



I was greatly honored when Jun Xu invited me to advice on the selection of wines for this restaurant. I have been a sommelier in and around Melbourne and abroad for more than ten years, and the challenge of matching wines to the Hu Tong's specialist Peking cuisine has given me great pleasure. No culinary style is subtler or more sophisticated than that of the Hu Tongs of Beijing, but – until now – it has evolved independently of wine. Yet wine - I passionately believe and as the exacting gourmets of modern-day China are coming increasingly to realize - is uniquely well-suited to the delicate and complex flavors of the signatures Shao-long Bao, Lamb Steam-Pot and Peking Duck. In composing this list, I have attempted to choose wines which complement without over-powering these sublime dishes, and I have seized the opportunity to bring together a collection of high quality wines, some well known but others that I hope will be new to you, that I personally love and which I hope will enhance your enjoyment of this wonderful cuisine.

Jane Thornton, sommelier.



Tea List

Premium Green Tea

		Per Serve
<i>Long Jing Tea</i>	雨前龍井	\$5.00
<i>Bi Lou Chun Tea</i>	碧螺春	\$5.00
<i>Jasmine Pearl Tea</i>	珍珠茉莉花	\$5.00
<i>Iron Buddha Oolong Tea</i>	鐵觀音	\$5.00
<i>Mountain White Tea</i>	安吉白茶	\$8.00
<i>Aged Pu Er Red Tea</i>	陳年普洱	\$8.00
<i>Tai Hu Green Bamboo</i>	太湖翠竹	\$8.00

Herbal Tea

<i>Camomile Tea</i>	甘菊茶	\$3.00
<i>Lemon Ginger Tea</i>	薑片茶	\$3.50
<i>Peppermint</i>	薄荷茶	\$3.50
<i>Chrysanthemum</i>	菊花茶	\$3.00
<i>Rose Flower</i>	玫瑰花茶	\$3.00

Other Tea

<i>English Breakfast</i>		\$3.50
<i>Earl Grey</i>		\$3.50
<i>Ice Lemon Tea</i>		\$4.00

Aperitif

Campari	\$6.00	Dubonnet	\$6.00
Pomod	\$6.00	Vermouth (Dry, Russo, Bianco)	\$6.00
Sherry (Dry, Medium, Sweet)	\$6.00	Pimm's	\$6.00

Spirit

Jameson Irish Whisky	\$7.50	Southern Comfort	\$7.50
Jack Daniels	\$7.50	Johnnie Walker Black	\$9.00
Johnnie Walker Red	\$7.50	Glenfiddich Single Malt	\$9.00
Chivas Regal	\$8.50	Absolute Vodka	\$8.50
Bombay 'Sapphire' Gin	\$8.50	Bar Pouring Brand - Gin, Brandy, Bourbon,	\$7.00
Wild Turkey Bourbon	\$7.50	Rum, Scotch, Ouzo, Tequila, Vodka	

Beer

Crown Lager	\$7.00	Tsing Tao	China \$7.50
James Boag's Premium	\$7.00	Asahi	Japan \$7.50
Victoria Bitter	\$6.50	Heineken	Holland \$7.50
Cascade Premium Light	\$6.00	Stella Artois	Belgium \$7.50
Little Creature	\$7.50	Corona	Mexico \$7.50
Guinness Stout	Ireland \$7.50	Peroni	Italy \$7.50

Soft Drink

Soft Drink	\$3.50	Lemon Lime Bitters	\$3.50
Santa Vittoria Sparkling	\$5.50	Fresh Fruit Juice	\$3.50
Santa Vittoria Still Water	\$5.50	Fruit Mocktail	\$7.50
Flavour Mineral Water - Chinotta, Limonata, Rossa	\$3.50		

Cocktail

Bloody Mary	\$10.00	Illusion	\$10.00
Brandy Alexander	\$12.00	Japanese Slipper	\$12.00
Champagne Cocktail	\$12.00	Long Island Tea	\$14.00
Cosmopolitan	\$10.00	Margarita	\$12.00
Daiquiri (Strawberry, Lemon)	\$12.00	Pina Colada	\$12.00
Dry Martini	\$10.00	Tequila Sunrise	\$12.00

BY THE GLASS

Sparkling & Champagne

Francois Labet Paul de Coste	NV			\$9.00
Philipponnat	NV	Royale Reserve		\$19.00

White

Babo Bianco	2008	Inzolia, Grillo, Catarratto	Sicily, Italy	\$8.00
<i>Try this easy drinking crisp white from Sicily, perfect to sip while you look at the menu and great with dumplings.</i>				
Donnhoff Oberhauser Leistenberg	2007	Riesling Kabinett	Nahe, Germany	\$18.00
<i>German Riesling is complex and layered, its delicate sweetness is a great compliment to the ethereal, robust and hot cuisine of Beijing</i>				
Allan Scott	2008	Sauvignon Blanc	Marlborough, NZ	\$9.00
Toolangi Estate	2006	Chardonnay	Yarra Valley, Vic	\$19.50
Tahbilk	2008	Marsanne	Nagambie Lakes, Vic	\$7.50

Rose

Chivite Gran Feudo Rosado			Navarra, Spain	\$8.00
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Red

Bass Phillip Old Cellar	2007	Pinot Noir	Gippsland, Vic	\$14.00
Sutton Grange Fairbank	2005	Shiraz	Bendigo, Vic	\$9.50
Chateau Boutisse	2002	Merlot	St Emilion, Bordeaux	\$22.00
<i>There is a great tradition of Bordeaux in Chinese restaurants, this is a great opportunity to try a St Emilion with a little age.</i>				
Woodlands	2006	Cabernet blend	Margaret River, WA	\$9.50
Planeta La Sagreta	2007	Nero d'Avola	Sicily, Italy	\$12.50

Sparkling Wine

<i>Cofield Max's Footsteps</i>	NV	<i>Rutherglen, Vic</i>	\$41.00
<i>Domaine Chandon ZD</i>	NV	<i>Yarra Valley, Victoria</i>	\$53.00
<i>Gembrook Hill Blanc de Blancs</i>	2005	<i>Yarra Valley, Victoria</i>	\$84.00
<i>Joseph Sparkling Red</i>	NV	<i>Adelaide Plains, SA</i>	\$112.00
<i>Francois Labet Paul de Coste</i>	NV	<i>Salon, France</i>	\$32.00
<i>Ca del Bosco Cuvee Prestige</i>	NV	<i>Lombardy, Italy</i>	\$118.00

Champagne

The quintessential celebratory wine, Champagne to mark a special occasion is a European tradition the Chinese have embraced with enthusiasm. This list may not be long, but you will find both wines from the grand houses and lesser known hand-made Champagnes, all of which I love.

<i>Philipponnat</i>	NV	<i>Royale Reserve</i>	<i>Ay</i>	\$122.00
<i>Pol Roger</i>	NV		<i>Epernay</i>	\$149.00
<i>Bollinger</i>	NV		<i>Ay</i>	\$193.00
<i>Agrapart Terroirs, Blanc de Blancs</i>	NV		<i>Avize</i>	\$154.00
<i>Larmandier-Bernier Cramant VV</i>	NV		<i>Cramant</i>	\$292.00
<i>Ruinart Rose</i>	NV		<i>Reims</i>	\$210.00
<i>Gosset Rose</i>	NV		<i>Ay</i>	\$232.00
<i>Pol Roger</i>	1999		<i>Epernay</i>	\$197.00
<i>Jacquesson</i>	1997		<i>Dizy</i>	\$298.00
<i>Krug</i>	1998		<i>Reims</i>	\$650.00

Riesling - New World

With aromatics redolent of Asian spices and its crisp, cleansing acidity, Riesling works perfectly with the dumplings and seafood which are Hu Tong's specialty.

<i>Jim Barry Watervale</i>	<i>2008</i>	<i>Clare Valley, SA</i>	<i>\$31.00</i>
<i>Mount Horrocks</i>	<i>2009</i>	<i>Clare Valley, SA</i>	<i>\$47.00</i>
<i>Frankland Estate Isolation Ridge</i>	<i>2009</i>	<i>Margaret River, WA</i>	<i>\$49.00</i>
<i>Felton Road</i>	<i>2009</i>	<i>Central Otago, NZ</i>	<i>\$56.00</i>
<i>Crawford River</i>	<i>2008</i>	<i>Henty, Victoria</i>	<i>\$59.00</i>
<i>Grosset Polish Hill</i>	<i>2009</i>	<i>Clare Valley, SA</i>	<i>\$71.00</i>

Riesling - Germany

<i>M.F Richter Wehlener-Sonnenuhr</i>	<i>2007</i>	<i>Kabinett</i>	<i>Mosel</i>	<i>\$68.00</i>
<i>Egon Muller Schwarzhofberger</i>	<i>2007</i>	<i>Kabinett</i>	<i>Mosel</i>	<i>\$132.00</i>
<i>JJ Prum Zeltlinger Sonnenuhr</i>	<i>1999</i>	<i>Auslese</i>	<i>Mosel</i>	<i>\$156.00</i>
<i>Donnhoff Oberhauser Leistenberg</i>	<i>2007</i>		<i>Nahe</i>	<i>\$72.00</i>
<i>A. Christmann Reiterpfad GG</i>	<i>2008</i>		<i>Pfalz</i>	<i>\$147.00</i>
<i>Wittmann 100 Hugel</i>	<i>2007</i>		<i>Rheinhessen</i>	<i>\$43.00</i>

Aromatic Whites From Around The World

Country varieties from France and Italy with gentle nuanced flavours but no overpowering oak; these selections are easy to drink and work particularly well with Shao-long Bao.

Allan Scott	2008	Sauvignon Blanc	Marlborough, NZ	\$36.00
Geoff Weaver	2009	Sauvignon Blanc	Adelaide Hills, SA	\$41.00
Gembrook Hill	2008	Sauvignon Blanc	Yarra Valley, Victoria	\$54.00
Cullen	2009	Sauvignon Blanc, Semillon	Margaret River, WA	\$54.00
Domaine Thomas	2008	Sauvignon Blanc	Sancerre, France	\$58.00
Huet Le Haut Lieu Sec	2006	Chenin Blanc	Vouvray, Loire	\$94.00
Tahbilk	2008	Marsanne	Nagambie Lakes, Victoria	\$28.00
Yeringberg	2008	Marsanne Roussanne	Yarra Valley, Victoria	\$84.00
Sutton Grange Fairbank	2009	Viognier	Bendigo, Victoria	\$37.00
Terlano Terlaner Classico	2008	Pinot Bianco, Chardonnay	Alto Adige, Italy	\$49.00
Kuen Hof - Peter Pliger	2008	Sylvaner	Alto Adige, Italy	\$94.00
Ronco dei Tassi	2008	Friulano	Friuli, Italy	\$66.00
Lis Neris	2007	Pinot Grigio	Friuli, Italy	\$71.00
Stefano Lubiana	2008	Pinot Grigio	Granton, Tasmania	\$49.00
Santa Barbara La Vaglie	2008	Verdicchio	Marche, Italy	\$53.00
Feudi di san Gregorio	2008	Fiano d Avellino	Campania, Italy	\$59.00
Babo Bianco	2008	Inzolia, Grillo, Catarratt	Sicily, Italy	\$32.00
J.L Wolf	2007	Pinot Gris	Mosel, Germany	\$38.00
Te Whare Ra	2008	Pinot Gris	Marlborough, NZ	\$44.00
Ostertag	2005	Pinot Gris Barriques	Alsace, France	\$91.00

Chardonnay

Moorooduc Blanc	2008	Mornington Peninsula, Vic	\$28.00
Tarra Warra Estate	2008	Yarra Valley, Victoria	\$34.00
Mission Estate	2008	Hawkes Bay, NZ	\$44.00
Castello di Pomino Pomino Bianco	2007	Tuscany, Italy	\$49.00
Voyager Estate	2007	Margaret River, WA	\$66.00
Toolangi Estate	2006	Yarra Valley, Victoria	\$78.00
Kooyong Faultline	2007	Mornington Peninsula, Vic	\$91.00

Chardonnay - France

William Fevre	2007	Chablis	\$53.00
G & J-H Goisot	2007	Cotes d'Auxerre	\$66.00
Michelot Montmeix	2007	Bourgogne	\$64.00
Pierre Morey	2006	Bourgogne	\$73.00
Chandon de Briailles	2006	Ile des Vergelesses 1er Cru Pernand Vergelesses	\$147.00
Sauzet	2001	La Garenne Puligny Montrachet	\$247.00
Pierre Morey	2007	Corton-Charlemagne Grand Cru	\$275.00

Rose

Chivite Gran Feudo Rosado	2009	Navarra, Spain	\$28.00
Scorpo	2009	Mornington Peninsula, Vic	\$44.00
Bass Phillip	2009	Gippsland, Victoria	\$49.00

Pinot Noir

The synergy between duck and Burgundy is universally accepted and needs no further urging here. But there are also a number of small grower-producers, many in Victoria, whose cool climate Pinots vie in quality with the best from Europe.

Victoria

<i>Oakridge Over the Shoulder</i>	2008	<i>Yarra Valley</i>	\$29.00
<i>Lethbridge Menage a Noir</i>	2008	<i>Geelong</i>	\$42.00
<i>Kooyong Massale</i>	2008	<i>Mornington Peninsula</i>	\$47.00
<i>Bass Phillip Old Cellar</i>	2007	<i>South Gippsland</i>	\$53.00
<i>The Wanderer Lower Yarra</i>	2008	<i>Yarra Valley</i>	\$58.00
<i>Hurley Lodestone</i>	2007	<i>Mornington Peninsula</i>	\$68.00
<i>Mount Terrible</i>	2006	<i>Jamieson</i>	\$77.00
<i>Wantirna Estate Lily</i>	2008	<i>Yarra Valley</i>	\$110.00
<i>Bass Phillip Estate</i>	2008	<i>South Gippsland</i>	\$121.00

New Zealand

<i>Chard Farm Rabbit Ranch</i>	2008	<i>Central Otago</i>	\$42.00
<i>Alana Estate</i>	2006	<i>Martinborough</i>	\$97.00
<i>Fromm La Strada</i>	2006	<i>Marlborough</i>	\$58.00
<i>Rippon</i>	2007	<i>Central Otago</i>	\$109.00

Burgundy

<i>Hudelot-Noellat</i>	2006	<i>Bourgogne</i>	\$78.00
<i>Violot-Guillemard</i>	2007	<i>Le Cros Martin</i> <i>Volnay</i>	\$121.00
<i>Amoit Servelle</i>	2006	<i>Chambolle-Musigny</i>	\$169.00
<i>Ghislaine Barthod</i>	2006	<i>Chambolle-Musigny</i>	\$189.00
<i>Ponsot</i>	2006	<i>Cuvee des Alouttes 1er Cru</i> <i>Morey-St-Denis</i>	\$289.00
<i>Armand Rousseau</i>	1995	<i>Chambertin Grand Cru</i> <i>Gevrey-Chambertin</i>	\$830.00
<i>Comte Georges de Vogue</i>	1995	<i>les Musigny Grand Cru</i> <i>Chambolle-Musigny</i>	\$830.00
<i>du Vissoux Les Griottes</i>	2008	<i>Gamay</i> <i>Beaujolais</i>	\$48.00

Italy

As with Pinot Noir, the soft fruit tannins of Italian varietals, such as Nebbiolo and Sangiovese do much to enhance the delights of Peking Duck.

<i>Massolino</i>	<i>2006</i>	<i>Langhe Nebbiolo</i>	<i>Piedmonte</i>	<i>\$96.00</i>
<i>Pira E. & Figli, Chiara Boschis</i>	<i>2005</i>	<i>Cannubi</i>	<i>Piedmonte</i>	<i>\$231.00</i>
<i>Mascarello Giuseppe e Figlio</i>	<i>2003</i>	<i>Villero, Castiglione Falletto</i>	<i>Piedmonte</i>	<i>\$268.00</i>
<i>Babo</i>	<i>2007</i>	<i>Sangiovese</i>	<i>Tuscany</i>	<i>\$43.00</i>
<i>Poggerino</i>	<i>2007</i>	<i>Chianti Classico</i>	<i>Tuscany</i>	<i>\$66.00</i>
<i>Valgiano Palistorti</i>	<i>2006</i>	<i>Sangiovese, Syrah, Merlot</i>	<i>Tuscany</i>	<i>\$78.00</i>
<i>Planeta La Segreta</i>	<i>2008</i>	<i>Nero d'Avola, Merlot</i>	<i>Sicily</i>	<i>\$49.00</i>
<i>Terre Nere Feudo di Mezzo</i>	<i>2006</i>	<i>Nerello Mascalese Cappuccio</i>	<i>Sicily</i>	<i>\$94.00</i>

Shiraz

<i>Wirra Wirra Church Block</i>	2008		<i>McLaren Vale, SA</i>	\$32.00
<i>Sutton Grange Fairbank</i>	2005		<i>Bendigo, Vic</i>	\$38.00
<i>Tommy Ruff</i>	2008	<i>Shiraz Mouvedre</i>	<i>Barossa, SA</i>	\$42.00
<i>Occam's Razor</i>	2008		<i>Heathcote, Vic</i>	\$69.00
<i>Craiglee</i>	2006		<i>Sunbury, Vic</i>	\$76.00
<i>Wildcroft</i>	2006		<i>Mornington Peninsula, Vic</i>	\$84.00
<i>Battely</i>	2005		<i>Beechworth, Victoria</i>	\$103.00
<i>Best's Bin 0</i>	2006		<i>Great Western, Victoria</i>	\$108.00
<i>d'Arenberg The Dead Arm</i>	1998		<i>McLaren Vale, SA</i>	\$159.00
<i>Torbreck The Descendant</i>	2005	<i>Shiraz Viognier</i>	<i>Barossa, SA</i>	\$197.00
<i>Birks Wendouree</i>	1994		<i>Clare Valley, SA</i>	\$245.00
<i>Torbreck Run Rig</i>	1999	<i>Shiraz Viognier</i>	<i>Barossa, SA</i>	\$322.00
<i>Henschke Hill of Grace</i>	1992		<i>Barossa, SA</i>	\$575.00

Rhone

<i>l'Ameillaud</i>	2007	<i>Cairannes</i>	<i>Cotes du Rhone Village</i>	\$49.00
<i>Maxime Graillet Equinoxe</i>	2008		<i>Crozes Hermitage</i>	\$57.00
<i>Bernard Faurie V.V.</i>	2006		<i>Saint Joseph</i>	\$124.00
<i>Pierre Gaillard</i>	2006		<i>Cote Rotie</i>	\$196.00

Cabernet

<i>Balnaves The Blend</i>	2007	Coonawarra, SA	\$36.00
<i>Woodlands</i>	2008	Margaret River, WA	\$38.00
<i>Bannockburn The Bruce</i>	2006	Geelong, Vic	\$46.00
<i>Oakridge 864</i>	2004	Yarra Valley, Vic	\$47.00
<i>Cullen</i>	2007	Margaret River, WA	\$62.00
<i>Highbank</i>	2004	Coonawarra, SA	\$85.00
<i>Penfold's Bin 389</i>	1996	Multi-regional, SA	\$168.00
<i>Mount Mary Quintet</i>	2000	Yarra Valley, Victoria	\$248.00

Bordeaux

Bordeaux is admired by the discriminating epicures of China. These layered and elegant wines accommodate themselves perfectly to the complex dishes of China especially Peking Duck and Lamb Steam-Pot.

<i>Boutisse</i>	2002	St Emilion	\$88.00
<i>Ferriere</i>	1998	Margaux	\$198.00
<i>Ducru Beaucaillou</i>	1986	St Julien	\$425.00
<i>Leoville Les Cases</i>	1995	St Julien	\$515.00
<i>Pichon Lalande</i>	1990	Pauillac	\$485.00
<i>Haut Bailly</i>	1995	Pessac Leognan	\$245.00