

Hutong

头盘 *Starter*

素菜春卷 £14
Vegetarian spring rolls
Filled with mushrooms & cabbage, served with spring onions
4 pieces | V

海皇脆筒 £20
Crispy prawn rolls
Filled with prawn, mixed seafood & vegetables | 4 pieces

特色口水鸡 £21.5
Kou shui chicken
Tender poached chicken breast in a chilli broth

樱桃小脆萝卜 £14.5
Sliced radish
Marinated with chilli bean sauce | V, VG

小拌鲜鱿鱼花 £20.5
Calamari flowers
Tender squid in Sichuan peppercorn & chilli oil

海鲜雲吞 需 £18.5
Scallop & prawn wontons with hot & spicy sauce | 6 pieces

黑毛猪笼抄手 £17
Iberico pork dumplings with Sichuan garlic sauce | 6 pieces

香编口口脆牛丝 £21.5
Sichuan shredded beef
Crispy beef juliennes in a sweet chilli glaze

芥味爽口嫩带子 £21.5
Seared scallop Pi Xian spicy soba noodles
Dressed with sesame peppercorn sauce

金钱辣牛肚 £19
Beef tripe & celery with chilli sauce

白沙春露 £13
Green asparagus dressed with white sesame | V

椒香巧手和牛卷 £26.5
Waygu beef stuffed with marinated purple cabbage
with a garlic chilli dressing

蒜泥白肉 £18
Chilled thinly cut pork belly with cucumber slices
Marinated in chilli & garlic sauce

羹汤 *Soup*

韭香胡辣汤 £12
Chinese leek spicy pepper soup | V

金色蟹柳汤 £14
Golden crab sticks soup
with salted egg yolk & kai-lan | GF

 *Hutong Signature Dish*

点心 *Dim Sum Platter*

Platter includes: £31
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

香橙虾饺
Rosé Champagne shrimp dumplings | 2 pieces

点心 *Dim Sum*

黑毛猪小笼包 £15
Iberico pork xiao long bao | 3 pieces

姜葱龙虾包 £21.5
Pan-seared ginger lobster bao | 4 pieces

黑椒和牛酥 £20.5
Wagyu beef millefeuille
Slow-cooked with black pepper | 4 pieces

脆网双鲜煎 £16
Pan-fried Iberico pork dumplings
with seafood, rolled in rice paper net | 3 pieces

蘑菇菠菜饺 £11.5
Mushroom & spinach dumplings | 3 pieces | V, VG

明炉烧烤 *Barbecue*

北京烤鸭 需 **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)

海鲜 *Seafood*

双椒芽香辣龙虾肉 £106
Sichuan style deep-fried lobster
with chilli, black beans & dried garlic

麻椒味鲜鱿鱼 £40
Cuttlefish
with Sichuan pepper & pickled Chinese bamboo

大红灯笼高高挂 需 £46.5
Red lantern
Crispy soft-shell crab with Sichuan dried chilli

胡麻子大虾 £44.5
Wok-tossed tiger prawns
with breadcrumbs, pepper & onion

麻辣虾 需 £42.5
Ma La chilli prawns
Fried with dried chilli, Sichuan pepper & Chinese celery

宫保虾 £42.5
Kung po style fried prawns

霸王虾 £36
Fried prawns
with salted egg yolk

清鲜豆付盒 £42
Pan-seared tofu Bag
with prawns & vegetables

鱼 *Fish*

开门红 需 £47
Sea bass red star noodles
Steamed sea bass with rice noodles & gong vegetables
in Sichuan broth | serves 3-4 people

东海龙皇 £47
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 £43.5
Wok-fried cod fillet
in a subtle blend of sweet chilli & oyster sauce

肉类 *Meat*

老干妈煸炒牛柳 £42.5
Ma La beef tenderloin
Bell peppers, chilli & black bean sauce

草捆牛骨 £46.5
Aromatic beef rib in lotus leaf
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

山城辣子鸡 £32.5
Fried chicken fillet
with Sichuan dried chilli | GF

鲜汤辣和牛 £98
Wagyu beef in hot & sour broth | GF

香醋骨 需 £32.5
Chinkiang pork ribs
Pork short ribs braised with sweet vinegar sauce

京城羊肉 £42.5
Crispy de-boned lamb ribs
Marinated for 24 hours, braised & deep-fried

豆付 *Tofu*

麻婆豆付 £20.5
Mapo tofu
Chilli sauce | V, VG

宫保豆付 £21.5
Kung po tofu | V, VG

青椒蚝汁扒豆付 £19.5
Braised tofu
with green pepper & oyster sauce

蔬菜 *Vegetables & Sides*

风味飘香茄子 £16
Sichuan style aubergine tempura

姜汁玉兰 £15
Wok-fried kai-lan with ginger sauce | V, VG, GF

干煸四季豆 需 £17.5
Spicy minced beef with string beans
Fried with chilli & dried petite shrimp

双味香酥脆茄条 £16
Double flavor crispy aubergine sticks
with spice, sweet & sour sauce | V

饭面 *Rice & Noodles*

农香炒饭 需 £15
Seafood fried rice with dried salted fish & ginger | GF

师傅炒饭 £12.5
Chef's pickled vegetable fried rice | V

素菜炒面 £15.5
Fried noodles with seasonal vegetables | V

胡同担担面 需 £15.5
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 £10.5
Chocolate tart, mandarin sorbet | V

芒果布丁柑橘雪糕 £10
Mango pudding with fruit salsa, mandarin sorbet | GF

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