



MENU



APPETIZERS 头盘

白沙春露 ✓	21
CHILLED GREEN ASPARAGUS Roasted white sesame	
六角秋葵 ✓	21
WASABI OKRA in a honey, soy & wasabi dressing	
鱼香脆茄子	23
YU XIANG CRISPY EGGPLANT	
脆皮豆腐 ✓	21
SPICED GOLDEN TOFU Chili breadcrumbs, garlic & scallion	
小拌鲜鱿鱼花	25
CALAMARI FLOWERS Tender squid in Sichuan peppercorn & chili oil	
川式捞蟹皇豆腐	32
KING CRAB WITH CHILLED TOFU Homemade spiced soy sauce	
口水鸡 招牌	29
KOU SHUI CHILI CHICKEN Tender poached chicken breast in a chili broth & peanuts Served room temperature	
酸辣汤	16
HOT & SOUR SOUP	
西湖牛肉羹	18
BEEF & EGG WHITE BROTH	

DIM SUM 点心

3 PIECES

野菌包 ✓	29
TRUFFLE MUSHROOM BAOS	
野菌菠菜饺 ✓	25
WILD MUSHROOM & SPINACH DUMPLINGS	
黑松露虾饺	28
PRAWN & BLACK TRUFFLE DUMPLINGS	
担担小笼包	24
DAN DAN XIAO LONG BAOS	
鱼香咸水角	28
YU XIANG CRISPY PORK DUMPLINGS	
黑椒和牛酥	30
WAGYU BEEF MILLE-FEUILLE Slow-cooked with black pepper	
香饺鱼椒剥	25
PICKLED CHILI COD DUMPLINGS	
麻辣凤尾饺	27
SICHUAN PEPPERCORN PRAWN DUMPLINGS	
素菜春卷 ✓	25
VEGETARIAN SPRING ROLLS Light pastry filled with seasonal vegetable	
海皇脆筒 招牌	30
HUTONG PRAWN ROLLS Light crispy rolls with prawns & scallops	
龙皇抄手 招牌	30
PRAWN & SCALLOP WONTONS	

DIM SUM PLATTER 点心拼盘

8 PIECES | 56

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

招牌 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 北京烤鸭 H76 | W 148

PEKING DUCK WITH PANCAKES

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

UPGRADE YOUR EXPERIENCE

WHOLE FLAMING DUCK 168

SEAFOOD 海鲜

大红灯笼高高挂 大红灯笼高高挂

65

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

86

SICHUAN-STYLE LOBSTER

Wok-tossed with chilies, black beans & dried garlic

宫保虾

48

KUNG PO PRAWNS

Sweet garlic & dried chili sauce

麻辣虾

49

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

MEAT 肉

虎皮椒炆炒牛肉粒

62

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

宫保黑猪肉

46

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

52

CRISPY CHILEAN SEA BASS

with ginger & vinegar

东海龙皇

54

BRANZINO

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

开门红

56

HALIBUT RED STAR NOODLES

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

花椒鲜鱼柳

54

STEAMED WILD SEA BASS

served with soy in Sichuan peppercorn essence & fresh chilies

TOFU & VEGETABLES 豆腐蔬菜

麻婆豆腐

25

MAPO TOFU

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

宫保豆腐

26

KUNG PO TOFU

Sweet garlic & dry chili sauce

姜汁玉兰

23

GINGER KAI-LAN

Chinese broccoli in ginger

干煸四季豆

25

FOUR SEASON BEANS

French beans sautéed with fresh chilies, minced pork & dried baby shrimp

脆柱豆苗

24

PEA SHOOTS WOK-TOSSED

with crushed dried scallops

RICE & NOODLES 饭面

师傅炒饭

25

CHEF'S FRIED RICE

Fried rice with finely diced pickled vegetables

浓香炒饭

30

SEAFOOD FRIED RICE

Shrimp, scallops & ginger

素菜炒面

25

VEGETABLE FRIED NOODLES

Wok-tossed with vegetables

胡同担担面

23

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