



## Flavours of Hutong

Three-course Tasting Menu available Monday to Friday, 12pm to 2:30pm

Choose one dish per course | **£39** per person

素菜春卷 v

*Vegetarian spring rolls*

Filled with mushrooms & cabbage, served with spring onions

or

黑毛猪笼抄手

*Iberico pork dumplings*

with Sichuan garlic sauce

or

海鲜雲吞

*Scallop & prawn wontons*

with hot & spicy sauce

or

香煸口口脆牛丝

*Sichuan shredded beef*

Crispy beef juliennes in a sweet chilli glaze (supplement of **£4**)

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山城辣子鸡

*Fried chicken fillet*

with Sichuan dried chilli

or

麻婆豆腐 v

*Mapo tofu*

Chilli sauce

or

黄金虾

*Salted egg yolk prawns*

or

老干妈煸炒牛柳

*Ma La beef tenderloin*

Bell peppers, chilli & black bean sauce (supplement of **£8**)

with

白飯

*Steam rice*

or

师傅炒饭 v

*Chef's egg fried rice*

with pickled vegetables (supplement of **£4**)

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柑橘雪芭

*Mandarin sorbet* | VG

or

芒果布丁 v

*Mango pudding*

with fruit salsa (supplement of **£2**)

# 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

香焗口口脆牛絲

### *Sichuan shredded beef*

Crispy beef juliennes in a sweet chilli glaze

蘑菇菠菜饺

*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

Optional wine pairing for £28 per person

北京烤鸭

### *Roasted Peking duck with pancakes*

红油龙虾饺

### *Lobster dumplings*

with Sichuan chilli sauce

酥脆香芋猪肉饺

### *Yam & pork crispy dumplings*

蘑菇菠菜饺

*Mushroom spinach dumplings* | V, VG

*Amalaya, Torrontés-Riesling, Calchaquí Valley, Salta Argentina*

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

*Garnacha Bodegas Obergo, "Caramelos" Somontano Spain*

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.

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 £14

### *Vegetarian spring rolls*

Filled with mushrooms and 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

海鲜云吞  £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

香焗口口脆牛丝 £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

巧拌杏鲍丝 £18

### *Sliced king oyster mushrooms*

Marinated with chilli oil | V

## 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

## 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

香槟虾饺

### *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

### *Waygu beef mille feuille*

Slow-cooked with black pepper | 4 pieces

脆网双鲜煎

£16

### *Pan fried Iberico pork dumpling*

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  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  
*Sichuan style deep fried lobster*  
with chilli, black beans & dried garlic
- 麻椒味鲜鱿花 £40  
*Cuttlefish*  
with Sichuan pepper & pickled Chinese bamboo
- 大红灯笼高高挂  £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  £42.5  
*Ma La chilli prawns*  
Fried with dried chilli, Sichuan pepper & Chinese celery
- 宫保虾 £42  
*Kung po style fried prawns*
- 霸王虾 £36  
*Fried prawns*  
with salted egg yolk
- 清鲜豆腐盒 £42  
*Pan seared tofu Bag*  
with prawns & vegetables

## 鱼 *Fish*

- 开门红  £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 and sour broth* | GF
- 香醋骨  £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
- 红椒丝炒安格斯牛柳 £46  
*Stir fried Angus beef*  
with dry red chilli



## 豆腐 *Tofu*

- 麻婆豆腐 £20.5  
*Mapo tofu*  
Chilli sauce | V, VG
- 宫保豆腐 £21.5  
*Kung po tofu* | V, VG
- 青椒蚝汁扒豆腐 £19.5  
*Braised tofu*  
with green pepper & oyster sauce
- 红焖原汁豆腐 £20  
*Braised tofu with chilli sauce* | V

## 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  £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  £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  £15.5  
*Hutong Dan Dan noodles (per person)*  
with minced beef and 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



Hutong Signature Dish