour

42 Below vodka, song cha Earl Grey distilled, peach liqueur, lemon, orgeat syrup, egg white

Ong Troi Negroni

Eucalyptus & mangosteen infused Amazzoni, Hutong vermouth blend, Amaro Santoni, Campari, vetiver, blackberry

Champagnes

NV Veuve Clicquot 'Yellow Label' Brut, Reims

NV Ruinart 'Blanc de Blancs', Reims

NV Veuve Clicquot Rosé, Reims

NV Ruinart Rosé, Reims

White Wines

Insolia Colline delle Rose, Terre Siciliane, Italy

Iona Sauvignon Blanc, Elgin Highlands, South Africa

Albariño, Pazo Señorans, Rias Baixas, Spain

Pouilly Fuissé, Domaine Jacques Saumaize, Vieilles Vignes, Burgundy

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

Rosé Wine

Lágrimas Rosé, Bodegas Obergo, Spain

Whispering Angel, Château D'Esclans, Provence, France

Rock Angel Rosé, Château D'Esclans, Provence, France

Red Wines

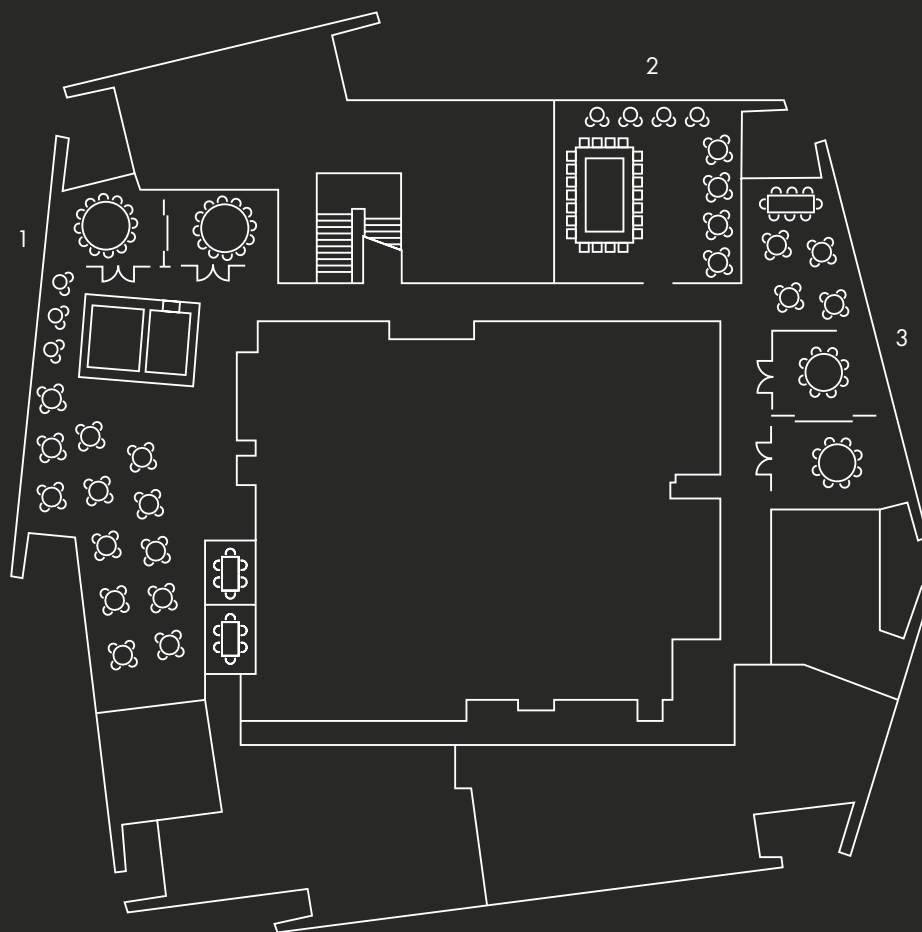
Ai Galera, 'Poético', Tejo, Portugal

Bodegas Obergo, Garnacha "Caramelos", Spain

Sherwood Estate, Pinot Noir, Waipara, New Zealand

Dandelion Vineyards, Shiraz, Barossa, Australia

Las Terrazas, Malbec, Mendoza, Argentina



Event Options	Standing (Maximum)	Seated (Maximum)
Shanghai Private Dining	50	18
Beijing Private Dining	50	26
Shanghai Bar	100	n a
Shanghai Wing	150	50
Beijing Wing	200	100
Hutong Exclusive Hide	340	120

1 - Beijing Private Dining

2 - Shanghai Bar

3 - Shanghai Private Dining



Contact us

Private Dining Enquiries: **0203 011 3233**
shardevents@aqua-london.com

HUTONG

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London SE1 9RY
hutong.co.uk

aqua restaurant group

LONDON

aqua shard



aqua kyoto

aqua nueva

AZZURRA

shiro



Our gift to you!

We are delighted to invite you to join our exclusive private dining loyalty scheme. As a token of our appreciation we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a private dining room.

How it works: Each private dining room booking confirmed within the year will be counted towards one of our rewards. Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 private dining rooms or when spending £10k or more

Upon booking 10 private dining rooms or when spending £15k or more

Upon booking 15 private dining rooms or when spending £25k or more

Receive a complimentary brunch, lunch or champagne afternoon tea for two

Receive a complimentary lunch or dinner for four

Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.