



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 reimaged 33 floors above the city.

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

头盘 *Starters*

海皇脆筒 	23	虾兵蟹将	28
<i>Hutong Prawn Roll</i>		<i>Alaskan Crab & Prawn Salad</i>	
Light crispy roll with prawn & scallops		Spicy soy sauce, shredded white onions, & shredded red peppers	
素菜春卷	18	竹炭脆豆腐	18
<i>Vegetarian Spring Roll</i>		<i>Black Diamond</i>	
Filled with mushrooms & cabbage, served with spring onions V 4 pcs		Deep-fried charcoal tofu with mushroom, green chilli, spiced salt V, VG	
香焗口口脆牛丝	23	海鲜云吞 	20
<i>Sichuan Crispy Beef</i>		<i>Scallop & Prawn Wonton</i>	
Crispy beef Juliennes in a sweet chilli glaze		with hot & spicy sauce 6 pcs	
小拌鲜鱿鱼花	22	 A modern take on a Qing Dynasty staple, these delicate wontons showcase the elegance and refinement of traditional Chinese seafood cuisine.	
<i>Calamari Flowers</i>			
Tender squid in Sichuan peppercorn & chilli oil			
藤椒脆绿	18	茴香羊肉水墨餃	23
<i>Green Bamboo Shoots</i>		<i>Charcoal Lamb & Fennel Seed Dumpling</i> 4 pcs	
with green Sichuan pepper V		胡同口水鸡	23
白沙春露	15	<i>Kou Shui Chicken</i>	
<i>Green Asparagus</i>		Tender poached chicken breast in a chilli broth	
dressed with white sesame V		香糟醉香罗氏虾	22
捞汁拍青瓜	15	<i>Drunken River Prawns</i>	
<i>Smashed Cucumber</i>		in fermented rice sauce	
with spicy umami dressing V		香脆鱿鱼木姜子酱	18
播椒皮蛋北海道元贝	22	<i>Crispy Squid</i>	
<i>Hokkaido Scallops</i>		with litsea chilli dressing	
tossed with pounded peppers & century egg		鲜椒蒜香辣鸡翅	23
		<i>Wok-tossed Chicken Wings</i>	
		with garlic & bell peppers	

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.

蒙古烤羊 | 55

Mongolian Style Barbecue
Rack of Lamb

火焰和牛叉烧 | 50

Flaming Wagyu Beef Char Siu
A5 Wagyu beef ribeye with muscat grapes,
red dragon fruit & kumquat | 8pcs

羹汤 *Soup*

韭香胡辣汤 <i>Chinese Leek Spicy Pepper Soup</i> V	15	小鱼菜苗胡椒汤 <i>Bok Choy poached in Fish Broth</i>	16
海龙皇 <i>Braised Seafood Soup</i> with crab, red prawn, egg white, conpoy & sweetcorn	16	Cod fish with golden garlic, shredded ginger & goji berries, white pepper powder	

点心 *Dim Sum*

- AVAILABLE ALL DAY -

酸辣鸡肉小笼包 <i>Hot & Sour Chicken Xiao Long Bao</i> 3 pcs	16	榄角鳕鱼饺 <i>Steamed Cod with Black Olive Dumpling</i> 3 pcs	20
黑椒和牛酥 <i>Wagyu Beef Mille-feuille</i> Slow-cooked with black pepper 3 pcs	24	泡椒虾饺 <i>Pickled Pepper Har Gau</i> 3 pcs	18
姜葱龙虾包 <i>Pan-seared Ginger Lobster Bao</i> 3 pcs	24	辣脆饺 <i>Spicy Crispy Dumpling</i> V 3 pcs	16
麻辣烧卖 <i>Ma La Chicken & Prawn Siu Mai</i> 3 pcs	16	蘑菇菠菜饺 <i>Mushroom & Spinach Dumpling</i> V 3 pcs	16
竹碳鱼香咸水角 <i>Charcoal Yu Xiang Crispy Pork Dumpling</i> 3 pcs	16	藤椒带子饺 <i>Sichuan Green Pepper Scallop Dumpling</i> 3 pcs	20
		松露野菌冬菇包 <i>Steamed Wild Mushroom & Truffle Bao</i> V 3 pcs	16

Steamed Dim Sum Platter | 35

泡椒虾饺 <i>Pickled Pepper Har Gau</i> 2 pcs	蘑菇菠菜饺 <i>Mushroom & Spinach Dumpling</i> V 2 pcs
榄角鳕鱼饺 <i>Steamed Cod with Black Olive Dumpling</i> 2 pcs	藤椒带子饺 <i>Sichuan Green Pepper Scallop Dumpling</i> 2 pcs

- AVAILABLE UNTIL 4PM -

香煎粟米水晶饺 <i>Pan-seared Corn & Mushroom Crystal Dumpling</i> V 3 pcs	16	花雕蛋白蟹肉饺 <i>Huadiao Wine Egg White & Crab Meat Dumpling</i> 3 pcs	20
水晶虾饺 <i>Traditional Har Gau</i> 3 pcs	18	红虾蟹柳腐皮卷 <i>Red Prawn & Crab Bean Curd Roll</i> 2 pcs	16
墨鱼剁椒饺 <i>Chopped Chilli & Cuttlefish Dumpling</i> 3 pcs	20	大盘鸡煎饺 <i>Pan-fried Spicy Chicken Dumpling</i> 3 pcs	16

海鲜 *Seafood*

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| <p>双椒芽香辣龙虾肉  110
<i>Sichuan Style Deep-fried Lobster</i>
with chilli, black beans & dried garlic</p> <p> Our signature lobster delivers the perfect balance of bold spice, rich umami, and a perfectly crispy finish - just like authentic Sichuan cuisine should be.</p> <p>三葱爆炒波士顿龙虾 110
<i>Stir-fried Boston Lobster</i>
with trio of scallions</p> <p>麻辣虾  45
<i>Wok-tossed Tiger Prawns</i>
Fried with dried chilli, Sichuan pepper & chinese celery</p> <p>宫保虾球 45
<i>Kung Po Style Fried Prawns</i></p> | <p>大红灯笼高高挂  48
<i>Red Lantern</i>
Crispy soft-shell crab with Sichuan dried chilli</p> <p> 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.</p> <p>火烧胡椒虾 45
<i>Wok-fried Tiger Prawns & White Peppercorn</i>
with flaming Chinese wine</p> <p>黄椒香煎脆瓜海鲜蟹 45
<i>Pan-seared Seafood</i>
with yellow pepper sauce, scallop, prawn, king crab</p> <p>翠绿蛋黄焗虾球 45
<i>Crispy Prawns</i>
with salted egg yolk sauce</p> |
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鱼 *Fish*

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| <p>开门红  55
<i>Seabass Red Star Noodles</i> serves 3-4 people
Steamed sea bass with rice noodles & gong vegetables in Sichuan broth</p> <p> Served in a Sichuan broth, when the red peppers are carefully pulled back, this spicy and flavourful fish is revealed.</p> <p>东海龙皇 48
<i>Seabass Fillet in Spicy Chilli Broth</i>
Poached with wild mushrooms & Chinese celery</p> | <p>干烧脆鳞鲈鱼 48
<i>Crispy-scaled Seabass</i>
in Sichuan style sauce</p> <p>九层塔香脆怪味鳕鱼 48
<i>Crispy Cod</i>
with basil & Sichuan spicy tangy sauce</p> <p>见龙在田 45
<i>Hunan Steamed Cod</i>
with fermented bean</p> |
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肉类 *Meat*

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| <p>香醋骨  45
<i>Chinkiang Pork Ribs</i>
Pork short ribs braised with sweet vinegar sauce</p> <p> 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.</p> <p>老干妈煸炒牛柳 50
<i>Ma La Beef Tenderloin</i>
with Lao Gan Ma bean sauce</p> <p>水煮和牛小排 55
<i>Wagyu Beef in Spicy Chilli Broth</i></p> <p>山城辣子鸡 45
<i>Fried Chicken Fillet</i>
with Sichuan dried chilli</p> <p>蜜汁甜辣鸡 45
<i>Sweet & Sour Chicken</i>
with red onion, yam & bell pepper</p> | <p>草捆牛骨 50
<i>Aromatic Beef Rib in Lotus Leaf</i>
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce</p> <p>京城羊肉 46
<i>Crispy de-Boned Lamb Ribs</i>
Marinated for 24-hour, braised & deep-fried</p> <p>辣肉生菜包 45
<i>Spicy Minced Chicken</i>
with lettuce & pine nuts</p> <p>烧椒酱爆炒和牛 55
<i>Stir-fried Wagyu Beef</i>
in Sichuan roasted pepper sauce</p> <p>滋味小羊腿 50
<i>Sichuan Spiced Lamb Shank</i>
tossed with baby potatoes</p> |
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豆腐 / 蔬菜 *Tofu, Vegetables & Sides*

<p>麻婆豆腐 <i>Mapo Tofu</i> Chilli sauce V, VG</p> <p>剁椒包浆豆腐 <i>Molten Lava Tofu</i> with Hunan chili sauce, garlic, ginger V</p> <p>鲜椒老干妈茄子 <i>Spicy Aubergine</i> with bamboo shoots, shiitake mushroom, red long chilli in Lao Gan Ma sauce</p> <p>松仁藕丁 <i>Wok-tossed Lotus Root</i> with Chinese pickled vegetables & pine nuts V, VG</p> <p>姜汁脆绿 <i>Wok-fried Chinese Asparagus</i> with ginger sauce V</p>	<p>30</p> <p>30</p> <p>30</p> <p>30</p> <p>18</p>	<p>干煸四季豆  <i>Spicy Minced Beef with String Beans</i> Fried with chilli & dried petite shrimp</p> <p> Originating from bold and fiery Szechuan cuisine, this simple but punchy stir-fry is a flavour-packed dish that's hugely popular across China.</p> <p>鲜辣津白 <i>Wok-fried Tianjin Baby Cabbage</i> with chilli, diced garlic, soy sauce V</p> <p>姜汁玉兰 <i>Wok-fried Kai-Lan</i> with ginger sauce V, VG, GF</p> <p>蒜炒豆苗 <i>Wok-tossed Pea Shoot</i> with crispy garlic V, VG, GF</p>	<p>18</p> <p></p> <p>18</p> <p>18</p> <p>18</p>
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饭面 *Rice & Noodles*

<p>九层塔海鲜炒面 <i>Scallops & Shrimp Spicy Fried Noodles</i> wok-tossed aubergine & Thai Basil</p> <p>师傅炒饭 <i>Chef's Pickled Vegetable Fried Rice</i> V</p> <p>胡同炒饭  <i>Hutong Spicy Fried Rice</i> with prawn, fennel seeds & chilli oil</p> <p>松露素菜炒面 <i>Black Truffle Fried Noodles</i> with vegetables & fungus V</p>	<p>20</p> <p>15</p> <p>18</p> <p>16</p>	<p>胡同担担面  <i>Hutong Dan Dan Noodles</i> with minced beef & peanut sauce in chilli soup</p> <p> 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.</p> <p>虎虾四川特色凉面 <i>Tiger Prawn Sichuan Style Cold Noodles</i></p> <p>松露蟹肉芦笋蛋白炒饭 <i>Black Truffle Crab Meat Fried Rice</i> with egg white & green asparagus</p>	<p>16</p> <p></p> <p>20</p> <p>18</p>
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甜点 *Desserts*

<p>胡同甜点拼盘 <i>Hutong Dessert Platter</i> Ma La chocolate, soy pudding, mandarin mousse, mango shard, Hong Kong milk tea-ramisu</p> <p>麻辣巧克力 <i>Ma La Chocolate</i> Spicy cremeux chocolate mousse</p> <p>杨枝甘露酥 <i>Mango & Pomelo Shard</i> Sago pearls, fresh mango cubes & mini glutinous rice balls</p>	<p>48</p> <p>12</p> <p>12</p>	<p>香港奶茶提拉米苏  <i>Hong Kong Milk Tea-Ramisu</i> Hong Kong milk tea, mascarpone Chantilly cream & lady finger, served table side with Hong Kong milk tea</p> <p>柑橘子 <i>Mandarin</i> Mandarin, caramel chocolate, orange glaze</p> <p>豆浆布丁 <i>Soy Milk Pudding</i> Crispy rice, dragon fruit</p>	<p>15</p> <p>12</p> <p>12</p>
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