

海鲜 *Seafood*

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

鱼 *Fish*

开门红 开门红 <i>Sea bass red star noodles</i> Steamed sea bass with rice noodles & gong vegetables in Sichuan broth   serves 3-4 people	£47
东海龙皇 <i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	£47
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	£43.5

肉类 *Meat*

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

豆腐 *Tofu*

麻婆豆腐 <i>Mapo tofu</i> Chilli sauce   V, VG	£20.5
宫保豆腐 <i>Kung po tofu</i>   V, VG	£21.5
青椒蚝汁扒豆腐 <i>Braised tofu</i> with green pepper & oyster sauce	£19.5
红焖原汁豆腐 <i>Braised tofu with chilli sauce</i>   V (Veganury special)	£20

蔬菜 *Vegetables & Sides*

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

饭面 *Rice & Noodles*

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

甜点 *Desserts*

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



Hutong Signature Dish



Dinner Menu

# Hutong Signature Dinner

## Lotus

Known as “the gentleman’s flower” as it symbolises honesty, goodness, purity and unstained.

£105 per person

Optional wine pairing for £35 per person

北京烤鸭

Roasted Peking duck with pancakes

红油龙虾饺

Lobster dumpling  
with Sichuan chilli sauce

酥脆香芋猪肉饺

Yam & pork crispy dumpling

蘑菇菠菜饺

Mushroom spinach dumpling | V, VG

Whispering Angel, Château D’Esclans, Provence

胡麻子大虾

Wok tossed king prawns  
with breadcrumbs, pepper & onion

鲜汤辣和牛

Wagyu beef in hot & sour broth

银杏香扒芥菜

Braised Chinese mustard greens  
evaporated milk broth | V, VG

师傅炒饭

Chef’s egg fried rice  
with pickled vegetables | V

Malbec Las Terrazas, Mendoza

芒果布丁

Mango pudding  
with fruit salsa

Rhythm, Alphonso Mango Wine (75ml)

## Peony

Symbol of wealth and prosperity.  
The royal flowers - enjoyed by Chinese Emperors.

£135 per person

Optional wine pairing for £50 per person

北京烤鸭

Roasted Peking duck with pancakes

香煸口口脆牛丝

Crispy shredded beef  
beef juliennes in a sweet chilli glaze

海鲜云吞

Scallop & prawn wontons  
with Sichuan garlic sauce

Albariño, Pazo Señorans, Rias Baixas

双椒芽香辣龙虾肉

Sichuan style deep fried lobster  
with chilli, black bean & 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

农香炒饭

Seafood fried rice  
with dried salted fish & ginge | GF

Amarone della Valpolicella Classico, Biscardo

柑橘巧克力挞

Chocolate tart  
with mandarin sorbet | V

Coteaux du Layon St. Aubin, D. Barres, Loire (75ml)

## 头盘 Starter

素菜春卷

Vegetarian spring rolls  
Filled with mushrooms and cabbage, served with spring onions  
4 pieces | V

海皇脆筒

Crispy prawn rolls  
Filled with prawn, mixed seafood & vegetables | 4 pieces

特色口水鸡

Kou shui chicken  
Tender poached chicken breast in a chilli broth

樱桃小脆萝卜

Sliced radish  
Marinated with chilli bean sauce | V, VG

小拌鲜鱿鱼花

Calamari flowers  
Tender squid in Sichuan peppercorn & chilli oil

海鲜云吞

Scallop & prawn wontons with hot & spicy sauce | 6 pieces

黑毛猪筍抄手

Iberico pork dumplings with Sichuan garlic sauce | 6 pieces

香煸口口脆牛丝

Sichuan shredded beef  
Crispy beef juliennes in a sweet chilli glaze

芥味爽口嫩带子

Seared scallop Pi Xian spicy soba noodles  
Dressed with sesame peppercorn sauce

金钱辣牛肚

Beef tripe & celery with chilli sauce

白沙春露

Green asparagus dressed with white sesame | V

椒香巧手和牛卷

Wagyu beef stuffed with marinated purple cabbage  
with a garlic chilli dressing

蒜泥白肉

Chilled thinly cut pork belly with cucumber slices  
Marinated in chilli & garlic sauce

巧拌杏鲍丝

Sliced king oyster mushrooms  
Marinated with chilli oil | V (Veganury special)

## 羹汤 Soup

韭香胡辣汤

Chinese leek spicy pepper soup | V

金色蟹柳汤

Golden crab sticks soup  
with salted egg yolk & kai-lan | GF

## 点心 Dim Sum Platter

Platter includes:

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

## 点心 Dim Sum

黑毛猪小笼包

Iberico pork xiao long bao | 3 pieces

姜葱龙虾包

Pan seared ginger lobster bao | 4 pieces

黑椒和牛酥

Wagyu beef mille feuille  
Slow-cooked with black pepper | 4 pieces

脆网双鲜煎

Pan fried Iberico pork dumpling  
with seafood, rolled in rice paper net | 3 pieces

蘑菇菠菜饺

Mushroom & spinach dumplings | 3 pieces | V, VG

## 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

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.

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