

頭盤 *Appetizers*

 聖旨到 *\$398/4 pieces*
Razor clams steeped in Chinese rose wine sauce

茶燻乳鴿 *\$218*
Biluochun & rose tea-smoked pigeon

海皇脆筒 *\$258/8 pieces*
Hutong prawn roll
Light crispy roll with prawns and scallops

 燈映牛肉 *\$248*
Osmanthus glazed beef flakes with chilli sauce

 花椒煎北海道帶子 *\$238/2 pieces*
Pan-fried Hokkaido scallops
with peppercorn

瑤柱焗釀蟹蓋 *\$268/person*
Baked crab shell stuffed
with crab meat & conpoy

 胡同口水雞 *\$218*
 *Chicken marinated in Sichuan chilli sauce*

松露鮑魚 *\$428/3 pieces*
Black truffle scented abalone



頭盤 *Appetizers*



點心拼盤

\$298/8 pieces



Dim Sum Platter

泡椒蝦餃, 紅菜頭野菌餃,
攪角鱈魚餃及麻辣鳳尾蝦餃

Pickled pepper har gau

Steamed beetroot & vegetable dumpling

Steamed cod with black olive dumpling

Ma la Sichuan prawn dumpling

茴香肉餃

\$168/8 pieces

Pork & fennel seed dumplings



白沙春露

\$218



Green asparagus dressed with white sesame

香酥脆茄子

\$218

Crispy eggplant tossed

with sakura shrimp and fermented beans



涼拌酸辣佛手瓜

\$188



Crispy chayote with hot & sour sauce



Hutong's signature dish



Spicy



Vegetarian

另加一服務費

All prices subject to 10% service charge

All menus are subject to price and seasonal change

*Please let us know if you have any food allergies
or special dietary requirements*



湯 *Soup*

精選燉湯

\$188/person

Daily double-boiled soup

 海龍皇

\$188/person

Braised seafood soup

with crab, abalone, fish maw, conpoy & sweet corn

蟹皇羹

\$288/person

Crab meat and crab roe soup

宋嫂鱈魚羹

\$138/person

Cod fish & tofu soup

 蟹肉海鮮酸辣羹

\$158/person

Hot & sour seafood soup

with crab meat



燒 *Barbecue*

送嫁

Double Happiness

Roasted suckling pig served with pancakes

(Pre-order two days in advance for whole pig)

\$498 Regular

\$1,888 Whole



火焰胡椒片皮鴨

Flaming Peking duck

served with cucumber, scallion,

duck sauce & Chinese pancakes

\$598 Half

\$1,196 Whole

黑毛豬叉燒

Honey glazed barbecue ibérico pork

\$398

蒙古烤羊

Grilled lamb rack with fennel seeds

\$688

孜然羊肉串

Grilled lamb skewers with cumin powder

\$398/3 skewers



Hutong's signature dish



Spicy



Vegetarian

另加一服務費

All prices subject to 10% service charge

All menus are subject to price and seasonal change

Please let us know if you have any food allergies

or special dietary requirements



海鮮 *Seafood*

 川式香辣爆炒龍蝦 \$1,788

 *Sichuan-style lobster (around 1000 g)
Wok-tossed with chilli, black beans and dried garlic*

火焰胡椒蝦 \$438/6 pieces

*Flaming tiger prawns
with white pepper, garlic and chilli*

 麻辣蝦 \$418

 *Ma La spicy prawns
fried with dried chilli, Sichuan pepper and Chinese celery*

霸王蝦 \$418

Fried prawns with salted egg yolk

 宮保蝦 \$418

*Kung Po chilli prawns
served with cashew nuts and sweet Shaoxing wine sauce*

 大紅燈籠高高掛 \$518

 *Red Lantern
Crispy soft-shell crab with Sichuan dried chilli*

巴蜀胡椒蟹 \$1,080

Black peppered crab with golden garlic



魚 Fish

雞油東星斑 \$248/person
Steamed garoupa fillet with chicken oil

 見龍在田 \$588
Hunan steamed cod with fermented bean

 青花鱈魚 \$588
*Steamed cod
with Sichuan green peppercorn*

 花椒金湯桂花魚 \$598
 *Mandarin fish fillet in salted egg yolk broth
with sizzling red and green pepper oil*

 成都水煮魚 \$588
*Mandarin fish fillet
in Sichuan chilli pepper broth*

北園松子魚 \$588
Crispy mandarin fish in sweet & sour sauce

響油燻鱈絲 \$248
*Braised eel fillet
with bean sprouts and dark soy sauce*

 Hutong's signature dish  Spicy  Vegetarian

另加一服務費

*All prices subject to 10% service charge
All menus are subject to price and seasonal change
Please let us know if you have any food allergies
or special dietary requirements*



肉類 *Meat*

 京城羊肉 \$518

Crispy de-boned lamb ribs

Marinated for 24 hours, braised and deep-fried

富貴雞 \$828

Beggar's chicken

Stuffed with pork, shiitake mushroom

and Chinese pickle (Pre-order one day in advance)

 山城辣子雞 \$428

Sichuan chilli peppered chicken

醬香雞煲 \$388

Braised chicken with soy bean sauce

& wild mushroom in clay pot

 藤椒脆皮手撕雞 \$428 Half

Crispy-skin chicken with peppercorn oil

草網牛骨 \$588

Aromatic beef ribs braised in lotus leaf

 水煮牛小排 \$528

 *Beef short ribs served in Sichuan chilli pepper broth*

金蒜汁燒安格斯牛柳 \$468

Sliced Angus beef tenderloin with golden garlic

 辣肉生菜包 \$328

Spicy minced pork with lettuce & pine nuts



蔬菜、豆腐 *Vegetables & Tofu*

-  乾煸四季豆 \$268
 *String beans with spicy diced pork & fennel seeds*
- 小魚菜苗 \$248
Bok choy poached in fish broth
-  鮮淮山百合銀杏炒蘭度 \$258
*Sautéed seasonal vegetables with garlic
(Chinese yam, lily, ginkgo, kale & carrot)*
-  乾燒蓮藕片 \$258
 *Chilli fried lotus root with bell peppers*
-  薑汁炒翡翠 \$238
*Wok-tossed green bamboo shoots
with ginger jus*
-  麻婆豆腐 \$268
 *Mapo tofu*
 *braised Mapo tofu & chilli sauce*
-  咸肉津白 \$248
Chinese cabbage with salty ham in superior broth

 *Hutong's signature dish*  *Spicy*  *Vegetarian*

另加一服務費

*All prices subject to 10% service charge
All menus are subject to price and seasonal change
Please let us know if you have any food allergies
or special dietary requirements*



北方點心 *Bei Fang Dim Sum Series*

A Culinary Adventure and Global First for Contemporary Dim Sum

In a historic first in the restaurant's 20 years of history, Hutong's global teams come together to co-create a menu of innovative dim sum, the Bei Fang Dim Sum Series (北方點心).

From our first opening in Hong Kong back in 2003 to international expansion in London, New York, Miami and Dubai, Hutong has always been committed to bringing the preservation and innovation of China's diverse regional culinary traditions together. Chinese food with the Northern Style Dim Sum Series.

Enjoy eight bold and innovative dim sum items combining signature dishes from each location with elements of Northern and Southern Chinese cuisine and Hutong's hallmark fieriness.

Join us on an unparalleled dining experience and journey through a medley of contemporary dim sum from our five global locations.

 剁椒星斑餃 *\$88/2 pieces*
Steamed garoupa fillet & pickled chilli dumpling

松露京蔥和牛燒賣 *\$148/4 pieces*
Wagyu beef & black truffle siu mai

 黑蒜雞肉紅油抄手 *\$128/4 pieces*
Poached chicken & black garlic spicy wonton

 姬松菇野菌鮮竹卷 *\$88/3 pieces*
Crispy bean-curd sheet roll with agaricus blazei & wild mushroom

胡同片皮鴨肝
鴨絲春卷 *\$138/4 pieces*
Hutong shredded duck & foie gras spring roll

魚子蟹粉球 *\$128/3 pieces*
Crispy crab roe and caviar dumpling

 茴香辣海鮮鍋貼 *\$128/3 pieces*
Pan-fried spiced shrimp & scallop potsticker

 香煎孜然羊柳包 *\$128/3 pieces*
Pan-fried lamb bamboo charcoal bao



飯、麵 *Rice & Noodles*

-  胡同米飯 \$248
 *Hutong's spicy fried rice
with prawn, chilli oil & fennel seeds*
- 西班牙紅蝦
龍蝦湯泡脆米 \$288/person
Confit carabinero with lobster broth rice
- 薑米蟹肉露筍蛋白炒飯 \$248
*Crab meat ginger fried rice
with egg white & green asparagus*
-  松露素菜炒麵 \$238
Black truffle fried noodles with vegetables & fungus
- 手撕雞野菌炒麵 \$248
*Hand-shredded chicken,
wild mushrooms & wok-fried noodles*
-  胡同擔擔麵 \$238
 *Hutong dan dan noodles
Pork & peanut sauce in chilli soup*
-  帶子蔥油拌麵 \$188
Scallops dry noodles with spring onion oil

 *Hutong's signature dish*  *Spicy*  *Vegetarian*

另加一服務費

*All prices subject to 10% service charge
All menus are subject to price and seasonal change
Please let us know if you have any food allergies
or special dietary requirements*

