



HUTONG

HONG KONG | LONDON | NEW YORK | MIAMI | DUBAI

SOUP

湯類

素菜酸辣汤 HOT AND SOUR VEGETABLE SOUP	12
西湖牛肉羹 BEEF & EGG WHITE BROTH	14
龍蝦蛋花湯 LOBSTER & CRAB BROTH	16

STARTER

頭盤

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

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

FISH

魚

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

SEAFOOD

海鮮

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

MEAT

肉

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

BARBECUE

明爐燒烤

北京烤鴨 PEKING DUCK WITH PANCAKES	H 56 W 110
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TOFU & VEGETABLES

豆腐蔬菜

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

RICE & NOODLES

飯麵

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

HUTONG SIGNATURE DISH

20% will be added to your final check.

Please inform your server of any food allergies or dietary restrictions.