

胡
Hutong
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MENU

STARTER 头盘

- 素菜春卷 ✓ 24
VEGETARIAN SPRING ROLLS
 Light pastry filled with seasonal vegetable
- 白沙春露 ✓ 20
CHILLED GREEN ASPARAGUS
 Roasted white sesame
- 碧绿口口脆 ✓ 20
JADE HEARTS
 Chinese jade gourd in Sichuan peppercorn essence
- 六角秋葵 ✓ 20
WASABI OKRA
 in a honey, soy & wasabi dressing
- 鱼香脆茄子 22
YU XIANG CRISPY EGGPLANT
- 脆皮豆腐 ✓ 20
SPICED GOLDEN TOFU
 Chili breadcrumbs, garlic & scallion
- 小拌鲜鱿鱼花 24
CALAMARI FLOWERS
 Tender squid in Sichuan peppercorn & chili oil
- 龙皇抄手 27
PRAWN & SCALLOP WONTONS
- 海皇脆筒 28
HUTONG PRAWN ROLLS
 Light crispy rolls with prawns & scallops
- 川式捞蟹皇豆腐 30
KING CRAB WITH CHILLED TOFU
 Homemade spiced soy sauce
- 口水鸡 28
KOU SHUI CHILI CHICKEN
 Tender poached chicken breast in a chili broth & peanuts
 Served room temperature

SOUP 羹汤

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



DIM SUM PLATTER 点心拼盘

8 PIECES | 54

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

DIM SUM 点心

3 PIECES

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

FISH 鱼

- 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 53
STEAMED WILD SEA BASS
 served with soy in Sichuan peppercorn essence & fresh chilies

SEAFOOD 海鲜

大红灯笼高高挂 	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	
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	

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 145
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	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	

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
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 ✓	24
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.

HUTONG

HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK