



HUTONG

HONG KONG | LONDON | NEW YORK | MIAMI | DUBAI

SOUP

羹汤

素菜酸辣汤 v HOT & SOUR VEGETABLE SOUP	12
龙虾蛋花汤 LOBSTER & CRAB BROTH	16
西湖牛肉羹 BEEF & EGG WHITE BROTH	14

STARTER

头盘

素菜春卷 v VEGETARIAN SPRING ROLLS Light pastry filled with seasonal vegetable	20
白沙春露 v CHILLED GREEN ASPARAGUS Roasted white sesame	18
碧绿口口脆 v JADE HEARTS Chinese jade gourd in Sichuan peppercorn essence	19
六角秋葵 v WASABI OKRA in a honey, soy & wasabi dressing	18
鱼香脆茄子 v YU XIANG CRISPY EGGPLANT	18
脆皮豆腐 v SPICED GOLDEN TOFU Chili breadcrumbs, garlic & scallion	16
小拌鲜鱿鱼花 CALAMARI FLOWERS Tender squid in Sichuan peppercorn & chili oil	22
龙皇抄手 ㊄ PRAWN & SCALLOP WONTONS	25
海皇脆筒 ㊄ HUTONG PRAWN ROLLS Light crispy rolls with prawns & scallops	24
川式捞蟹皇豆腐 KING CRAB WITH CHILLED TOFU Homemade spiced soy sauce	28
口水鸡 ㊄ KOU SHUI CHILI CHICKEN Tender poached chicken breast in a chili broth & peanuts Served room temperature	23

DIM SUM DUMPLING PLATTER

点心 拼盘

8 PIECES | 45

黑松露虾饺 PRAWN & BLACK TRUFFLE	
野菌菠菜饺 v WILD MUSHROOM & SPINACH	
香饺鱼椒剥 PICKLED CHILI COD DUMPLINGS	
麻辣凤尾饺 SICHUAN PEPPERCORN PRAWN	

DIM SUM

点心

3 PIECES

野菌包 v TRUFFLE MUSHROOM BAO	24
野菌菠菜饺 v WILD MUSHROOM & SPINACH	18
姜葱龙虾煎包 PAN-SEARED GINGER LOBSTER BAO	27
黑松露虾饺 PRAWN & BLACK TRUFFLE	22
担担小笼包 DAN DAN XIAO LONG BAO	22
鱼香咸水角 YU XIANG CRISPY PORK DUMPLINGS	21
黑椒和牛酥 WAGYU BEEF MILLEFEUILLE Slow-cooked with black pepper	25

FISH

鱼

炆锅鲜椒嫩鱼柳 HALIBUT FILLETS Poached in creamy salted egg-yolk broth	44
姜醋鳕鱼 CRISPY CHILEAN SEA BASS with ginger & vinegar	49
东海龙皇 ㊄ BRANZINO Poached in a delectable chili broth with wild mushrooms & Chinese celery	50
开门红 ㊄ HALIBUT RED STAR NOODLES Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth	53
花椒鲜鱼柳 STEAMED WILD SEA BASS Served with soy in sichuan peppercorn essence & fresh chilies	52

SEAFOOD

海鲜

大红灯笼高高挂 ㊄ RED LANTERN Hutong's signature crispy spiced soft-shell crab on a bed of dried whole chilies	58
川式香辣爆炒龙虾 SICHUAN-STYLE LOBSTER Wok-tossed with chilies, black beans & dried garlic	76
老虎带子 SEARED SCALLOPS with Dong Bei Salad	32
宫保虾 KUNG PO PRAWNS Sweet garlic & dried chili sauce	44
麻辣虾 ㊄ MA LA CHILI PRAWNS Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery	46
霸王虾 GOLDEN PRAWNS with salted egg yolk	37

MEAT

肉

虎皮椒炆炒牛肉粒 PAN-SEARED PRIME BEEF TENDERLOIN with exotic green tiger chili	53
草捆牛骨 AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise	60
香醋骨 ZHEN JIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	43
山城辣子鸡 SANCHEN SPICED CHILI CHICKEN A traditional Sichuan spicy dish wok-fried with dried chilies, star anise & cumin seeds	38
干葱锅鸡 WOK FRIED CHICKEN with shallots & black beans	34

BARBECUE

明炉烧烤

北京烤鸭 ㊄ PEKING DUCK WITH PANCAKES	H 65 W 120
-------------------------------------	--------------

TOFU & VEGETABLES

豆腐 蔬菜

麻婆豆腐 v MAPO TOFU Flavors from garlic, dried & fresh chilies	23
青椒蚝汁扒豆腐 v JADE TOFU with the description green pepper, oyster sauce	20
姜汁玉兰 v GINGER KAI-LAN Chinese broccoli in ginger	18
干煸四季豆 FOUR SEASON BEANS French beans sautéed with fresh chilies, minced pork & dried baby shrimp	18
脆柱豆苗 PEA SHOOTS WOK-TOSSED with crushed dried scallops	19

RICE & NOODLES

饭面

师傅炒饭 v CHEF'S FRIED RICE Fried rice with finely diced pickled vegetables	21
浓香炒饭 SEAFOOD FRIED RICE Shrimp, scallops & ginger	25
素菜炒面 v VEGETARIAN FRIED NOODLES Wok-tossed with vegetables	20
胡同担担面 ㊄ HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth Individual portion	20
炆椒香炒米粉 RICE VERMICELLI Wok-tossed with seasonal vegetables	20

㊄ HUTONG SIGNATURE DISH

20% will be added to your final check.

Please inform your server of any food allergies or dietary restrictions.