



Lunch Menu

Hutong Signature Lunch

Orchid

Known for its simple beauty and elegance, gifted to friends and colleagues as a symbol of respect and admiration.

£54 per person

£67 per person including

Adelina Prosecco DOC, Enrico Bedin, Italy, NV

香煸口口脆牛絲

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

蘑菇菠菜餃

Mushroom & spinach dumplings | V, VG

鱼香味虾球

Fried king prawn

with ginger, garlic & chilli sauce

山城辣子鸡

Fried chicken fillet

with Sichuan dried chilli

蒜茸菜心

Choi sum wok-fried

with garlic sauce | V, VG, GF

什锦炒饭

Egg fried rice

with seasonal vegetables | V, GF

芒果布丁

Mango pudding

with fruit salsa

* MAKE YOUR MEAL EXTRA SPECIAL *

北京烤鸭

Half roasted Peking duck with pancakes

Served in two stages, second stage served as a side dish

Supplement £60 to share between two

Azalea

Symbolises womanhood and thoughtfulness.
In China, it is also called "thinking of home bush".

£72 per person

£85 per person including

Adelina Prosecco DOC, Enrico Bedin, Italy, NV

北京烤鸭

Roasted Peking duck with pancakes

红油龙虾餃

Lobster dumplings

with Sichuan chilli sauce

酥脆香芋猪肉餃

Yam & pork crispy dumplings

蘑菇菠菜餃

Mushroom spinach dumplings | V, VG

胡麻子大虾

Wok-tossed king prawns

with breadcrumbs, pepper & onion

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

什锦炒饭

Egg fried rice

with seasonal vegetables | V, VG

柑橘巧克力挞

Chocolate tart

with mandarin sorbet | V

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.

歡迎使用銀聯卡 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
 Starter

素菜春卷 <i>Vegetarian spring rolls</i> Filled with mushrooms and cabbage, served with spring onions 4 pieces V	£14
海皇脆筒 <i>Crispy prawn rolls</i> Filled with prawn, mixed seafood & vegetables 4 pieces	£20
特色口水鸡 <i>Kou shui chicken</i> Tender poached chicken breast in a chilli broth	£21.5
樱桃小脆萝卜 <i>Sliced radish</i> Marinated with chilli bean sauce V, VG	£14.5
小拌鲜鱿鱼花 <i>Calamari flowers</i> Tender squid in Sichuan peppercorn & chilli oil	£20.5
海鲜云吞  <i>Scallop & prawn wontons with hot & spicy sauce</i> 6 pieces	£18.5
黑毛猪笼抄手 <i>Iberico pork dumplings with Sichuan garlic sauce</i> 6 pieces	£17
香焗口口脆牛丝 <i>Sichuan shredded beef</i> Crispy beef juliennes in a sweet chilli glaze	£21.5
芥味爽口嫩带子 <i>Seared scallop Pi Xian spicy soba noodles</i> Dressed with sesame peppercorn sauce	£21.5
金钱辣牛肚 <i>Beef tripe & celery with chilli sauce</i>	£19
白沙春露 <i>Green asparagus dressed with white sesame</i> V	£13
椒香巧手和牛卷 <i>Waygu beef stuffed with marinated purple cabbage</i> with a garlic chilli dressing	£26.5
蒜泥白肉 <i>Chilled thinly cut pork belly with cucumber slices</i> Marinated in chilli & garlic sauce	£18

羹汤
 Soup

韭香胡辣汤 <i>Chinese leek spicy pepper soup</i> V	£12
金色蟹柳汤 <i>Golden crab sticks soup</i> with salted egg yolk & kai-lan GF	£14

点心
 Dim Sum Platter

Platter includes: 蟹籽鳕鱼海带饺 <i>Cod & 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 & spinach dumplings</i> 2 pieces V, VG 香槟虾饺 <i>Rosé Champagne shrimp dumplings</i> 2 pieces	£31
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点心
 Dim Sum

黑毛猪小笼包 <i>Iberico pork xiao long bao</i> 3 pieces	£15
姜葱龙虾包 <i>Pan seared ginger lobster bao</i> 4 pieces	£21.5
黑椒和牛酥 <i>Waygu beef mille feuille</i> Slow-cooked with black pepper 4 pieces	£20.5
脆网双鲜煎 <i>Pan fried Iberico pork dumpling</i> with seafood, rolled in rice paper net 3 pieces	£16
蘑菇菠菜饺 <i>Mushroom & spinach dumplings</i> 3 pieces V, VG	£11.5

明炉烧烤
 Barbecue

北京烤鸭  Whole £118 | Half £60

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 Signature Dish

海鲜 *Seafood*

双椒芽香辣龙虾肉	£106
<i>Sichuan style deep fried lobster</i> with chilli, black beans & dried garlic	
麻椒味鲜鱿花	£40
<i>Cuttlefish</i> with Sichuan pepper & pickled Chinese bamboo	
大红灯笼高高挂 	£46.5
<i>Red lantern</i> Crispy soft-shell crab with Sichuan dried chilli	
胡麻子大虾	£44.5
<i>Wok tossed tiger prawns</i> with breadcrumbs, pepper & onion	
麻辣虾 	£42.5
<i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper & Chinese celery	
宫保虾	£42
<i>Kung po style fried prawns</i>	
霸王虾	£36
<i>Fried prawns</i> with salted egg yolk	
清鲜豆腐盒	£42
<i>Pan seared tofu Bag</i> with prawns & vegetables	

鱼 *Fish*

开门红 	£47
<i>Sea bass red star noodles</i> Steamed sea bass with rice noodles & gong vegetables in Sichuan broth serves 3-4 people	
东海龙皇	£47
<i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	
炆锅鲜椒嫩鱼柳	£45
<i>Halibut fillets in salted egg yolk broth</i> with sizzling red & green pepper oil GF	
风味捞汁鳕鱼柳	£43.5
<i>Wok fried cod fillet</i> in a subtle blend of sweet chilli & oyster sauce	

肉类 *Meat*

老干妈煸炒牛柳	£42.5
<i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce	
草捆牛骨	£46.5
<i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	
山城辣子鸡	£32.5
<i>Fried chicken fillet</i> with Sichuan dried chilli GF	
鲜汤辣和牛	£98
<i>Wagyu beef in hot and sour broth</i> GF	
香醋骨 	£32.5
<i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce	
京城羊肉	£42.5
<i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised & deep-fried	
红椒丝炒安格斯牛柳	£46
<i>Stir fried Angus beef</i> with dry red chilli	



豆腐 *Tofu*

麻婆豆腐	£20.5
<i>Mapo tofu</i> Chilli sauce V, VG	
宫保豆腐	£21.5
<i>Kung po tofu</i> V, VG	
青椒蚝汁扒豆腐	£19.5
<i>Braised tofu</i> with green pepper & oyster sauce	

蔬菜 *Vegetables & Sides*

风味飘香茄子	£16
<i>Sichuan style aubergine tempura</i>	
姜汁玉兰	£15
<i>Wok fried kai-lan with ginger sauce</i> V, VG, GF	
干煸四季豆 	£17.5
<i>Spicy minced beef with string beans</i> Fried with chilli & dried petite shrimp	
双味香酥脆茄条	£16
<i>Double flavor crispy aubergine sticks</i> with spice, sweet & sour sauce V	

饭面 *Rice & Noodles*

农香炒饭 	£15
<i>Seafood fried rice with dried salted fish & ginger</i> GF	
师傅炒饭	£12.5
<i>Chef's pickled vegetable fried rice</i> V	
素菜炒面	£15.5
<i>Fried noodles with seasonal vegetables</i> V	
胡同担担面 	£15.5
<i>Hutong Dan Dan noodles (per person)</i> with minced beef and peanut sauce in chilli soup	

甜点 *Desserts*

巧克力挞柑橘雪糕	£10.5
<i>Chocolate tart, mandarin sorbet</i> V	
芒果布丁柑橘雪糕	£10
<i>Mango pudding with fruit salsa, mandarin sorbet</i> GF	



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