

SOUP

羹汤

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| 素菜酸辣汤 ▽ HOT & SOUR VEGETABLE SOUP | 14 |
| 龙虾蛋花汤 LOBSTER & CRAB BROTH | 20 |
| 西湖牛肉羹 BEEF & EGG WHITE BROTH | 16 |

STARTER

头盘

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| 素菜春卷 ▽ VEGETARIAN SPRING ROLLS Light pastry filled with seasonal vegetable | 21 |
| 白沙春露 ▽ CHILLED GREEN ASPARAGUS Roasted white sesame | 19 |
| 碧绿口口脆 ▽ JADE HEARTS Chinese jade gourd in Sichuan peppercorn essence | 20 |
| 六角秋葵 ▽ WASABI OKRA in a honey, soy & wasabi dressing | 19 |
| 鱼香脆茄子 ▽ YU XIANG CRISPY EGGPLANT | 21 |
| 脆皮豆腐 ▽ SPICED GOLDEN TOFU Chili breadcrumbs, garlic & scallion | 20 |
| 小拌鲜鱿鱼花 CALAMARI FLOWERS Tender squid in Sichuan peppercorn & chili oil | 23 |
| 龙皇抄手 🍲 PRAWN & SCALLOP WONTONS | 26 |
| 海皇脆筒 🍲 HUTONG PRAWN ROLLS Light crispy rolls with prawns & scallops | 25 |
| 川式捞蟹皇豆腐 KING CRAB WITH CHILLED TOFU Homemade spiced soy sauce | 29 |
| 口水鸡 🍲 KOU SHUI CHILI CHICKEN Tender poached chicken breast in a chili broth & peanuts <i>Served room temperature</i> | 24 |

DIM SUM DUMPLING PLATTER

点心 拼盘

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| 8 PIECES 49 | |
| 黑松露虾饺 PRAWN & BLACK TRUFFLE | |
| 野菌菠菜饺 ▽ WILD MUSHROOM & SPINACH | |
| 香饺鱼椒剥 PICKLED CHILI COD DUMPLINGS | |
| 麻辣凤尾饺 SICHUAN PEPPERCORN PRAWN | |
| DIM SUM 3 PIECES | |
| 野菌包 ▽ | 24 |
| TRUFFLE MUSHROOM BAO | |
| 野菌菠菜饺 ▽ | 20 |
| WILD MUSHROOM & SPINACH | |
| 姜葱龙虾煎包 | 27 |
| PAN-SEARED GINGER LOBSTER BAO | |
| 黑松露虾饺 | 23 |
| PRAWN & BLACK TRUFFLE | |
| 担担小笼包 | 23 |
| DAN DAN XIAO LONG BAO | |
| 鱼香咸水角 | 23 |
| YU XIANG CRISPY PORK DUMPLINGS | |
| 黑椒和牛酥 | 25 |
| WAGYU BEEF MILLEFEUILLE | |
| Slow-cooked with black pepper | |
| 麻婆豆腐包 | 24 |
| MAPO TOFU BAO | |
| 香粽虾饺 | 24 |
| ROSÉ CHAMPAGNE SHRIMP DUMPLINGS | |

FISH

鱼

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| 炆锅鲜椒嫩鱼柳 | 47 |
| HALIBUT FILLETS Poached in creamy salted egg-yolk broth | |
| 姜醋鲈鱼 | 51 |
| CRISPY CHILEAN SEA BASS with ginger & vinegar | |
| 东海龙皇 🍲 | 52 |
| BRANZINO Poached in a delectable chili broth with wild mushrooms & Chinese celery | |
| 开门红 🍲 | 55 |
| HALIBUT RED STAR NOODLES Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth | |
| 花椒鲜鱼柳 | |
| STEAMED WILD SEA BASS | 53 |
| Served with soy in sichuan peppercorn essence & fresh chilies | |

SEAFOOD

海鲜

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| 大红灯笼高高挂 🍲 RED LANTERN Hutong's signature crispy spiced soft-shell crab on a bed of dried whole chilies | 62 |
| 川式香辣爆炒龙虾 SICHUAN-STYLE LOBSTER Wok-tossed with chilies, black beans & dried garlic | 85 |
| 老虎带子 SEARED SCALLOPS with Dong Bei Salad | 32 |
| 宫保虾 KUNG PO PRAWNS Sweet garlic & dried chili sauce | 47 |
| 麻辣虾 🍲 MA LA CHILI PRAWNS Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery | 49 |
| 霸王虾 GOLDEN PRAWNS with salted egg yolk | 44 |

MEAT

肉

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|---|----|
| 虎皮椒炆炒牛肉粒 PAN-SEARED PRIME BEEF TENDERLOIN with exotic green tiger chili | 56 |
| 草捆牛骨 AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise | 62 |
| 香醋骨 ZHEN JIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province | 44 |
| 山城辣子鸡 SANCHEN SPICED CHILI CHICKEN A traditional Sichuan spicy dish wok-fried with dried chilies, star anise & cumin seeds | 40 |
| 干葱锅鸡 WOK-FRIED CHICKEN with shallots & black beans | 37 |
| 宫保黑豚肉 KUNG PO IBERICO PORK Kung Po style Iberico pork with cashews & apples | 45 |
| 宫保鸡 KUNG PO CHICKEN Sweet garlic & dry chili sauce | 39 |

TOFU & VEGETABLES

豆腐 蔬菜

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|---|----|
| 麻婆豆腐 ▽ MAPO TOFU Flavors from garlic, dried & fresh chilies | 24 |
| 青椒蚝汁扒豆腐 ▽ JADE TOFU with green pepper, oyster sauce | 22 |
| 姜汁玉兰 ▽ GINGER KAI-LAN Chinese broccoli in ginger | 20 |
| 干煸四季豆 FOUR SEASON BEANS French beans sautéed with fresh chilies, minced pork & dried baby shrimp | 21 |
| 脆柱豆苗 PEA SHOOTS WOK-TOSSED with crushed dried scallops | 21 |
| 宫保豆腐 KUNG PO TOFU Sweet garlic & dry chili sauce | 24 |

RICE & NOODLES

饭面

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| 师傅炒饭 ▽ CHEF'S FRIED RICE Fried rice with finely diced pickled vegetables | 22 |
| 浓香炒饭 SEAFOOD FRIED RICE Shrimp, scallops & ginger | 25 |
| 素菜炒面 ▽ VEGETARIAN FRIED NOODLES Wok-tossed with vegetables | 20 |
| 胡同担担面 🍲 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 |

BARBECUE

明炉烧烤

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| 北京烤鸭 🍲 PEKING DUCK WITH PANCAKES | H 65 W 130 |
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🍲 HUTONG SIGNATURE DISH

20% will be added to your final check.
Please inform your server of any food allergies or dietary restrictions.