

SOUP

湯類

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

STARTER

頭盤

素菜春卷 ▽ VEGETARIAN SPRING ROLL Light pastry filled with seasonal vegetable	20
白沙春露 ▽ CHILLED GREEN ASPARAGUS Roasted white sesame	18
碧綠口口脆 ▽ JADE HEARTS Chinese jade gourd in Sichuan peppercorn essence	19
六角秋葵 ▽ WASABI OKRA in a honey, soy and wasabi dressing	18
魚香脆茄子 ▽ YU XIANG CRISPY EGGPLANT	18
脆皮豆腐 ▽ SPICED GOLDEN TOFU Chilli breadcrumbs, garlic & scallion	16
小拌鮮魷魚花 CALAMARI FLOWERS Tender squid in Sichuan peppercorn and chilli oil	22
龍皇抄手 點 PRAWN & SCALLOP WONTON	25
海皇脆筒 點 HUTONG PRAWN ROLLS Light crispy roll with prawns and scallops	24
川式撈蟹皇豆腐 KING CRAB WITH CHILLED TOFU Homemade spiced soy sauce	28
口水鷄 點 KOU SHUI CHILLI CHICKEN Tender poached chicken breast in a chilli broth & peanuts Served room temperature	23

DIM SUM DUMPLING PLATTER

8 PIECES | 45

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

DIM SUM

3 PIECES

野菌包 ▽ TRUFFLE MUSHROOM BAO	24
野菌菠菜餃 ▽ WILD MUSHROOM & SPINACH	16
薑蔥龍蝦煎包 PAN-SEARED GINGER LOBSTER BAO	27
黑松露蝦餃 PRAWN & BLACK TRUFFLE	22
昆布木魚小籠包 KOMBU BONITO XIAO LONG BAO	20
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

FISH

燴鍋鮮椒嫩魚柳 HALIBUT FILLETS Poached in creamy salted egg-yolk broth	44
薑醋鱈魚 CRISPY CHILEAN SEA BASS with ginger & vinegar	49
東海龍皇 點 BRANZINO Poached in a delectable chilli broth with wild mushrooms & Chinese celery	50
開門紅 點 HALIBUT RED STAR NOODLES Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth	53

點心 拼盤

點心

魚

SEAFOOD

海鮮

大紅燈籠高高掛 點 RED LANTERN Hutong's signature crispy spiced soft-shell crab on a bed of dried whole chillies	58
川式香辣爆炒龍蝦 SICHUAN-STYLE LOBSTER Wok-tossed with chilli, black beans & dried garlic	76
老虎帶子 SEARED SCALLOPS with Dong Bei Salad	32
宮保蝦 KUNG PO PRAWNS Sweet garlic and dried chili sauce	44
麻辣蝦 點 MA LA CHILLI PRAWNS Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery	46
霸王蝦 GOLDEN PRAWNS with salted egg yolk	37

MEAT

肉

虎皮椒燴炒牛柳粒 PAN-SEARED PRIME BEEF TENDERLOIN with exotic green tiger chilli	53
草捆牛骨 AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise	60
香醋骨 ZHEN JIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	43
山城辣子鷄 SANCHEN SPICED CHILI CHICKEN A traditional Sichuan Spicy dish wok fried with dried chillis, star anise and cumin seeds	38
乾蔥鍋鷄 WOK FRIED CHICKEN WITH SHALLOTS AND BLACK BEANS	34

BARBECUE

明爐燒烤

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

豆腐 蔬菜

麻婆豆腐 ▽ MAPO TOFU Flavors from garlic, dried & fresh chillies	21
青椒蠔汁扒豆腐 ▽ JADE TOFU with the description green pepper, oyster sauce	20
薑汁玉蘭 ▽ GINGER KAI-LAN Chinese broccoli in ginger	18
乾煸四季豆 FOUR SEASON BEANS French beans sautéed with fresh chilli, minced pork and dried baby shrimp	18
脆柱豆苗 PEA SHOOTS WOK-TOSSED with crushed dried scallops	19

RICE & NOODLES

飯麵

師父炒飯 ▽ CHEF'S FRIED RICE Fried rice with finely diced pickled vegetables	19
濃香炒飯 SEAFOOD FRIED RICE Shrimp, scallops & ginger	23
素菜炒麵 ▽ VEGETARIAN FRIED NOODLES Wok-tossed with vegetables	18
胡同擔擔麵 點 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame and peanut broth Individual portion	16
燴椒香炒米粉 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.