

Hutong

头盘 *Starter*

素菜春卷 <i>Vegetarian spring rolls (v)</i> Filled with mushrooms and cabbage, served with spring onions 4 pieces C, E, SE, SU	£13.90
海皇脆筒 <i>Crispy prawn rolls</i> Filled with prawn, mixed seafood and vegetables 4 pieces MO, SE	£20.00
特色口水鸡 <i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth C, P, S, SE	£21.50
蜀南竹海 <i>Okra wrapped in netted Ju Suen</i> in a spicy chilled egg broth C, E, M, S	£14.50
小拌鲜鱿鱼花 <i>Calamari flowers</i> Tender squid in Sichuan peppercorn and chilli oil C, MO, S, SE	£20.50
海鲜雲吞 <i>Scallop & prawn wontons with hot & spicy sauce</i> 6 pieces C, CE, CR, E, S, SE, SU	£18.50
黑毛猪笼抄手 <i>Iberico pork dumplings with Sichuan garlic sauce</i> 6 pieces C, MO, S, SE, SU	£16.80
香编口口脆牛丝 <i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze C, MO, S, SE, SU	£21.50
芥味爽口嫩带子 <i>Seared scallop Pi Xian spicy soba noodles</i> Dressed with sesame peppercorn sauce C, CR, MO, S, SE	£21.50
金钱辣牛肚 <i>Beef tripe & celery with chilli sauce</i> C, CE, N, P, S, SE	£18.30
白沙春露 <i>Green asparagus dressed with white sesame (v)</i> C, MO, S, SE, SU	£12.80
椒香巧手和牛卷 <i>Wagyu beef stuffed with marinated purple cabbage</i> with a garlic chilli dressing C, MO, S, SE	£26.50
蒜泥白肉 <i>Chilled thinly-cut pork belly with cucumber slices</i> Marinated in chilli and garlic sauce C, S, SE	£18.00

羹汤 *Soup*

韭香胡辣汤 <i>Chinese leek spicy pepper soup (v)</i> C, E, S, SE	£11.70
金色蟹柳汤 <i>Golden crab sticks soup</i> with salted egg yolk and kai-lan C, CR, E	£14.00

Please note, to ensure your health and safety all of our menus are one-use only, they are discarded safely. All dim sum may contain traces of nuts and most of our dishes contain sesame.

Please let your waiter or waitress know if you have any allergies or intolerances. For key to allergens, please see below.

歡迎使用銀聯卡 All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. Our menus are sample menus and are subject to change.

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, M - milk, MO - molluscs, MU - mustard, N - nuts, P - peanuts,

S - soya-beans, SE - sesame, S'U – sulphur dioxide

点心 *Dim Sum Platter*

<i>Platter includes:</i>	£30.80
蟹籽鳕鱼海带饺 <i>Cod & seaweed dumplings with tobiko</i> 2 pieces C, CE, CR, F, P, S, SE	
XO酱水晶饺 <i>XO sauce crystal prawn dumplings</i> 2 pieces C, CE, CR, S, SE	
蘑菇菠菜饺 <i>Mushroom & spinach dumplings (v)</i> 2 pieces C, S, SE	
香橙虾饺 <i>Rosé Champagne shrimp dumplings</i> 2 pieces C, CR, S, SE, SU	

点心 *Dim Sum*

黑毛猪小笼包 <i>Iberico pork xiao long bao</i> 3 pieces C, CR, MO, S, SE, SU	£15.00
姜葱龙虾包 <i>Pan-seared ginger lobster bao</i> 4 pieces C, CR, SE, SU	£21.50
黑椒和牛酥 <i>Wagyu beef mille-feuille</i> Slow-cooked with black pepper 4 pieces C, E, MO, S, SE	£20.50
烧汁鳗鱼饺 <i>Tempura eel dumpling</i> with shrimp and eel sauce 4 pieces C, F, MO, S, SU	£16.00
蘑菇菠菜饺 <i>Mushroom & spinach dumplings (v)</i> 3 pieces C, S, SE	£11.50

明爐燒烤 *Barbecue*

北京烤鸭 <i>Roasted Peking duck</i> Served in two stages, second stage served as a side dish C, MO, S, SE (Whole duck serves 4-6 people, half duck serves 2-3 people)	Whole £118.00 Half £60.00
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海鲜 *Seafood*

双椒芽香辣龙虾肉 <i>Sichuan-style deep fried lobster</i> with chilli, black beans and dried garlic C, CR, S, SE, SU	£106.00
麻椒味鲜鱿鱼花 <i>Cuttlefish with Sichuan pepper & pickled Chinese bamboo</i> SE, M	£40.00
大红灯笼高高挂 <i>Red lantern</i> Crispy soft-shell crab with Sichuan dried chilli C, CR	£46.50
胡麻子大虾 <i>Wok-tossed tiger prawns</i> with breadcrumbs, pepper and onion C, CR, SE, SU	£44.50
麻辣虾 <i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper and Chinese celery C, CE, CR, E, P, S, SE	£42.50
宫保虾 <i>Kung po-style fried prawns</i> C, CR, N, S, SE, SU	£42.50
霸王虾 <i>Fried prawns with salted egg yolk</i> C, CR, E	£36.00

鱼 *Fish*

开门红 <i>Sea bass red star noodles</i> Steamed sea bass with rice noodles and gong vegetables in Sichuan broth serves 3-4 people C, E, F, S, SE	£46.90
东海龙皇 <i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms and Chinese celery C, CE, E, F, P, S, SE	£46.90
炆锅鲜椒嫩鱼柳 <i>Halibut fillets in salted egg-yolk broth</i> with sizzling red and green pepper oil C, E, F, S	£45.00
风味捞汁鳕鱼柳 <i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli and oyster sauce C, E, F, MO, S, SE, SU	£43.50

肉类 *Meat*

老干妈煊炒牛柳 <i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce C, CE, E, P, S, SE	£42.50
草捆牛骨 <i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon and dark soy sauce C, MO, S, SE, SU	£46.50
山城辣子鸡 <i>Fried chicken fillet</i> with Sichuan dried chilli C, CE, E, P, S, SE	£32.50
鲜汤辣和牛 <i>Wagyu beef in hot and sour broth</i> C, CE, CR, MO, S, SE	£98.00
香醋骨 <i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce C, S, SE	£32.50
京城羊肉 <i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised and deep-fried C, CE, MO, S, SE, SU	£42.50

豆付 *Tofu*

麻婆豆付 <i>Mapo tofu (v)</i> Chilli sauce C, P, S, SE	£20.50
宫保豆付 <i>Kung po tofu</i> C, CR, N, P, S, SE, SU	£21.50
锦绣袋豆付 <i>Scallop & prawn wrapped with steamed tofu skin</i> with a red and green pepper sauce C, CR, E, S	£28.00
青椒蚝汁扒豆付 <i>Braised tofu</i> with green pepper and oyster sauce C, E, MO, S, SE	£19.50

蔬菜 *Vegetables & Sides*

风味飘香茄子 <i>Sichuan-style aubergine tempura (v)</i> C, S, SE	£16.00
姜汁玉兰 <i>Wok-fried kai-lan with ginger sauce (v)</i> S, SE, SU	£15.00
干煸四季豆 <i>Spicy minced beef with string beans</i> Fried with chilli and dried petite shrimp C, CR, S, SE, SU	£17.30

饭面 *Rice & Noodles*

农香炒饭 <i>Seafood fried rice with dried salted fish & ginger</i> CR, F, MO, SE	£15.00
师傅炒饭 <i>Chef's pickled vegetable fried rice (v)</i> C, E, S, SE, SU	£12.50
素菜炒面 <i>Fried noodles with seasonal vegetables (v)</i> C, S, SE	£15.50
胡同担担面 <i>Hutong Dan Dan noodles (per person)</i> with minced beef and peanut sauce in chilli soup C, CR, M, N, P, S, SE	£15.50

甜点 *Desserts*

巧克力挞柑橘雪糕 <i>Chocolate tart, mandarin sorbet</i> C, E, M, N, SU	£10.50
芒果布丁柑橘雪糕 <i>Mango pudding with fruit salsa, mandarin sorbet</i> C, M	£10.00



Hutong Signature Dish