

## Hutong Signature Menu

### Flavours of Hutong

#### THREE-COURSE TASTING MENU

Available Monday to Friday, 12pm - 2:30pm

Choose one dish per course | **£39** per person

素菜春卷

#### Vegetarian spring rolls

Filled with mushrooms & cabbage, served with spring onions | V

or

鲜椒蒜香辣鸡翅

#### Wok-tossed chicken wings

with garlic & bell peppers

or

海鲜雲吞

#### Scallop & prawn wontons

with hot & spicy sauce

or

香编口脆牛丝

#### Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

山城辣子鸡

#### Fried chicken fillet

with Sichuan dried chilli

or

麻婆豆腐

#### Mapo tofu

Chilli sauce | V, VG

or

胡同特色酥鱼柳

#### Seabass with ginger & garlic

in chilli sauce

or

老干妈煸炒牛柳

#### Ma La beef

Bell peppers, chilli & black bean sauce

with

白飯

#### Steamed rice | V

or

素菜炒面

#### Fried noodles

with seasonal vegetables (supplement of **£4**) | V

柑橘雪芭

#### Mandarin sorbet | VG

or

芒果布丁

#### Mango pudding

with fruit salsa | GF

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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

## Hutong Signature Menu

### Peony

*Symbol of wealth & prosperity.  
The royal flowers - enjoyed by Chinese Emperors*

£135 per person

Optional wine pairing for £60 per person

北京烤鸭   
*Roasted Peking duck with pancakes*

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*

双椒芽香辣龙虾肉  
*Sichuan style deep fried lobster*  
with chilli, black bean & dried garlic

鲜湯辣和牛  
*Wagyu beef in hot & sour broth*

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

*Corino Giovanni, Barolo, Italy*

柑橘巧克力挞  
*Chocolate tart*  
with mandarin sorbet | V

*10 yr Tawny Port, Delaforce*

### 海鲜 Seafood

双椒芽香辣龙虾肉 110

*Sichuan style deep-fried lobster*  
with chilli, black beans & dried garlic

金汤辣海鲜 60

*Mixed seafood in salted egg yolk broth*  
Lobster, scallops & prawns | GF

大红灯笼高高挂  48

*Red Lantern*  
Crispy soft-shell crab with Sichuan dried chilli

胡麻子大虾 46

*Wok-tossed tiger prawns*  
with breadcrumbs, pepper & onion

麻辣虾  45

*Ma La chilli prawns*  
Fried with dried chilli, Sichuan pepper & Chinese celery

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

东海龙皇 48

*Sea bass fillet in spicy chilli broth*  
Poached with wild mushrooms & Chinese celery

炆锅鲜椒嫩鱼柳 45

*Halibut fillets in salted egg yolk broth*  
with sizzling red & green pepper oil | GF

风味捞汁鳕鱼柳 48

*Wok-fried cod fillet*  
in a subtle blend of sweet chilli & oyster sauce

### 肉类 Meat

老干妈煸炒牛柳 50

*Ma La beef tenderloin*  
Bell peppers, chilli & black bean sauce

和牛脆蒜苔 52

*Wok-fried wagyu beef*  
with garlic sprouts & chilli sauce

鲜汤辣和牛 90

*Wagyu beef in hot & sour broth*

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

京城羊肉 46

*Crispy de-boned lamb ribs*  
Marinated for 24 hours, braised & deep-fried

### 豆腐 Tofu

麻婆豆腐 30

*Mapo tofu*  
Chilli sauce | V, VG

宫保豆腐 30

*Kung po tofu* | V, VG

青椒蚝汁扒豆腐 30

*Braised tofu*  
with green pepper & oyster sauce

蛋黄豆蔬 30

*Choy Sum & tofu in salted egg yolk broth*  
with spring onions

红焖原汁豆腐 30

*Braised tofu*  
with chilli sauce | V, VG

### 蔬菜 Vegetables & Sides

松仁藕丁 30

*Wok-tossed lotus root*  
with Chinese pickled vegetables & pine nuts | V, VG

红汤三脆 30

*Shiitake mushrooms, black fungus & Chinese asparagus*  
in hot & sour broth | V, VG

青豆丝瓜 30

*Braised sponge gourd with green soya bean* | V, VG

焦汁芋圆 30

*Deep-fried yam balls with vegetarian oyster sauce* | V, VG

风味飘香茄子 20

*Sichuan style aubergine tempura* | V, VG

姜汁玉兰 15

*Wok-fried kai-lan with ginger sauce* | V, VG, GF

干煸四季豆  18

*Spicy minced beef with string beans*  
Fried with chilli & dried petite shrimp

香炒豆苗 18

*Wok-fried pea shoots* | V, VG, GF

### 饭面 Rice & Noodles

农香炒饭  16

*Seafood fried rice with dried salted fish & ginger* | GF

师傅炒饭 15

*Chef's pickled vegetable fried rice* | V

胡同炒饭 16

*Hutong spicy fried rice*  
with prawn, fennel seeds & chilli oil

素菜炒面 16

*Fried noodles with seasonal vegetables* | V, VG

胡同担担面  16

*Hutong Dan Dan noodles* (per person)  
with minced beef & peanut sauce in chilli soup

### 甜点 Desserts

巧克力挞柑橘雪糕 14

*Chocolate tart, mandarin sorbet* | V

芒果布丁柑橘雪糕 14

*Mango pudding*  
with fruit salsa, mandarin sorbet | GF



Hutong Signature Dish

## 头盘 *Starters*

素菜春卷 <i>Vegetarian spring rolls</i>   4 pieces Filled with mushrooms & cabbage, served with spring onions   V	18
海皇脆筒 <i>Crispy prawn rolls</i>   4 pieces Filled with prawn, mixed seafood & vegetables	23
特色口水鸡 <i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth	23
樱桃小脆萝卜 <i>Sliced radish</i> Marinated with chilli bean sauce   V, VG	16
烧椒嫩带 <i>Cured scallops &amp; asparagus</i> garnished with grilled green pepper dressing	19
小拌鲜鱿鱼花 <i>Calamari flowers</i> Tender squid in Sichuan peppercorn & chilli oil	22
海鲜雲吞  <i>Scallop &amp; prawn wontons</i>   6 pieces with hot & spicy sauce	20
黑毛猪笼抄手 <i>Iberico pork dumplings</i>   6 pieces with Sichuan garlic sauce	20
香煸口口脆牛丝 <i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze	23
芥味爽口嫩带子 <i>Seared scallop Pi Xian spicy soba noodles</i> Dressed with sesame peppercorn sauce	23
金钱辣牛肚 <i>Beef tripe &amp; celery</i> with chilli sauce	21
白沙春露 <i>Green asparagus</i> dressed with white sesame	15
椒香巧手和牛卷 <i>Wagyu beef stuffed with marinated purple cabbage</i> with a garlic chilli dressing	28
蒜泥白肉 <i>Chilled thinly cut pork belly with cucumber slices</i> Marinated in chilli & garlic sauce	20
巧拌杏鲍丝 <i>Sliced king oyster mushrooms</i> Marinated with chilli oil   V	18
鲜椒蒜香辣鸡翅 <i>Wok-tossed chicken wings</i> with garlic & bell peppers	23
素衣脆笋 <i>Chinese pickled asparagus</i>   V	15

## 羹汤 *Soup*

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

## 点心 *Dim Sum Platters*

<i>Steamed Dim Sum Platter</i> 35
蟹籽鳕鱼海带饺 <i>Cod &amp; seaweed dumplings with tobiko</i>   2 pieces
XO酱水晶饺 <i>XO sauce crystal prawn dumplings</i>   2 pieces
蘑菇菠菜饺 <i>Mushroom &amp; spinach dumplings</i>   2 pieces   V, VG
香槟虾饺 <i>Rosé Champagne shrimp dumplings</i>   2 pieces
<i>Exquisite Dim Sum Platter</i> 35
姜葱龙虾包 <i>Pan-seared ginger lobster bao</i>   2 pieces
黑椒和牛酥 <i>Wagyu beef mille-feuille</i>   2 pieces Slow-cooked with black pepper
香煎粟米水晶饺 <i>Pan-seared corn &amp; mushrooms crystal dumplings</i>   2 pieces

## 点心 *Dim Sum*

黑毛猪小笼包 <i>Iberico pork xiao long bao</i>   3 pieces	17
姜葱龙虾包 <i>Pan-seared ginger lobster bao</i>   4 pieces	24
黑椒和牛酥 <i>Wagyu beef mille-feuille</i>   4 pieces Slow-cooked with black pepper	24
脆网双鲜煎 <i>Pan-fried Iberico pork dumplings</i>   3 pieces with seafood, rolled in rice paper net	18
蘑菇菠菜饺 <i>Mushroom &amp; spinach dumplings</i>   3 pieces   V, VG	16
萝卜丝酥 <i>Crispy turnip puffs</i>   3 pieces	16
鲜椒带子水晶饺 <i>Scallop &amp; prawns crystal dumplings</i>   3 pieces	17
香煎粟米水晶饺 <i>Pan-seared corn &amp; mushrooms crystal dumplings</i>   3 pieces   V, VG	16

## 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)

蒙古烤羊 | 55

### *Mongolian style barbecue rack of lamb*



*Hutong Signature Dish*

## *Hutong Signature Menu*

### *Lotus*

*Known as 'the gentleman's flower' as it symbolises honesty, goodness, purity & unstained*

£120 per person

*Optional wine pairing for £45 per person*

北京烤鸭   
*Roasted Peking duck with pancakes*

XO酱水晶饺  
*XO sauce crystal prawn dumpling*

蘑菇菠菜饺  
*Mushroom & spinach dumpling* | V, VG

香槟虾饺  
*Rosé Champagne shrimp dumpling*

*Whispering Angel, Chateau D'Eclans, Provence, France*

胡麻子大虾  
*Wok-tossed king prawns*  
with breadcrumbs, pepper & onion

蜜汁甜辣鸡  
*Sweet & sour chicken*  
with red onion, yam & bell pepper

银杏香扒芥菜  
*Braised Chinese mustard greens*  
*evaporated milk broth* | V

素菜炒面  
*Fried noodles*  
with seasonal vegetables | V

*Malbec, La Terrazas, Mendoza, Argentina*

芒果布丁  
*Mango pudding*  
with fruit salsa | GF

*Coteaux du Layon, St Aubin, D. Barres, Loire (75ml)*

## Hutong Signature Menu

### Azalea

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

Available Monday to Friday, 12pm - 2:30pm

£85 per person

Optional wine pairing for £30 per person

北京烤鸭

Roasted Peking duck with pancakes

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

Riesling, German Job, Meinert Wines, Coastal Region

宫保虾球

Kung po style fried prawns

虎皮椒炒牛柳

Wok-tossed beef tenderloin  
with green chilli

干煸四季豆

Stir-fried string beans | V, VG  
with chilli

素菜炒面

Fried noodles  
with seasonal vegetables | V

Tempranillo, Bodegas Obergo, Rioja, Spain

柑橘巧克力挞

Chocolate tart  
with mandarin sorbet | V

## Hutong Signature Menu

### Jasmine

VEGETARIAN / VEGAN MENU

Represent elegance, sensuality, and enduring love.  
often given to loved one as a sign of devotion

£75 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

橙味脆莲藕

Slice Lotus root in orange sauce

香煎粟米水晶饺

Pan-seared corn & mushrooms 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

香炒豆苗

Wok-fried pea shoots

素菜炒面

Fried noodles  
with seasonal vegetables

巧克力挞

Chocolate tart