

胡 Hutong 同

All dim sum may contain traces of nuts & most of our dishes contain sesame.
Please let your waiter or waitress know if you have any allergies or intolerances. Minimum 2 people to order set menu.
Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
Our menus are sample menus & are subject to change.
V - vegetarian, **VG** - vegan, **GF** - gluten free

 Signature dish



Our name, Hutong, comes from the ancient Beijing alleyways created during the Yuan Dynasty (1271–1368). Once paths to water wells, they became the heart of neighbourhood life, lined with homes, tea shops and local stores. They symbolise connection, ritual and belonging - the same warmth we aim to recreate with every visit.

Hutong offers a bold, modern take on the fiery cuisine of Northern China, inspired by the imperial palaces of old Peking. Our menu honours the Lu school, or Shandong cuisine, one of the “Four Great Traditions” of Chinese culinary art, known for refined seafood, vinegars and influences from Sichuan’s spice-forward flavours.

THE BEST PEKING DUCK IN LONDON

Our Roasted Peking Duck is considered among the best in London - and for good reason. Originating in the imperial courts of the Yuan Dynasty and perfected during the Ming, it was once served to emperors. At Hutong, each bird is air-dried for 24 hours, lacquered and roasted in our Duck Kitchen. Served tableside, this dish with over 700 years of history is reimaged 33 floors above the city.

豆腐 Tofu

麻婆豆腐 Mapo tofu Chilli sauce V, VG	30	红焖原汁豆腐 Braised tofu with chilli sauce V, VG	30
宫保豆腐 Kung po tofu V, VG	30		

蔬菜 Vegetables & Sides

松仁藕丁 Wok-tossed lotus root with Chinese pickled vegetables & pine nuts V, VG	30	干煸四季豆 Spicy minced beef with string beans Fried with chilli & dried petite shrimp	18
红汤三脆 Shiitake mushrooms, black fungus & Chinese asparagus in hot & sour broth V, VG	30	 Originating from bold and fiery Szechuan cuisine, this simple but punchy stir-fry is a flavour-packed dish that's hugely popular across China.	
鲜淮山百合银杏炒兰度 Sautéed seasonal vegetables with garlic (Chinese yam, lily, ginko, kale & carrot) V, VG	30	风味飘香茄子 Sichuan style aubergine tempura V, VG	20
		姜汁玉兰 Wok-fried kai-lan with ginger sauce V, VG, GF	15
		香炒脆笋 Wok-fried Chinese asparagus with chilli V	18

羹汤 Soup

韭香胡辣汤 Chinese leek spicy pepper soup V	15	宋嫂鳊鱼羹 Cod & tofu soup	16
金色蟹柳汤 Golden crab sticks soup with salted egg yolk & kai-lan GF	16		

饭面 Rice & Noodles

海鲜香辣炒米粉 Scallops & shrimp spicy fried rice noodles wok-tossed with chives & dried shrimp chilli oil	16	松露素菜炒面 Black truffle fried noodles with vegetables & fungus V	16
师傅炒饭 Chef's pickled vegetable fried rice V	15	胡同担担面 Hutong Dan Dan noodles with minced beef & peanut sauce in chilli soup	16
胡同炒饭 Hutong spicy fried rice with prawn, fennel seeds & chilli oil	16	 Dan Dan derives from when street vendors carried around noodles on a pole (dan dan) across their shoulders, with baskets of noodles on each end.	

海鲜 *Seafood*

双椒芽香辣龙虾肉 	110	大红灯笼高高挂 	48
<i>Sichuan style deep-fried lobster</i> with chilli, black beans & dried garlic		<i>Red Lantern</i> Crispy soft-shell crab with Sichuan dried chilli	
 Our signature lobster delivers the perfect balance of bold spice, rich umami, and a perfectly crispy finish - just like authentic Sichuan cuisine should be.		 Inspired by traditional red lanterns that mark celebration in China, our Red Lantern hides golden soft-shell crab beneath a mountain of fiery 'Facing Heaven' chillis.	
金汤辣海鲜	60	宫保虾	45
<i>Mixed seafood in salted egg yolk broth</i> Lobster, scallops & prawns GF		<i>Kung po style fried prawns</i>	
胡麻子大虾	46	火烧胡椒虾	45
<i>Wok-tossed tiger prawns</i> with onion & crispy dried garlic		<i>Wok-fried tiger prawns & white peppercorn</i> with flaming Chinese wine	
麻辣虾 	45	霸王虾	42
<i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper & Chinese celery		<i>Fried prawns with salted egg yolk</i> GF	

鱼 *Fish*

开门红 	55	风味捞汁鲳鱼柳	48
<i>Sea bass red star noodles</i> serves 3-4 people Steamed sea bass with rice noodles & gong vegetables in Sichuan broth		<i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli & oyster sauce	
 Served in a Sichuan broth, when the red peppers are carefully pulled back, this spicy and flavourful fish is revealed.		东海龙皇	48
		<i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	
豆花鲜鱼柳	45		
<i>Seared halibut on bean sauce</i> served with braised tofu			

肉类 *Meat*

老干妈煸炒牛柳	50	香醋骨 	45
<i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce		<i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce	
和牛脆蒜苔	52	 These ribs get their depth of flavour from Chinkiang vinegar, a prized black vinegar from Jiangsu province made from fermented glutinous rice and known for its rich, slightly smoky profile.	
<i>Wok-fried Wagyu beef</i> with garlic sprouts & chilli sauce		滋味小羊腿	50
草捆牛骨	50	<i>Sichuan spiced lamb shank</i> tossed with baby potatoes	
<i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce		京城羊肉	46
山城辣子鸡	45	<i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised & deep-fried	
<i>Fried chicken fillet</i> with Sichuan dried chilli			
蜜汁甜辣鸡	45		
<i>Sweet & sour chicken</i> with red onion, yam & bell pepper			

Hutong Signature Menu

Peony

Symbol of wealth & prosperity. The royal flowers - enjoyed by Chinese Emperors

£125 per person | ~ Optional wine pairing for £40 per person ~

香煸口口脆牛丝
Sichuan shredded beef
Crispy beef juliennes in a sweet chilli glaze
海鲜雲吞 
Scallop & prawn wontons
with Sichuan garlic sauce

~ Albariño, Pazo Señorans, Rias Baixas, Spain ~

北京烤鸭 
Roasted Peking duck with pancakes
Once an imperial delicacy served to royalty, Hutong's Peking Duck is air-dried for 24 hours, lacquered, and roasted to perfect crispness – paying homage to centuries of tradition.

胡麻子大虾
Wok-tossed tiger prawns
with onion & crispy dried garlic
老干妈煸炒牛柳 
Ma La beef tenderloin
Bell peppers, chilli & black bean sauce

姜汁玉兰
Wok-fried kai-lan
with ginger sauce | V, VG, GF

胡同炒饭 
Hutong spicy fried rice
with prawn, fennel seeds & chilli oil

~ Pinot Noir, Ata Rangi, Crimson, Martinborough ~

芒果布丁
Mango pudding
with fruit salsa | GF

~ 10yr Tawny Port, Delaforce ~

Hutong Signature Menu

Lotus

Known as ‘the gentleman’s flower’ as it symbolises honesty, goodness, purity & unstained

£110 per person | ~ Optional wine pairing for £30 per person ~

- XO 酱水晶饺
XO sauce crystal prawn dumplings
- 蘑菇菠菜饺
Mushroom & spinach dumplings | V, VG
- 香槟虾饺
Rosé Champagne shrimp dumplings
- ~ Whispering Angel, Chateau D’Eclans, Provence, France ~

北京烤鸭

Roasted Peking duck with pancakes
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麻辣虾

Ma La chilli prawns
Fried with dried chilli, Sichuan pepper & Chinese celery

蜜汁甜辣鸡
Sweet & sour chicken
with red onion, yam & bell pepper

银杏香扒芥菜
Braised Chinese mustard greens evaporated milk broth | V

师傅炒饭
Chef’s pickled vegetable fried rice | V
~ Syrah, La Clarissa, Rallo Azienda Agricola, Sicily ~

柑橘巧克力挞
Chocolate tart
with mandarin sorbet | V

~ Moscatel de Marina, Bodegas Enriques Mendoza ~

点心 Dim Sum

黑毛猪小笼包 Iberico pork xiao long baos 3 pcs	17	香煎粟米水晶饺 Pan-seared corn & mushroom crystal dumplings 3 pcs V, VG	16
姜葱龙虾包 Pan-seared ginger lobster baos 4 pcs	24	鲜虾鸡肉烧卖 Prawn & chicken siu mai 3 pcs	17
黑椒和牛酥 Wagyu beef mille-feuille 4 pcs Slow-cooked with black pepper	24	松露野菌冬菇包 Steamed wild mushroom & truffle baos 3 pcs V	16
蘑菇菠菜饺 Mushroom & spinach dumplings 3 pcs V, VG	16		

Steamed Dim Sum Platter | 35

蟹籽鳕鱼海带饺
Cod & seaweed dumplings with tobiko | 2 pcs

XO 酱水晶饺
XO sauce crystal prawn dumplings | 2 pcs

蘑菇菠菜饺
Mushroom & spinach dumplings | 2 pcs | V, VG

香槟虾饺
Rosé Champagne shrimp dumplings | 2 pcs

Exquisite Dim Sum Platter | 35

姜葱龙虾包
Pan-seared ginger lobster baos | 2 pcs

黑椒和牛酥
Wagyu beef mille-feuille | 2 pcs
Slow-cooked with black pepper

香煎粟米水晶饺
Pan-seared corn & mushroom crystal dumplings | 2 pcs

北方点心——匠心延续

BEI FANG DIM SUM
The Legacy Continues

Steeped in rich cultural heritage, our menu honours the centuries-old southern Chinese tradition of dim sum while embracing bold Northern Chinese flavours, delivering a true taste of Chinese cuisine.


松露京葱和牛烧卖 15
Wagyu beef & black truffle siu mai | 3 pcs

黑蒜鸡肉红油抄手 20
Poached chicken & black garlic spicy wontons | 6 pcs

茴香辣海鲜窝贴 20
Pan-fried spiced shrimp & scallop pot stickers

头盘 *Starters*

海皇脆筒 <i>Crispy prawn rolls</i> 4 pcs Filled with prawn, mixed seafood & vegetables	23	竹碳脆豆腐 <i>Black diamond</i> Deep-fried charcoal tofu tossed with spiced salt	20
素菜春卷 <i>Vegetarian spring rolls</i> 4 pcs Filled with mushrooms & cabbage, served with spring onions V	18	香煸口口脆牛丝 <i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze	23
特色口水鸡 <i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth	23	黑蒜雞肉紅油抄手 <i>Poached chicken & black garlic spicy wontons</i> 6 pcs	20
烧椒嫩帶子 <i>Cured scallops & asparagus</i> Garnished with grilled green pepper dressing	19	白沙春露 <i>Green asparagus</i> dressed with white sesame	15
小拌鲜鱿鱼花 <i>Calamari flowers</i> Tender squid in Sichuan peppercorn & chilli oil	22	椒香巧手和牛卷 <i>Wagyu beef</i> stuffed with marinated purple cabbage with a garlic chilli dressing	28
蒜汁粉丝蒸扇贝 <i>Steamed scallop & rice noodles</i> with black garlic sauce	22	蒜泥白肉 <i>Chilled thinly cut pork belly</i> with cucumber slices marinated in chilli & garlic sauce	20
海鲜雲吞 <i>Scallop & prawn wontons</i> 6 pcs with hot & spicy sauce	20	巧拌杏鲍丝 <i>Sliced king oyster mushrooms</i> marinated with chilli oil V	18
		鲜椒蒜香辣鸡翅 <i>Wok-tossed chicken wings</i> with garlic & bell peppers	23

 A modern take on a Qing Dynasty staple, these delicate wontons showcase the elegance and refinement of traditional Chinese seafood cuisine.

明炉烧烤 *Barbecue*

北京烤鸭  **Whole 120 | Half 70**

Roasted Peking duck

Served in two stages, second stage served as a side dish
(Whole duck serves 4-6 people, half duck serves 2-3 people)



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UPGRADE YOUR EXPERIENCE

- + Caviar Oscietra | £130/ 30g
- + Summer black truffle | price per gram

蒙古烤羊 | 55

Mongolian style barbecue rack of lamb


Hutong Signature Menu

Azalea

Symbolises womanhood & thoughtfulness.
In China, it is also called ‘thinking of home bush’

£75 per person

红油龙虾饺
Lobster dumplings
with Sichuan chilli sauce
酥脆香芋猪肉饺
Yam & pork crispy dumplings
蘑菇菠菜饺
Mushroom spinach dumplings | V, VG

北京烤鸭 

Roasted Peking duck with pancakes

Whole Supplement **£80** serves 4-6 people | **Half** Supplement **£40** serves 2-3 people
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宫保虾球
Kung po style fried prawns

山城辣子鸡
Fried chicken fillet
with Sichuan dried chilli

干煸四季豆
Stir-fried string beans with chilli | V, VG

鸡蛋炒饭
Egg fried rice | V

芒果布丁
Mango pudding
with fruit salsa | GF

Hutong Signature Menu

Jasmine

VEGETARIAN / VEGAN MENU

Represent elegance, sensuality, and enduring love.
Often given to loved one as a sign of devotion

£70 per person

韭菜胡辣汤

Chinese leek spicy pepper soup

素菜春卷

Vegetarian spring rolls

Filled with mushrooms & cabbage, served with spring onions

橙味脆莲藕

Slice Lotus root in orange sauce

香煎粟米水晶饺

Pan-seared corn & mushroom crystal dumplings

松仁藕丁

Wok-tossed lotus root

with Chinese pickled vegetables & pine nuts

麻婆豆腐

Mapo tofu with chilli sauce

香炒脆笋

Wok-fried Chinese asparagus with chilli

师傅炒饭

Chef's pickled vegetable fried rice

巧克力挞

Chocolate tart

Hutong Signature Menu

Flavours of Hutong

THREE-COURSE TASTING MENU

Available Monday to Friday, 12pm - 4:30pm

£39 per person | Choose ONE dish per course

素菜春卷

Vegetarian spring rolls

Filled with mushrooms & cabbage, served with spring onions | V

鲜椒蒜香辣鸡翅

Wok-tossed chicken wings

with garlic & bell peppers

海鲜云吞

Scallop & prawn wontons

with hot & spicy sauce

香煸口口脆牛丝

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

山城辣子鸡

Fried chicken fillet

with Sichuan dried chilli

麻婆豆腐

Mapo tofu

Chilli sauce | V, VG

胡同特色酥鱼柳

Sea bass with ginger & garlic in chilli sauce

老干妈煸炒牛柳

Ma La beef

Bell peppers, chilli & black bean sauce

白饭

Steamed rice | V

松露素菜炒面

Black truffle fried noodles

with vegetables & fungus (supplement of £5) | V

柑橘雪芭

Mandarin sorbet | VG

芒果布丁

Mango pudding

with fruit salsa | GF