

Hutong Signature Menu

Azalea

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

£80 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 £90 serves 4-6 people | **Half** Supplement £50 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.

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

松露素菜炒面

Black truffle fried noodles with vegetables & fungus | V
(supplement of £12)

芒果布丁

Mango pudding
with fruit salsa | GF

or

香港奶茶提拉米苏

Hong Kong milk Tea-ramisu
Mascarpone Chantilly cream, lady fingers,
served table side with Hong Kong milk tea
(supplement of £6 per person)

Hutong Signature Menu

Flavours of Hutong

THREE-COURSE TASTING MENU

Available Sunday 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

剥椒酱爆炒和牛

Wok-fried Wagyu beef

with black fungus, yellow pepper & chilli sauce (supplement of £10)

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

香港奶茶提拉米苏

Hong Kong milk Tea-ramisu

Mascarpone Chantilly cream, lady fingers, **served table side** with
Hong Kong milk tea (supplement of £6 per person)

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

白沙春露

Green asparagus

dressed with white sesame

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

麻辣巧克力挞

Ma la chocolate tart

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

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

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

姜蒜炒白菜

Wok-tossed pak choi

with ginger & garlic | V

师傅炒饭

Chef's pickled vegetable fried rice | V

~ Syrah, La Clarissa, Rallo Azienda Agricola, Sicily ~

麻辣巧克力挞

Ma la chocolate tart | V

~ 10yr Tawny Port, Delaforce ~

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

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

~ Moscatel de Marina, Bodegas Enriques Mendoza ~