



MENU



APPETIZERS 头盘

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

DIM SUM 点心

3 PIECES

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

DIM SUM PLATTER 点心拼盘

8 PIECES | 56

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

🍲 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 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

宫保黑豚肉 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