

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 & 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 & 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 & 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	30
宫保豆腐 <i>Kung po tofu</i> V, VG	30
青椒蚝汁扒豆腐 <i>Braised tofu</i> with green pepper & oyster sauce	28
蛋黄豆蔬 <i>Choy Sum & 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

松仁藕丁 <i>Wok-tossed lotus root</i> with Chinese pickled vegetables & pine nuts V, VG	30
红汤三脆 <i>Shiitake mushrooms, black fungus & Chinese asparagus</i> in hot & sour broth V, VG	30
青豆丝瓜 <i>Braised sponge gourd with green soya bean</i> V, VG	30
焦汁芋圆 <i>Deep-fried yam balls with vegetarian oyster sauce</i> V, VG	28
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 & ginger</i> GF	16
师傅炒饭 <i>Chef's pickled vegetable fried rice</i> V	14
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</i> (per person) 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