

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.	
宫保虾球	45	九层塔香脆怪味鳕鱼	48
<i>Kung Po Style Fried Prawns</i>		<i>Crispy Cod</i> with basil & Sichuan spicy tangy sauce	

肉类 *Meat*

香醋骨 	45	with red onion, yam & bell pepper	
<i>Chinkiang Pork Ribs</i> Pork short ribs braised with sweet vinegar sauce		草捆牛骨	50
 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>Aromatic Beef Rib in Lotus Leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	
老干妈煸炒牛柳	50	京城羊肉	46
<i>Ma La Beef Tenderloin</i> with Lao Gan Ma bean sauce		<i>Crispy de-Boned Lamb Ribs</i> Marinated for 24-hour, braised & deep-fried	
蜜汁甜辣鸡	45	烧椒酱爆炒和牛	55
<i>Sweet & Sour Chicken</i>		<i>Stir-fried Wagyu Beef</i> in Sichuan roasted pepper sauce	

豆腐 / 蔬菜 *Tofu, Vegetables & Sides*

麻婆豆腐	30	姜汁脆绿	18
<i>Mapo Tofu</i> Chilli sauce V, VG		<i>Wok-fried Chinese Asparagus</i> with ginger sauce V	
松仁藕丁	30	鲜辣津白	18
<i>Wok-tossed Lotus Root</i> with Chinese pickled vegetables & pine nuts V, VG		<i>Wok-fried Tianjin Baby Cabbage</i> with chilli, diced garlic, soy sauce V	

饭面 *Rice & Noodles*

师傅炒饭	15	松露素菜炒面	16
<i>Chef's Pickled Vegetable Fried Rice</i> V		<i>Black Truffle Fried Noodles</i> with vegetables & fungus V	



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.

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

Prestige Menu

The ultimate Hutong experience. Our Prestige Menu features our most elevated and inventive dishes, crafted for those who want to savour the very best the restaurant has to offer.

£118 per person | ~ Optional wine pairing for £45 per person ~

韭香胡辣汤
Chinese Leek Spicy Pepper Soup | V

海皇脆筒
Hutong Prawn Roll
Light crispy roll with prawn & scallops

黑椒和牛酥
Wagyu Beef Mille-feuille
Slow-cooked with black pepper

素菜春卷
Vegetarian Spring Roll
Filled with mushrooms & cabbage, served with spring onions | V

~ Riesling, German Job, Meinert wines, Coastal region, South Africa ~

北京烤鸭
Roasted Peking Duck with Pancakes
Whole | +£90 Supplement serves 4-6 people | Half | +£50 Supplement 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.

双椒芽香辣龙虾肉
Sichuan Style Deep-fried Lobster
with chilli, black beans & dried garlic

烧椒酱爆炒和牛
Stir-fried Wagyu Beef
in Sichuan roasted pepper sauce

鲜辣津白
Wok-fried Tianjin Baby Cabbage
with chilli, diced garlic, soy sauce | V

松露素菜炒面
Black Truffle Fried Noodles
with vegetables & fungus | V
(+£10 supplement)

~ Malbec, La Terrazas, Mendoza, Argentina ~

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
(+£8 supplement per person)

~ Moscatel de la Marina, Bidegas Enrique Mendoza, Spain ~

头盘 Starters

海皇脆筒
Hutong Prawn Roll
Light crispy roll with prawn & scallops

素菜春卷
Vegetarian Spring Roll
Filled with mushrooms & cabbage, served with spring onions | V | 4 pcs

香煸口口脆牛丝
Sichuan Crispy Beef
Crispy beef Juliennes in a sweet chilli glaze

小拌鲜鱿鱼花
Calamari Flowers
Tender squid in Sichuan peppercorn & chilli oil

白沙春露
Green Asparagus
dressed with white sesame | V

捞汁拍青瓜
Smashed Cucumber
with spicy umami dressing | V

23 播椒皮蛋北海道元贝
Hokkaido Scallops
tossed with pounded peppers & century egg

18 虾兵蟹将
Alaskan Crab & Prawn Salad
Spicy soy sauce, shredded white onions, & shredded red peppers

23 胡同口水鸡
Kou Shui Chicken
Tender poached chicken breast in a chilli broth

22 香糟醉香罗氏虾
Drunken River Prawns
in fermented rice sauce

18 香脆鱿鱼木姜子酱
Crispy Squid
with litsea chilli dressing

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
Chinese Leek Spicy Pepper Soup | V

点心 Dim Sum

黑椒和牛酥
Wagyu Beef Mille-feuille
Slow-cooked with black pepper | 3 pcs

24 竹碳鱼香咸水角
Charcoal Yu Xiang Crispy Pork Dumpling | 3 pcs