



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. 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 reimagined 33 floors above the city.

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 V, VG	20
素菜春卷 <i>Vegetarian spring rolls</i> 4 pcs Filled with mushrooms & cabbage, served with spring onions V	18	香焗口口脆牛丝 <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	黑蒜鸡肉紅油抄手 <i>Poached chicken & black garlic spicy wontons</i> 6 pcs	20
烧椒嫩带子 <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
带子小炒皇 <i>Stired-fried scallops</i> with chives, dried shrimp & Macadamia nuts	22	金桔鲜辣长脚蟹柳 <i>King crab</i> with Yunnan pepper & kumquat chilli sauce	28
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
 A modern take on a Qing Dynasty staple, these delicate wontons showcase the elegance and refinement of traditional Chinese seafood cuisine.		鲜椒蒜香辣鸡翅 <i>Wok-tossed chicken wings</i> with garlic & bell peppers	23

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)



Hutong's Peking Duck is air-dried for 24 hours, lacquered, and roasted to perfect crispness – paying homage to centuries of tradition.

UPGRADE YOUR EXPERIENCE

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

蒙古烤羊 | 55

Mongolian style barbecue rack of lamb

点心 *Dim Sum*

黑毛猪小笼包 <i>Iberico pork xiao long baos</i> 3 pcs	17	香煎粟米水晶饺 <i>Pan-seared corn & mushroom crystal dumplings</i> 3 pcs V, VG	16
姜葱龙虾包 <i>Pan-seared ginger lobster baos</i> 4 pcs	24	松露野菌冬菇包 <i>Steamed wild mushroom & truffle baos</i> 3 pcs V	16
黑椒和牛酥 <i>Wagyu beef mille-feuille</i> 4 pcs Slow-cooked with black pepper	24	辣脆饺 <i>Spicy crispy dumplings</i> with bamboo, lotus & gongcai 3 pcs V	16
蘑菇菠菜饺 <i>Mushroom & spinach dumplings</i> 3 pcs V, VG	16		

Steamed Dim Sum Platter | 35

蟹籽鳕鱼海带饺 <i>Cod & seaweed dumplings with tobiko</i> 2 pcs
XO酱水晶饺 <i>XO sauce crystal prawn dumplings</i> 2 pcs
蘑菇菠菜饺 <i>Mushroom & spinach dumplings</i> 2 pcs V, VG
香槟虾饺 <i>Rosé Champagne shrimp dumplings</i> 2 pcs

Exquisite Dim Sum Platter | 35

姜葱龙虾包 <i>Pan-seared ginger lobster baos</i> 2 pcs
黑椒和牛酥 <i>Wagyu beef mille-feuille</i> 2 pcs Slow-cooked with black pepper
香煎粟米水晶饺 <i>Pan-seared corn & mushroom crystal dumplings</i> 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

剁椒鲈鱼饺 | 20

Steamed sea bass fillet & pickled chilli dumplings | 4 pcs

大盘鸡饺 | 18

Pan-fried ma la spicy chicken dumpling | 3 pcs

茴香辣海鲜窝贴 | 20

Pan-fried spiced shrimp & scallop pot sticker | 4 pcs

海鲜 *Seafood*

双椒芽香辣龙虾肉 

110

Sichuan style deep-fried lobster

with chilli, black beans & dried garlic



Our signature lobster delivers the perfect balance of bold spice, rich umami, and a perfectly crispy finish - just like authentic Sichuan cuisine should be.

酒酿辣汁海鲜

60

Mixed chilli seafood & beancurd

Lobster, scallop, prawn, fermented rice

胡麻子大虾

46

Wok-tossed tiger prawns

with onion & crispy dried garlic

麻辣虾 

45

Ma La chilli prawns

Fried with dried chilli, Sichuan pepper & Chinese celery

大红灯笼高高挂 

48

Red Lantern

Crispy soft-shell crab with Sichuan dried chilli



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.

宫保虾

45

Kung po style fried prawns

火烧胡椒虾

45

Wok-fried tiger prawns & white peppercorn

with flaming Chinese wine

霸王虾

42

Fried prawns with salted egg yolk | GF

鱼 *Fish*

开门红 

55

Sea bass red star noodles | serves 3-4 people

Steamed sea bass with rice noodles & gong vegetables in Sichuan broth



Served in a Sichuan broth, when the red peppers are carefully pulled back, this spicy and flavourful fish is revealed.

豆花鲜鱼柳

45

Seared halibut on bean sauce

served with braised tofu

风味捞汁鳕鱼柳

48

Wok-fried cod fillet

in a subtle blend of sweet chilli & oyster sauce

东海龙皇

48

Sea bass fillet in spicy chilli broth

Poached with wild mushrooms & Chinese celery

肉类 *Meat*

老干妈煸炒牛柳

50

Ma La beef tenderloin

Bell peppers, chilli & black bean sauce

剥椒酱爆炒和牛

52

Wok-fried Wagyu beef

with black fungus, yellow pepper & chilli sauce

草捆牛骨

50

Aromatic beef rib in lotus leaf

Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

山城辣子鸡

45

Fried chicken fillet

with Sichuan dried chilli

蜜汁甜辣鸡

45

Sweet & sour chicken

with red onion, yam & bell pepper

香醋骨 

45

Chinkiang pork ribs

Pork short ribs braised with sweet vinegar sauce



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.

滋味小羊腿

50

Sichuan spiced lamb shank

tossed with baby potatoes

京城羊肉

46

Crispy de-boned lamb ribs

Marinated for 24 hours, braised & deep-fried

豆腐 *Tofu*

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

蔬菜 *Vegetables & Sides*

松仁藕丁 <i>Wok-tossed lotus root</i> with Chinese pickled vegetables & pine nuts V, VG	30	干煸四季豆  <i>Spicy minced beef with string beans</i> Fried with chilli & dried petite shrimp	18
红汤三脆 <i>Shiitake mushrooms, black fungus & Chinese asparagus</i> 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.	
松菇炒佛手瓜 <i>Stir-fried chayote</i> with shimeji mushrooms, asparagus & carrot V, VG	30	姜汁玉兰 <i>Wok-fried kai-lan</i> with ginger sauce V, VG, GF	15
		香炒脆笋 <i>Wok-fried Chinese asparagus with chilli</i> V	18
		风味飘香茄子 <i>Sichuan style aubergine tempura</i> V, VG	20

羹汤 *Soup*

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

饭面 *Rice & Noodles*

海鲜香辣炒面 <i>Scallops & shrimp spicy fried noodles</i> wok-tossed aubergine & dried shrimp chilli oil	20	松露素菜炒面 <i>Black truffle fried noodles</i> with vegetables & fungus V	16
师傅炒饭 <i>Chef's pickled vegetable fried rice</i> V	15	胡同担担面  <i>Hutong Dan Dan noodles</i> with minced beef & peanut sauce in chilli soup	16
胡同炒饭  <i>Hutong spicy fried rice</i> with prawn, fennel seeds & chilli oil	18	 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.	