



# 胡 Hutong 同

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



Signature dish

## 头盘 *Starters*

海皇脆筒 <i>Crispy prawn rolls</i>   4 pcs Filled with prawn, mixed seafood & vegetables	23	竹碳脆豆腐 <i>Black diamond</i> Deep-fried charcoal tofu tossed with spiced salt   V, VG	20
素菜春卷 <i>Vegetarian spring rolls</i>   4 pcs Filled with mushrooms & cabbage, served with spring onions   V	18	香煸口口脆牛丝 <i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze	23
特色口水鸡 <i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth	23	黑蒜雞肉紅油抄手 <i>Poached chicken &amp; black garlic spicy wontons</i>   6 pcs	20
烧椒嫩帶子 <i>Cured scallops &amp; asparagus</i> Garnished with grilled green pepper dressing	19	白沙春露  <i>Green asparagus</i> dressed with white sesame	15
小拌鲜鱿鱼花 <i>Calamari flowers</i> Tender squid in Sichuan peppercorn & chilli oil	22	椒香巧手和牛卷 <i>Wagyu beef</i> stuffed with marinated purple cabbage with a garlic chilli dressing	28
蒜汁粉丝蒸扇贝 <i>Steamed scallop &amp; rice noodles</i> with black garlic sauce	22	蒜泥白肉 <i>Chilled thinly cut pork belly</i> with cucumber slices marinated in chilli & garlic sauce	20
海鲜雲吞  <i>Scallop &amp; prawn wontons</i>   6 pcs with hot & spicy sauce	20	巧拌杏鲍丝 <i>Sliced king oyster mushrooms</i> marinated with chilli oil   V	18
 A modern take on a Qing Dynasty staple, these delicate wontons showcase the elegance and refinement of traditional Chinese seafood cuisine.		鲜椒蒜香辣鸡翅 <i>Wok-tossed chicken wings</i> with garlic & bell peppers	23

## 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.

#### UPGRADE YOUR EXPERIENCE

- + Caviar Oscietra | £130/ 30g
- + Summer black truffle | price per gram

蒙古烤羊 | 55

*Mongolian style barbecue rack of lamb*

## 点心 *Dim Sum*

黑毛猪小笼包 <i>Iberico pork xiao long baos</i>   3 pcs	17	香煎粟米水晶饺 <i>Pan-seared corn &amp; mushroom crystal dumplings</i>   3 pcs   V, VG	16
姜葱龙虾包 <i>Pan-seared ginger lobster baos</i>   4 pcs	24	鲜虾鸡肉烧卖 <i>Prawn &amp; chicken siu mai</i>   3 pcs	17
黑椒和牛酥 <i>Wagyu beef mille-feuille</i>   4 pcs Slow-cooked with black pepper	24	松露野菌冬菇包 <i>Steamed wild mushroom &amp; truffle baos</i>   3 pcs   V	16
蘑菇菠菜饺 <i>Mushroom &amp; spinach dumplings</i>   3 pcs   V, VG	16		

### *Steamed Dim Sum Platter* | 35

蟹籽鳕鱼海带饺  
*Cod & seaweed dumplings with tobiko* | 2 pcs

XO酱水晶饺  
*XO sauce crystal prawn dumplings* | 2 pcs

蘑菇菠菜饺  
*Mushroom & spinach dumplings* | 2 pcs | V, VG

香槟虾饺  
*Rosé Champagne shrimp dumplings* | 2 pcs

### *Exquisite Dim Sum Platter* | 35

姜葱龙虾包  
*Pan-seared ginger lobster baos* | 2 pcs

黑椒和牛酥  
*Wagyu beef mille-feuille* | 2 pcs  
Slow-cooked with black pepper

香煎粟米水晶饺  
*Pan-seared corn & mushroom  
crystal dumplings* | 2 pcs

## 北方点心——匠心延续 BEI FANG DIM SUM *The Legacy Continues*

Steeped in rich cultural heritage, our menu honours the centuries-old southern Chinese tradition of dim sum while embracing bold Northern Chinese flavours, delivering a true taste of Chinese cuisine.

松露京葱和牛烧卖 | 15  
*Wagyu beef & black truffle siu mai* | 3 pcs

剁椒星斑饺 | 20  
*Steamed grouper fillet & pickled chilli dumplings* | 6 pcs

茴香辣海鲜锅贴 | 20  
*Pan-fried spiced shrimp & scallop dumplings* | 4 pcs

## 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.	
金汤辣海鲜	60	宫保虾	45
<i>Mixed seafood in salted egg yolk broth</i> Lobster, scallops & prawns   GF		<i>Kung po style fried prawns</i>	
胡麻子大虾	46	火烧胡椒虾	45
<i>Wok-tossed tiger prawns</i> with onion & crispy dried garlic		<i>Wok-fried tiger prawns &amp; white peppercorn</i> with flaming Chinese wine	
麻辣虾 	45	霸王虾	42
<i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper & Chinese celery		<i>Fried prawns with salted egg yolk</i>   GF	

## 鱼 *Fish*

开门红 	55	风味捞汁鳕鱼柳	48
<i>Sea bass red star noodles</i>   serves 3-4 people Steamed sea bass with rice noodles & gong vegetables in Sichuan broth		<i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli & oyster sauce	
 Served in a Sichuan broth, when the red peppers are carefully pulled back, this spicy and flavourful fish is revealed.		东海龙皇	48
豆花鲜鱼柳	45	<i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	
<i>Seared halibut on bean sauce</i> served with braised tofu			

## 肉类 *Meat*

老干妈煸炒牛柳	50	香醋骨 	45
<i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce		<i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce	
和牛脆蒜苔	52	 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>Wok-fried Wagyu beef</i> with garlic sprouts & chilli sauce		滋味小羊腿	50
草捆牛骨	50	<i>Sichuan spiced lamb shank</i> tossed with baby potatoes	
<i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce		京城羊肉	46
山城辣子鸡	45	<i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised & deep-fried	
<i>Fried chicken fillet</i> with Sichuan dried chilli			
蜜汁甜辣鸡	45		
<i>Sweet &amp; sour chicken</i> with red onion, yam & bell pepper			

## 豆腐 *Tofu*

麻婆豆腐 <i>Mapo tofu</i> Chilli sauce   V, VG	30	红焖原汁豆腐 <i>Braised tofu</i> with chilli sauce   V, VG	30
宫保豆腐 <i>Kung po tofu</i>   V, VG	30		

## 蔬菜 *Vegetables & Sides*

松仁藕丁 <i>Wok-tossed lotus root</i> with Chinese pickled vegetables & pine nuts   V, VG	30	干煸四季豆  <i>Spicy minced beef with string beans</i> Fried with chilli & dried petite shrimp	18
红汤三脆 <i>Shiitake mushrooms, black fungus &amp; Chinese asparagus</i> in hot & sour broth   V, VG	30	 Originating from bold and fiery Szechuan cuisine, this simple but punchy stir-fry is a flavour-packed dish that's hugely popular across China.	
鲜淮山百合银杏炒兰度 <i>Sautéed seasonal vegetables</i> with garlic (Chinese yam, lily, ginko, kale & carrot)   V, VG	30	风味飘香茄子 <i>Sichuan style aubergine tempura</i>   V, VG	20
		姜汁玉兰 <i>Wok-fried kai-lan</i> with ginger sauce   V, VG, GF	15
		香炒脆笋 <i>Wok-fried Chinese asparagus with chilli</i>   V	18

## 羹汤 *Soup*

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

## 饭面 *Rice & Noodles*

海鲜香辣炒米粉 <i>Scallops &amp; shrimp spicy fried rice noodles</i> wok-tossed with chives & dried shrimp chilli oil	16	松露素菜炒面 <i>Black truffle fried noodles</i> with vegetables & fungus   V	16
师傅炒饭 <i>Chef's pickled vegetable fried rice</i>   V	15	胡同担担面  <i>Hutong Dan Dan noodles</i> with minced beef & peanut sauce in chilli soup	16
胡同炒饭  <i>Hutong spicy fried rice</i> with prawn, fennel seeds & chilli oil	16	 Dan Dan derives from when street vendors carried around noodles on a pole (dan dan) across their shoulders, with baskets of noodles on each end.	



# 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

橙味脆莲藕

*Slice Lotus root in orange sauce*

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*

巧克力挞

*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

银杏香扒芥菜

*Braised Chinese mustard greens evaporated milk broth* | V

师傅炒饭

*Chef's pickled vegetable fried rice* | V

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

柑橘巧克力挞

*Chocolate tart*

with mandarin sorbet | V

~ Moscatel de Marina, Bodegas Enriques Mendoza ~

# 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

~ 10yr Tawny Port, Delaforce ~