

## 头盘 Starters

- 素菜春卷 16  
*Vegetarian spring rolls* | 4 pieces  
Filled with mushrooms & cabbage, served with spring onions | V
- 海皇脆筒 22.5  
*Crispy prawn rolls* | 4 pieces  
Filled with prawn, mixed seafood & vegetables
- 特色口水鸡 22.5  
*Kou shui chicken*  
Tender poached chicken breast in a chilli broth
- 樱桃小脆萝卜 16  
*Sliced radish*  
Marinated with chilli bean sauce | V, VG
- 烧椒嫩带 19  
*Cured scallops & asparagus*  
garnished with grilled green pepper dressing
- 小拌鲜鱿鱼花 22.5  
*Calamari flowers*  
Tender squid in Sichuan peppercorn & chilli oil
- 海鲜雲吞 19.5  
*Scallop & prawn wontons* | 6 pieces  
with hot & spicy sauce
- 黑毛猪笼抄手 19  
*Iberico pork dumplings* | 6 pieces  
with Sichuan garlic sauce
- 香煸口口脆牛丝 22.5  
*Sichuan shredded beef*  
Crispy beef juliennes in a sweet chilli glaze
- 芥味爽口嫩带子 23.5  
*Seared scallop Pi Xian spicy soba noodles*  
Dressed with sesame peppercorn sauce
- 金钱辣牛肚 21  
*Beef tripe & celery*  
with chilli sauce
- 白沙春露 14.5  
*Green asparagus*  
dressed with white sesame
- 椒香巧手和牛卷 28.5  
*Wagyu beef stuffed with marinated purple cabbage*  
with a garlic chilli dressing
- 蒜泥白肉 19.5  
*Chilled thinly cut pork belly with cucumber slices*  
Marinated in chilli & garlic sauce
- 巧拌杏鲍丝 18  
*Sliced king oyster mushrooms*  
Marinated with chilli oil | V
- 鲜椒蒜香辣鸡翅 23.5  
*Wok-tossed chicken wings*  
with garlic & bell peppers
- 素衣脆笋 14.5  
*Chinese pickled asparagus* | V

## 羹汤 Soup

- 韭香胡辣汤 15  
*Chinese leek spicy pepper soup* | V
- 金色蟹柳汤 15.5  
*Golden crab sticks soup*  
with salted egg yolk & kai-lan | GF

## 点心 Dim Sum Platters

- Steamed Dim Sum Platter* 35  
蟹籽鳕鱼海带饺  
*Cod & seaweed dumplings with tobiko* | 2 pieces  
XO酱水晶饺  
*XO sauce crystal prawn dumplings* | 2 pieces  
蘑菇菠菜饺  
*Mushroom & spinach dumplings* | 2 pieces | V, VG  
香槟虾饺  
*Rosé Champagne shrimp dumplings* | 2 pieces

- Exquisite Dim Sum Platter* 35  
姜葱龙虾包  
*Pan-seared ginger lobster bao* | 2 pieces  
黑椒和牛酥  
*Wagyu beef mille-feuille* | 2 pieces  
Slow-cooked with black pepper  
香煎粟米水晶饺  
*Pan-seared corn & mushrooms crystal dumplings* | 2 pieces

## 点心 Dim Sum

- 黑毛猪小笼包 16.5  
*Iberico pork xiao long bao* | 3 pieces
- 姜葱龙虾包 22.5  
*Pan-seared ginger lobster bao* | 4 pieces
- 黑椒和牛酥 22  
*Wagyu beef mille-feuille* | 4 pieces  
Slow-cooked with black pepper
- 脆网双鲜煎 16.5  
*Pan-fried Iberico pork dumplings* | 3 pieces  
with seafood, rolled in rice paper net
- 蘑菇菠菜饺 14  
*Mushroom & spinach dumplings* | 3 pieces | V, VG
- 萝卜丝酥 14  
*Crispy turnip puffs* | 3 pieces
- 鲜椒带子水晶饺 15.5  
*Scallop & prawns crystal dumplings* | 3 pieces
- 香煎粟米水晶饺 14  
*Pan-seared corn & mushrooms crystal dumplings* | 3 pieces | V, VG

## 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 | 50

### Mongolian style barbecue rack of lamb



Hutong Signature Dish

## 海鲜 Seafood

双椒芽香辣龙虾肉 <i>Sichuan style deep fried lobster</i> with chilli, black beans & dried garlic	110
金汤辣海鲜 <i>Mixed seafood in salted egg yolk broth</i> Lobster, scallops & prawns   GF	60
大红灯笼高高挂 <i>Red Lantern</i> Crispy soft-shell crab with Sichuan dried chilli	47.5
胡麻子大虾 <i>Wok-tossed tiger prawns</i> with breadcrumbs, pepper & onion	46
麻辣虾 <i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper & Chinese celery	45
宫保虾 <i>Kung po style fried prawns</i>	45
火烧胡椒虾 <i>Wok-fried tiger prawns &amp; white peppercorn</i> with flaming Chinese wine	45.5
霸王虾 <i>Fried prawns with salted egg yolk</i>   GF	42

## 鱼 Fish

开门红 <i>Sea bass red star noodles</i>   serves 3-4 people Steamed sea bass with rice noodles & gong vegetables in Sichuan broth	52
东海龙皇 <i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	48
炆锅鲜椒嫩鱼柳 <i>Halibut fillets in salted egg yolk broth</i> with sizzling red & green pepper oil   GF	45
风味捞汁鳕鱼柳 <i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli & oyster sauce	45

## 肉类 Meat

老干妈煸炒牛柳 <i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce	48
和牛脆蒜苔 <i>Wok-fried wagyu beef</i> with garlic sprouts & chilli sauce	49.5
鲜汤辣和牛 <i>Wagyu beef in hot &amp; sour broth</i>	90
草捆牛骨 <i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	48
山城辣子鸡 <i>Fried chicken fillet</i> with Sichuan dried chilli	42
蜜汁甜辣鸡 <i>Sweet &amp; sour chicken</i> with red onion, yam & bell pepper	42
香醋骨 <i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce	42
京城羊肉 <i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised & deep-fried	44

## 豆腐 Tofu

麻婆豆腐 <i>Mapo tofu</i> Chilli sauce   V, VG	26
宫保豆腐 <i>Kung po tofu</i>   V, VG	26
青椒蚝汁扒豆腐 <i>Braised tofu</i> with green pepper & oyster sauce	26
蛋黄豆蔬 <i>Choy Sum &amp; tofu in salted egg yolk broth</i> with spring onions	26
红焖原汁豆腐 <i>Braised tofu</i> with chilli sauce   V, VG	26

## 蔬菜 Vegetables & Sides

风味飘香茄子 <i>Sichuan style aubergine tempura</i>   V, VG	18
姜汁玉兰 <i>Wok-fried kai-lan with ginger sauce</i>   V, VG, GF	15
干煸四季豆 <i>Spicy minced beef with string beans</i> Fried with chilli & dried petite shrimp	17.5
香炒豆苗 <i>Wok-fried pea shoots</i>   V, VG, GF	17.5

## 饭面 Rice & Noodles

农香炒饭 <i>Seafood fried rice with dried salted fish &amp; ginger</i>   GF	16
师傅炒饭 <i>Chef's pickled vegetable fried rice</i>   V	13.5
胡同炒饭 <i>Hutong spicy fried rice</i> with prawn, fennel seeds & chilli oil	16
素菜炒面 <i>Fried noodles with seasonal vegetables</i>   V, VG	16
胡同担担面 <i>Hutong Dan Dan noodles (per person)</i> with minced beef & peanut sauce in chilli soup	16

## 甜点 Desserts

巧克力挞柑橘雪糕 <i>Chocolate tart, mandarin sorbet</i>   V	13.5
芒果布丁柑橘雪糕 <i>Mango pudding</i> with fruit salsa, mandarin sorbet   GF	13.5



Hutong Signature Dish