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Hutong  
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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

## 头盘 Starters

- 素菜春卷 18  
*Vegetarian spring rolls* | 4 pieces  
Filled with mushrooms & cabbage, served with spring onions | V
- 海皇脆筒 23  
*Crispy prawn rolls* | 4 pieces  
Filled with prawn, mixed seafood & vegetables
- 特色口水鸡 23  
*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  
*Calamari flowers*  
Tender squid in Sichuan peppercorn & chilli oil
- 海鲜雲吞 20  
*Scallop & prawn wontons* | 6 pieces  
with hot & spicy sauce
- 黑毛猪笼抄手 20  
*Iberico pork dumplings* | 6 pieces  
with Sichuan garlic sauce
- 香煸口口脆牛丝 23  
*Sichuan shredded beef*  
Crispy beef juliennes in a sweet chilli glaze
- 芥味爽口嫩带子 23  
*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 15  
*Green asparagus*  
dressed with white sesame
- 椒香巧手和牛卷 28  
*Wagyu beef stuffed with marinated purple cabbage*  
with a garlic chilli dressing
- 蒜泥白肉 20  
*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  
*Wok-tossed chicken wings*  
with garlic & bell peppers
- 素衣脆笋 15  
*Chinese pickled asparagus* | V

## 羹汤 Soup

- 韭香胡辣汤 15  
*Chinese leek spicy pepper soup* | V
- 金色蟹柳汤 16  
*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 17  
*Iberico pork xiao long bao* | 3 pieces
- 姜葱龙虾包 24  
*Pan-seared ginger lobster bao* | 4 pieces
- 黑椒和牛酥 24  
*Wagyu beef mille-feuille* | 4 pieces  
Slow-cooked with black pepper
- 脆网双鲜煎 18  
*Pan-fried Iberico pork dumplings* | 3 pieces  
with seafood, rolled in rice paper net
- 蘑菇菠菜饺 16  
*Mushroom & spinach dumplings* | 3 pieces | V, VG
- 萝卜丝酥 16  
*Crispy turnip puffs* | 3 pieces
- 鲜椒带子水晶饺 17  
*Scallop & prawns crystal dumplings* | 3 pieces
- 香煎粟米水晶饺 16  
*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 | 55

### Mongolian style barbecue rack of lamb



Hutong Signature Dish

## 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