



MENU



## APPETIZERS 头盘

白沙春露 ✓	20
<b>CHILLED GREEN ASPARAGUS</b>	
Roasted white sesame	
六角秋葵 ✓	20
<b>WASABI OKRA</b>	
in a honey, soy & wasabi dressing	
鱼香脆茄子	22
<b>YU XIANG CRISPY EGGPLANT</b>	
脆皮豆腐 ✓	20
<b>SPICED GOLDEN TOFU</b>	
Chili breadcrumbs, garlic & scallion	
小拌鲜鱿鱼花	24
<b>CALAMARI FLOWERS</b>	
Tender squid in Sichuan peppercorn & chili oil	
川式捞蟹皇豆腐	30
<b>KING CRAB WITH CHILLED TOFU</b>	
Homemade spiced soy sauce	
口水鸡 招牌	28
<b>KOU SHUI CHILI CHICKEN</b>	
Tender poached chicken breast in a chili broth & peanuts Served room temperature	
酸辣汤	16
<b>HOT &amp; SOUR SOUP</b>	
西湖牛肉羹	17
<b>BEEF &amp; EGG WHITE BROTH</b>	

## DIM SUM 点心

3 PIECES

野菌包 ✓	28
<b>TRUFFLE MUSHROOM BAOS</b>	
野菌菠菜饺 ✓	24
<b>WILD MUSHROOM &amp; SPINACH DUMPLINGS</b>	
黑松露虾饺	26
<b>PRAWN &amp; BLACK TRUFFLE DUMPLINGS</b>	
担担小笼包	25
<b>DAN DAN XIAO LONG BAOS</b>	
鱼香咸水角	27
<b>YU XIANG CRISPY PORK DUMPLINGS</b>	
黑椒和牛酥	28
<b>WAGYU BEEF MILLE-FEUILLE</b>	
Slow-cooked with black pepper	
香饺鱼椒剥	24
<b>PICKLED CHILI COD DUMPLINGS</b>	
麻辣凤尾饺	26
<b>SICHUAN PEPPERCORN PRAWN DUMPLINGS</b>	
素菜春卷 ✓	24
<b>VEGETARIAN SPRING ROLLS</b>	
Light pastry filled with seasonal vegetable	
海皇脆筒 招牌	28
<b>HUTONG PRAWN ROLLS</b>	
Light crispy rolls with prawns & scallops	
龙皇抄手 招牌	27
<b>PRAWN &amp; SCALLOP WONTONS</b>	

## DIM SUM PLATTER 点心拼盘

8 PIECES | 54

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



### HUTONG SIGNATURE DISH

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

## BARBECUE 明炉烧烤

北京烤鸭 明炉 H70 | W 145

### PEKING DUCK WITH PANCAKES

served in two stages, second stage served in a lettuce leaf cup

UPGRADE YOUR EXPERIENCE

### WHOLE FLAMING DUCK 165

## SEAFOOD 海鲜

大红灯笼高高挂 明炉 64

### 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

宫保虾 47

### KUNG PO PRAWNS

Sweet garlic & dried chili sauce

麻辣虾 明炉 49

### MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

## 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 39

### 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 40

### KUNG PO CHICKEN

Sweet garlic & dry chili sauce

## FISH 鱼

姜醋鲈鱼 51

### CRISPY CHILEAN SEA BASS

with ginger & vinegar

东海龙皇 明炉 52

### BRANZINO

poached in a delectable chili broth with wild mushrooms & Chinese celery

开门红 明炉 55

### HALIBUT RED STAR NOODLES

Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth

花椒鲜鱼柳 53

### STEAMED WILD SEA BASS

served with soy in Sichuan peppercorn essence & fresh chilies

## TOFU & VEGETABLES 豆腐蔬菜

麻婆豆腐 ✓ 24

### MAPO TOFU

Flavors from garlic, dried & fresh chilies with green pepper, oyster sauce

宫保豆腐 25

### KUNG PO TOFU

Sweet garlic & dry chili 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

## RICE & NOODLES 饭面

师傅炒饭 ✓ 24

### 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 ✓ 24

### VEGETABLE FRIED NOODLES

Wok-tossed with vegetables

胡同担担面 明炉 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 ✓ 24

### RICE VERMICELLI

Wok-tossed with seasonal vegetables