



HUTONG

HONG KONG | LONDON | NEW YORK | MIAMI | DUBAI

SOUP

湯類

素菜酸辣湯 HOT AND SOUR VEGETABLE SOUP	10
西湖牛肉羹 BEEF & EGG WHITE BROTH	12
龍蝦蛋花湯 LOBSTER & CRAB BROTH	14

STARTER

頭盤

六角秋葵 WASABI OKRA in a honey, soy and wasabi dressing	14
脆皮豆腐 ▽ SPICED GOLDEN TOFU Chilli breadcrumbs, garlic & scallion	15
魚香脆茄子 ▽ YU XIANG CRISPY EGGPLANT	16
口水雞 KOU SHUI CHILLI CHICKEN Tender poached chicken breast in a chilli broth & peanuts <i>Served room temperature</i>	22
小拌鮮魷魚花 CALAMARI FLOWERS Tender squid in Sichuan peppercorn and chilli oil	19
老虎帶子 SEARED SCALLOPS with Dong Bei Salad	29
龍皇抄手 PRAWN & SCALLOP WONTON	23
海皇脆筒 HUTONG PRAWN ROLLS Light crispy roll with prawns and scallops	21
白沙春露 ▽ CHILLED GREEN ASPARAGUS Roasted white sesame	17

DIM SUM DUMPLING PLATTER

點心 拼盤

8 PIECES | 42

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

點心

3 PIECES

黑毛豬小籠包 HOT & SOUR XIAO LONG BAO	19
薑蔥龍蝦煎包 PAN-SEARED GINGER LOBSTER BAO	26
野菌包 TRUFFLE MUSHROOM BAO	23
野菌菠菜餃 ▽ WILD MUSHROOM & SPINACH	15
黑松露蝦餃 PRAWN & BLACK TRUFFLE	21
魚香咸水角 YU XIANG CRISPY PORK DUMPLING	19
黑椒和牛酥 WAGYU BEEF MILLEFEUILLE Slow-cooked with black pepper	24
麻辣鳳尾餃 SICHUAN PEPPERCORN PRAWN	21

FISH

魚

炆鍋鮮椒嫩魚柳 HALIBUT FILLETS IN SALTED EGG-YOLK BROTH	42
薑醋鱈魚 CRISPY CHILEAN SEA BASS FILLET with ginger & vinegar	47
東海龍皇 BRANZINO IN SICHUAN PEPPERCORN BROTH Poached in a delectable chilli broth with wild mushrooms & Chinese celery	49
開門紅 HALIBUT RED STAR NOODLES Steamed halibut with rice noodles & pickled vegetables in a mild spiced broth	51

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	56
麻椒味鮮魷花 SQUID WITH SICHUAN PEPPER & PICKLED CHINESE BAMBOO	42
霸王蝦 FRIED PRAWNS WITH SALTED EGG YOLK	35
川式香辣爆炒龍蝦 SICHUAN-STYLE LOBSTER Wok-tossed with chilli, black beans & dried garlic	73
麻辣蝦 MA LA CHILLI PRAWNS Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery	45
川式撈蟹皇豆腐 KING CRAB WITH CHILLED TOFU Homemade spiced soy sauce	31

MEAT

肉

虎皮椒燴炒牛柳粒 PAN-SEARED PRIME BEEF TENDERLOIN with exotic green tiger chilli	51
香醋骨 ZHEN JIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	42
宮保雞 KUNG PO CHICKEN Chicken tossed with sweet garlic & dry chilli sauce	28
草捆牛骨 AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise	58
香烤羊架 GRILLED LAMB CHOPS Rosemary, five spice & cumin	54

BARBECUE

明爐燒烤

北京烤鴨 PEKING DUCK WITH PANCAKES	H 54 W 102
-----------------------------------	--------------

TOFU & VEGETABLES

豆腐 蔬菜

麻婆豆腐 ▽ MAPO TOFU Flavors from garlic, dried & fresh chillies	19
乾煸四季豆 FOUR SEASON BEANS French beans sautéed with fresh chilli & dried baby shrimp	15
薑汁玉蘭 ▽ GINGER KAI-LAN Chinese broccoli in ginger	16
脆柱豆苗 PEA SHOOTS WOK-TOSSED with crushed dried scallops	18

RICE & NOODLES

飯麵

師父炒飯 ▽ CHEF'S FRIED RICE Fried rice with finely diced pickled vegetables	16
濃香炒飯 SEAFOOD FRIED RICE Shrimp, scallops & ginger	22
鮮鴨炒飯 DUCK FRIED RICE French beans, egg & chilli oil	19
素菜炒麵 ▽ VEGETARIAN FRIED NOODLES Wok-tossed with vegetables	16
胡同擔擔麵 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame and peanut broth Individual portion	14
炆椒香炒米粉 ▽ RICE VERMICELLI Wok-tossed with seasonal vegetables	15

HUTONG SIGNATURE DISH

20% will be added to your final check.
Please inform your server of any food allergies or dietary restrictions.