


海鲜 *Seafood*

双椒芽香辣龙虾肉 <i>Sichuan-style deep fried lobster</i> with chilli, black beans and dried garli C, CR, S, SE, SU	£106
麻椒味鲜鱿花 <i>Cuttlefish</i> with Sichuan pepper & pickled Chinese bamboo MO, M	£40
大红灯笼高高挂  <i>Red lantern</i> Crispy soft-shell crab with Sichuan dried chilli C, CR	£46.5
胡麻子大虾 <i>Wok-tossed tiger prawns</i> with breadcrumbs, pepper and onion C, CR, SE, SU	£44.5
麻辣虾  <i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper and Chinese celery C, CE, CR, E, SU, S, SE	£42.5
宫保虾 <i>Kung po-style fried prawns</i> CR, N, S, SE, SU, E	£42.5
霸王虾 <i>Fried prawns</i> with salted egg yolk C, CR, E	£36

鱼 *Fish*

开门红  <i>Sea bass red star noodles</i> Steamed sea bass with rice noodles and gong vegetables in Sichuan broth serves 3-4 people C, E, F, S, SE	£47
东海龙皇 <i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms and Chinese celery C, CE, E, F, S, SE	£47
炆锅鲜椒嫩鱼柳 <i>Halibut fillets in salted egg-yolk broth</i> with sizzling red and green pepper oil C, E, F	£45

风味捞汁鳕鱼柳 <i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli and oyster sauce C, E, F, MO, S, SE, SU	£43.5
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肉类 *Meat*

老干妈煸炒牛柳 <i>Ma La beef tenderloin</i> Bell peppers, chilli and black bean sauce C, CE, E, S, SE	£42.5
草捆牛骨 <i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon and dark soy sauce C, MO, S, SE, SU, CE	£46.5
山城辣子鸡 <i>Fried chicken fillet</i> with Sichuan dried chilli C, E, S, SE	£32.5
鲜汤辣和牛 <i>Wagyu beef in hot and sour broth</i> C, CR, S, SE	£98
香醋骨  <i>Chinkiang pork ribs</i> Park short ribs braised with sweet vinegar sauce C, S	£32.5
京城羊肉 <i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised and deep-fried C, CE, MO, S, SE, SU	£42.5

豆付 *Tofu*

麻婆豆付  <i>Mapo tofu</i> Chilli sauce C, S, SE	£20.5
宫保豆付 <i>Kung po tofu</i> C, N, S, SE, SU	£21.5
锦绣袋豆付 <i>Scallop & prawn wrapped with steamed tofu skin</i> with a red and green pepper sauce C, CR, E, S, MO	£28
青椒蚝汁扒豆付 <i>Braised tofu</i> with green pepper and oyster sauce C, E, MO, S, SE	£19.5

蔬菜 *Vegetables & Sides*

风味飘香茄子  <i>Sichuan-style aubergine tempura</i> C, S, SE	£16
姜汁玉兰  <i>Wok-fried kai-lan with ginger sauce</i> C, SU	£15
干煸四季豆  <i>Spicy minced beef with string beans</i> Fried with chilli and dried petite shrimp C, CR, S, SE, SU	£17.5

饭面 *Rice & Noodles*

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

甜点 *Desserts*

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



Hutong Signature Dish



Dinner Menu

Hutong Signature Dinner

Lotus

£105 per person

Optional wine pairing including a glass of Champagne for £55 per person

紅油龙虾饺

Lobster dumpling

with Sichuan chilli sauce | C, CR, P, S, SE

酥脆香芋猪肉饺

Yam & pork crispy dumpling | C, CR, E, S, SE, MO

蘑菇菠菜饺

Mushroom spinach dumpling | C, S, SE

北京烤鸭

Half roasted Peking duck with pancakes | C, S, SE

Whispering Angel, Château D’Esclans, Provence

胡麻子大虾

Wok-tossed king prawns

with breadcrumbs, pepper and onion | C, CR, E

鮮湯辣和牛

Wagyu beef in hot & sour broth | C, CR, S, SE

银杏香扒芥菜

Braised Chinese mustard greens evaporated milk broth | M, SE

師傅炒饭

Chef’s egg fried rice

with pickled vegetables | C, E, S, SU

Malbec Las Terrazas, Mendoza

柑橘巧克力挞

Chocolate tart

with mandarin sorbet | C, E, M, SU

Rhythm, Alphonso Mango Wine (75ml)

Peony

£135 per person

Optional wine pairing including a glass of Champagne for £65 per person

香焗口口脆牛絲

Crispy shredded beef

beef juliennes in a sweet chilli glaze | C, MO, S, SE, SU

海鮮雲吞

Scallop & prawn wontons

with Sichuan garlic sauce | C, CE, CR, E, S, SE, SU, M

北京烤鸭

Half roasted Peking duck with pancakes | C, S, SE

Albariño , Pazo Señorans, Rias Baixas

双椒芽香辣龙虾肉

Sichuan-style deep fried lobster

with chilli, black bean and dried garlic | C, CR, S, SE, SU

老干妈焗炒牛柳

Ma La beef tenderloin

Bell peppers, chilli and black bean sauce | C, CE, E, S, SE

姜汁玉兰

Wok-fried kai-lan

with ginger sauce | SE, SU

农香炒饭

Seafood fried rice

with dried salted fish & ginger | CR, F, MO, SE

Amarone della Valpolicella Classico, Biscardo

柑橘巧克力挞

Chocolate tart

with mandarin sorbet | C, E, M, SU

芒果布丁

Mango pudding

with fruit salsa | E, M, F

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
C, E, SE

海皇脆筒

Crispy prawn rolls

Filled with prawn, mixed seafood and vegetables | 4 pieces
C, MO, SE, M, CR

特色口水鸡

Kou shui chicken

Tender poached chicken breast in a chilli broth
C, P, S, SE

蜀南竹海

Okra wrapped in netted Ju Suen

in a spicy chilled egg broth

C, E, M, S, F

小拌鲜鱿鱼花

Calamari flowers

Tender squid in Sichuan peppercorn and chilli oil

C, MO, S, SE

海鮮雲吞

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

C, CE, CR, E, S, SE, SU, MO

黑毛猪笼抄手

Iberico pork dumplings with Sichuan garlic sauce | 6 pieces

C, MO, S, SE, SU

香焗口口脆牛丝

Sichuan shredded beef

Crispy beef juliennes in a sweet chilli glaze

C, MO, S, SE, SU

芥味爽口嫩带子

Seared scallop Pi Xian spicy soba noodles

Dressed with sesame peppercorn sauce

C, MO, S, SE

金钱辣牛肚

Beef tripe & celery with chilli sauce

C, CE, P, S, SE

白沙春露

Green asparagus dressed with white sesame

C, MO, S, SE, SU

椒香巧手和牛卷

Waygu beef stuffed with marinated purple cabbage

with a garlic chilli dressing

C, MO, S, SE

蒜泥白肉

Chilled thinly-cut pork belly with cucumber slices

Marinated in chilli and garlic sauce

C, S, SE

羹汤 Soup

韭香胡辣汤

Chinese leek spicy pepper soup

C, E, S, SE

金色蟹柳汤

Golden crab sticks soup

with salted egg yolk and kai-lan

CR, E

点心 Dim Sum Platter

Platter includes:

蟹籽鳕鱼海带饺

Cod & seaweed dumplings with tobiko | 2 pieces

C, CE, CR, F, P, S, SE

XO酱水晶饺

XO sauce crystal prawn dumplings | 2 pieces

C, CE, CR, S, SE, MO

蘑菇菠菜饺

Mushroom & spinach dumplings | 2 pieces

C, S, SE

香槟虾饺

Rosé Champagne shrimp dumplings | 2 pieces

C, CR, S, SE, SU

点心 Dim Sum

黑毛猪小笼包

Iberico pork xiao long bao | 3 pieces

C, MO, S, SE, SU

姜葱龙虾包

Pan-seared ginger lobster bao | 4 pieces

C, CR, SE, SU

黑椒和牛酥

Wagyu beef mille-feuille

Slow-cooked with black pepper | 4 pieces

C, E, MO, S, SE

烧汁鳗鱼饺

Tempura eel dumpling

with shrimp and eel sauce | 4 pieces

C, F, MO, S, SU

蘑菇菠菜饺

Mushroom & spinach dumplings | 3 pieces

C, S, SE

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

C, S, SE

(Whole duck serves 4-6 people, half duck serves 2-3 people)



Hutong Signature Dish

All dim sum may contain traces of nuts and most of our dishes contain sesame.

Please let your waiter or waitress know if you have any allergies or intolerances. For key to allergens, please see below.

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 and are subject to change.

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, M - milk,

MO - molluscs, MU - mustard, N - nuts, P - peanuts, S - soya-beans, SE - sesame, SU – sulphur dioxide