

## FREE-FLOW BRUNCH BUBBLES

All packages include seasonal Bellinis and Mimosas.  
Selected packages include featured cocktails, wines and beer.

SANTA MARGHERITA SPARKLING ROSE	36
SOTO JUNMAI SAKE	41
CHAMPAGNE BARONS DE ROTHSCHILD	59

## BAO

## 小包子

3 PIECES

叉燒煎包	21
PAN SEARED ROASTED PORK BAO	
素菜煎包 v	18
SPRING VEGETABLE BAO	

## STARTER

## 頭盤

六角秋葵	15
WASABI OKRA	
in a honey, soy and wasabi dressing	
脆皮豆腐 v	16
SPICED GOLDEN TOFU	
Chilli breadcrumbs, garlic & scallion	
魚香脆茄子 v	18
YU XIANG CRISPY EGGPLANT	
口水雞	23
KOU SHUI CHILLI CHICKEN	
Tender poached chicken breast in a chilli broth & peanuts	
Served room temperature	
小拌鮮魷魚花	20
CALAMARI FLOWERS	
Tender squid in Sichuan peppercorn and chilli oil	
老虎帶子	30
SEARED SCALLOPS	
with Dong Bei Salad	
龍皇抄手	25
PRAWN & SCALLOP WONTON	
海皇脆筒	23
HUTONG PRAWN ROLLS	
Light crispy roll with prawns and scallops	
白沙春露 v	18
CHILLED GREEN ASPARAGUS	
Roasted white sesame	

## DIM SUM DUMPLING PLATTER

## 點心 拼盤

8 PIECES | 45

黑松露蝦餃	
PRAWN & BLACK TRUFFLE	
野菌菠菜餃 v	
WILD MUSHROOM & SPINACH	
香餃魚椒刺	
PICKLED CHILI COD DUMPLINGS	
麻辣鳳尾餃	
SICHUAN PEPPERCORN PRAWN	

## DIM SUM

## 點心

3 PIECES

黑毛豬小籠包	20
HOT & SOUR XIAO LONG BAO	
薑蔥龍蝦煎包	27
PAN-SEARED GINGER LOBSTER BAO	
野菌包	24
TRUFFLE MUSHROOM BAO	
野菌菠菜餃 v	16
WILD MUSHROOM & SPINACH	
黑松露蝦餃	22
PRAWN & BLACK TRUFFLE	
魚香咸水角	21
YU XIANG CRISPY PORK DUMPLING	
黑椒和牛酥	25
WAGYU BEEF MILLEFEUILLE	
Slow-cooked with black pepper	
麻辣鳳尾餃	22
SICHUAN PEPPERCORN PRAWN	

## FISH

## 魚

燴鍋鮮椒嫩魚柳	44
HALIBUT FILLETS IN SALTED EGG-YOLK BROTH	
薑醋鱈魚	49
CRISPY CHILEAN SEA BASS FILLET	
with ginger & vinegar	
東海龍皇	50
BRANZINO IN SICHUAN PEPPERCORN BROTH	
Poached in a delectable chilli broth with wild mushrooms & Chinese celery	
開門紅	53
HALIBUT RED STAR NOODLES	
Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth	

## SEAFOOD

## 海鮮

大紅燈籠高高掛	58
RED LANTERN	
Hutong's signature crispy spiced soft-shell crab on a bed of dried whole chillies	
麻椒味鮮魷花	44
SQUID WITH SICHUAN PEPPER & PICKLED CHINESE BAMBOO	
霸王蝦	37
FRIED PRAWNS WITH SALTED EGG YOLK	
川式香辣爆炒龍蝦	76
SICHUAN-STYLE LOBSTER	
Wok-tossed with chilli, black beans & dried garlic	
麻辣蝦	46
MA LA CHILLI PRAWNS	
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery	
川式撈蟹皇豆腐	32
KING CRAB WITH CHILLED TOFU	
Homemade spiced soy sauce	

## MEAT

## 肉

虎皮椒燴炒牛柳粒	53
PAN-SEARED PRIME BEEF TENDERLOIN	
with exotic green tiger chilli	
香醋骨	43
ZHEN JIANG PORK RIBS	
Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	
宮保雞	30
KUNG PO CHICKEN	
Chicken tossed with sweet garlic & dry chilli sauce	
草捆牛骨	60
AROMATIC BEEF RIB IN LOTUS LEAF	
Ten-hour slow braised, star anise	
香烤羊架	56
GRILLED LAMB CHOPS	
Rosemary, five spice & cumin	

## BARBECUE

## 明爐燒烤

北京烤鴨	H 56   W 110
PEKING DUCK WITH PANCAKES	

## TOFU & VEGETABLES

## 豆腐 蔬菜

麻婆豆腐 v	21
MAPO TOFU	
Flavors from garlic, dried & fresh chillies	
乾煸四季豆	18
FOUR SEASON BEANS	
French beans sautéed with fresh chilli & dried baby shrimp	
薑汁玉蘭 v	18
GINGER KAI-LAN	
Chinese broccoli in ginger	
脆柱豆苗	19
PEA SHOOTS WOK-TOSSED	
with crushed dried scallops	

## RICE & NOODLES

## 飯麵

師傅炒飯 v	19
CHEF'S FRIED RICE	
Fried rice with finely diced pickled vegetables	
濃香炒飯	23
SEAFOOD FRIED RICE	
Shrimp, scallops & ginger	
鮮鴨炒飯	22
DUCK FRIED RICE	
French beans, egg & chilli oil	
素菜炒麵 v	18
VEGETARIAN FRIED NOODLES	
Wok-tossed with vegetables	
胡同擔擔麵	16
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame and peanut broth   <b>Individual portion</b>	
燴椒香炒米粉 v	17
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.