



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	20	竹炭脆豆腐	20
<i>Vegetarian Spring Roll</i>		<i>Black Diamond</i>	
Filled with mushrooms & cabbage, served with spring onions V 3 pcs		Deep-fried charcoal tofu with mushroom, green chilli, spiced salt V, VG	
香煸口口脆牛丝	23	海鲜云吞 	21
<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 Chinese Asparagus</i>		<i>Charcoal Lamb & Fennel Seed Dumpling</i> 4 pcs	
with green Sichuan pepper V		胡同口水鸡	23
擂椒皮蛋北海道元贝	23	<i>Kou Shui Chicken</i>	
<i>Hokkaido Scallops</i>		Tender poached chicken breast in a chilli broth	
tossed with pounded peppers & century egg		香糟醉香罗氏虾	22
白沙春露	16	<i>Drunken River Prawns</i>	
<i>Green Asparagus</i>		with spicy kumquat sauce	
dressed with white sesame V		香脆鱿鱼木姜子酱	20
捞汁拍青瓜	16	<i>Crispy Squid</i>	
<i>Smashed Cucumber</i>		with litsea chilli dressing	
with spicy umami dressing V		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

和牛叉烧 | 50

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	16	小鱼菜苗胡椒汤 <i>Bok Choy poached in Fish Broth</i>	18
海龙皇 <i>Braised Seafood Soup</i> with crab, red prawn, egg white, conpoy & sweetcorn	18	Cod fish with golden garlic, shredded ginger & goji berries, white pepper powder	

点心 *Dim Sum*

ALL DIM SUM IS SERVED AS THREE PIECES

- AVAILABLE ALL DAY -

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

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.

榄香辣炒龙虾

110

Stir-fried Lobster

with preserved olive & red chilli, fresh peppercorns, crispy fried shallots, red chillies

麻辣虾 

46

Ma La Chilli Prawns

Fried with dried chilli, Sichuan pepper & Chinese celery

宫保虾球

46

Kung Po Style Fried Prawns

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.

火烧胡椒虾

46

Wok-fried Tiger Prawns & White Peppercorn

with flaming Chinese wine

黄椒香煎脆瓜海鲜蟹

48

Pan-seared Seafood

with yellow pepper sauce, scallop, prawn, king crab

翠绿蛋黄焗虾球

46

Crispy Prawns

with salted egg yolk sauce

鱼 *Fish*

开门红 

55

Seabass 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.

东海龙皇

48

Seabass Fillet in Spicy Chilli Broth

Poached with wild mushrooms & Chinese celery

干烧脆鳞鲈鱼

48

Crispy-scaled Seabass

in Sichuan style sauce

九层塔香脆怪味鳕鱼

48

Crispy Cod

with basil & Sichuan spicy tangy sauce

见龙在田

46

Hunan Steamed Cod

with fermented bean

肉类 *Meat*

香醋骨 

48

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.

老干妈煸炒牛柳

50

Ma La Beef Tenderloin

with Lao Gan Ma bean sauce

水煮和牛小排

58

Wagyu Beef in Spicy Chilli Broth

山城辣子鸡

48

Fried Chicken Fillet

with Sichuan dried chilli

蜜汁甜辣鸡

48

Sweet & Sour Chicken

with red onion, yam & bell pepper

草捆牛骨

50

Aromatic Beef Rib in Lotus Leaf

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

京城羊肉

48

Crispy de-Boned Lamb Ribs

Marinated for 24-hour, braised & deep-fried

川式滋味鸡煲

48

Sichuan Style Chicken Claypot

with Chinese rice wine, garlic & chillies

烧椒酱爆炒和牛

55

Stir-fried Wagyu Beef

in Sichuan roasted pepper sauce

滋味小羊腿

50

Sichuan Spiced Lamb Shank

tossed with baby potatoes

豆腐 / 蔬菜 *Tofu, Vegetables & Sides*

麻婆豆腐 <i>Mapo Tofu</i> Chilli sauce V, VG	30	干煸四季豆  <i>Spicy Minced Beef with String Beans</i> Fried with chilli & dried petite shrimp	18
剁椒包浆豆腐 <i>Molten Lava Tofu</i> with Hunan chili sauce, garlic, ginger V	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.	
鲜椒老干妈茄子 <i>Spicy Aubergine</i> with bamboo shoots, shiitake mushroom, red long chilli in Lao Gan Ma sauce	30	鲜辣津白 <i>Wok-fried Tianjin Baby Cabbage</i> with chilli, diced garlic, soy sauce V	18
松仁藕丁 <i>Wok-tossed Lotus Root</i> with Chinese pickled vegetables & pine nuts V, VG	30	姜汁玉兰 <i>Wok-fried Kai-Lan</i> with ginger sauce V, VG, GF	18
宫保脆菇 <i>Kung Po Style Fried King Oyster Mushrooms</i> V	30	蒜炒豆苗 <i>Wok-tossed Pea Shoot</i> with crispy garlic V, VG, GF	18

饭面 *Rice & Noodles*

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

甜点 *Desserts*

胡同甜点拼盘 <i>Hutong Dessert Platter</i> Ma La chocolate, mandarin mousse, mango shard, Hong Kong milk tea-ramisu	48	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	15
麻辣巧克力 <i>Ma La Chocolate</i> Spicy cremeux chocolate mousse	12	柑橘子 <i>Mandarin</i> Mandarin, caramel chocolate, orange glaze	12
杨枝甘露酥 <i>Mango & Pomelo Shard</i> Sago pearls, fresh mango cubes & mini glutinous rice balls	12		