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MENU

STARTER 头盘

素菜春卷 ✓ VEGETARIAN SPRING ROLLS Light pastry filled with seasonal vegetable	21
白沙春露 ✓ CHILLED GREEN ASPARAGUS Roasted white sesame	22
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	24
龙皇抄手  PRAWN & SCALLOP WONTONS	26
海皇脆筒  HUTONG PRAWN ROLLS Light crispy rolls with prawns & scallops	27
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 Served room temperature	26

DIM SUM PLATTER 点心拼盘

8 PIECES | 49

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

DIM SUM 点心

3 PIECES

野菌包 ✓ TRUFFLE MUSHROOM BAO	28
野菌菠菜饺 ✓ WILD MUSHROOM & SPINACH DUMPLINGS	22
姜葱龙虾煎包 PAN-SEARED GINGER LOBSTER BAO	27
黑松露虾饺 PRAWN & BLACK TRUFFLE DUMPLINGS	25
担担小笼包 DAN DAN XIAO LONG BAO	23
鱼香咸水角 YU XIANG CRISPY PORK DUMPLINGS	29
黑椒和牛酥 WAGYU BEEF MILLE-FEUILLE Slow-cooked with black pepper	25
麻婆豆腐包 MAPO TOFU BAO	24
香槟虾饺 ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	26

SOUP 羹汤

酸辣汤 HOT & SOUR SOUP	16
龙虾蛋花汤 LOBSTER & CRAB BROTH	20
西湖牛肉羹 BEEF & EGG WHITE BROTH	17

FISH 鱼

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



SEAFOOD 海鲜

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

TOFU & VEGETABLES 豆腐蔬菜

麻婆豆腐 ✓	24
MAPO TOFU Flavors from garlic, dried & fresh chilies	
青椒蚝汁扒豆腐 ✓	22
JADE TOFU with green pepper, oyster sauce	
姜汁玉兰 ✓	22
GINGER KAI-LAN Chinese broccoli in ginger	
干煸四季豆	24
FOUR SEASON BEANS French beans sautéed with fresh chilies, minced pork & dried baby shrimp	
脆柱豆苗	23
PEA SHOOTS WOK-TOSSED with crushed dried scallops	
宫保豆腐	25
KUNG PO TOFU Sweet garlic & dry chili sauce	

BARBECUE 明炉烧烤

北京烤鸭  H70 | W 140
PEKING DUCK WITH PANCAKES
 served in two stages, second stage served in a lettuce leaf cup
 UPGRADE YOUR EXPERIENCE
WHOLE FLAMING DUCK 165

MEAT 肉

虎皮椒炆炒牛肉粒	60
PAN-SEARED PRIME BEEF TENDERLOIN with exotic green tiger chili	
草捆牛骨	62
AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise	
香醋骨	50
ZHEN JIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	
山城辣子鸡	40
SANCHEN SPICED CHILI CHICKEN A traditional Sichuan spicy dish wok-fried with dried chilies, star anise & cumin seeds	
干葱锅鸡	37
WOK-FRIED CHICKEN with shallots & black beans	
宫保黑豚肉	45
KUNG PO IBERICO PORK Kung Po style Iberico pork with cashews & apples	
宫保鸡	39
KUNG PO CHICKEN Sweet garlic & dry chili sauce	

RICE & NOODLES 饭面

师傅炒饭 ✓	26
CHEF'S FRIED RICE Fried rice with finely diced pickled vegetables	
浓香炒饭	28
SEAFOOD FRIED RICE Shrimp, scallops & ginger	
素菜炒面 ✓	25
VEGETARIAN FRIED NOODLES Wok-tossed with vegetables	
胡同担担面 	22
HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth Individual portion	
炆椒香炒米粉 ✓	25
RICE VERMICELLI Wok-tossed with seasonal vegetables	

 **HUTONG SIGNATURE DISH**

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