

HUTONG



NEW YORK

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头盘 STARTERS

樱桃小脆萝卜 v 22
MARINATED RADISH SALAD
with chili bean sauce

碧绿口口脆 v 26
JADE HEART
Chinese lettuce in Sichuan peppercorn essence

白沙春露 v 22
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze

虾兵蟹将 34
CRAB & PRAWN SALAD
Leek, asparagus, red pepper, cilantro, jade hearts, spring leaves,
sesame oil & hot and spicy sauce

小拌鲜鱿鱼花 28
CALAMARI FLOWERS
Tender squid in Sichuan peppercorn & chili oil

芥味爽口嫩带子 34
SEARED SCALLOPS
Spicy soba noodles, sesame peppercorn sauce

特色口水鸡 29
KOU SHUI CHICKEN
Tender poached chicken breast in a chili broth served room temperature

点心 DIM SUM

3 pieces per order

黑椒和牛酥 34
WAGYU BEEF MILLE-FEUILLE

素菜春卷 v 28
VEGETARIAN SPRING ROLL
Light pastry filled with mushrooms, cabbage & glass noodles

海皇脆筒 33
HUTONG PRAWN ROLL
Light crispy roll with prawns & scallops

鱼香咸水角 28
YU XIANG CRISPY DUMPLING
Rice flour & wheat starch dough filled with pork, mushroom,
dried shrimp & eggplant

大盘鸡饺 27
PAN-FRIED MA LA SPICY CHICKEN DUMPLING

姜葱龙虾包 37
PAN-SEARED LOBSTER BAO
Wheat flour dough filled with lobster, ginger & scallions

Signature dish

蒸 STEAMED

野菌包 v	30
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	28
VEGETARIAN SPINACH DUMPLING	
龙虾饺	29
LOBSTER SQUID-INK DUMPLING	
麻辣凤尾饺	29
SICHUAN PEPPERCORN PRAWN DUMPLING	
酸辣小笼包	28
HOT & SOUR XIAO LONG BAO	
Wheat flour dough filled with pork, hot & sour broth	
黑蒜鸡肉红油抄手	29
POACHED CHICKEN & BLACK GARLIC SPICY WONTON	

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点心拼盘 DIM SUM PLATTER

8 pieces | \$57

翠绿菠菜饺

VEGETARIAN SPINACH DUMPLING

黑松露虾饺

BLACK TRUFFLE PRAWN HAR GOW

麻辣凤尾饺

SICHUAN PEPPERCORN PRAWN DUMPLING

剁椒雪鱼饺

PICKLED CHILI COD DUMPLING

Signature dish

海鲜 SEAFOOD

- 大红灯笼高高挂 🍴 72
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾 🍴 95
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 57
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 54
KUNG PAO PRAWNS
Giant prawns tossed in dried chili, garlic

鱼 FISH

- 开门红 🍴 60
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 58
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 金汤酥米水煮红鲷 58
SEARED RED SNAPPER
Puffed rice & chili royal broth
- 青花椒鱼柳 58
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老干妈煸炒牛柳 🍴	68
MA LA BEEF TENDERLOIN Black beans, whole red peppercorns, chili & Chinese celery	
爆炒牛柳配鸡油菌	88
WAGYU BEEF & YELLOW OYSTER MUSHROOM Lantern chili & yellow pepper	
草捆牛骨	70
AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	
山城辣子鸡	48
SANCHEN SPICED CHICKEN Wok-fried fillet with dried chilies, star anise & cumin seeds	
椒麻孜香双味烧鸡	47
ROASTED SICHUAN CHICKEN Cumin, soy-ginger sauce, green & red peppercorns	
金蒜香辣排骨	49
GOLDEN GARLIC PORK RIBS Wok-fried pork short ribs with garlic and peppers.	
宫保黑豚肉	50
KUNG PAO IBERICO PORK with cashews & apples	

HUTONG

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北京烤鸭

ROASTED PEKING DUCK

A signature of Hutong Restaurants worldwide, Our Peking Duck is considered among the best in New York City - and for good reason. Each bird is air-dried for 24 hours, lacquered and roasted in our duck kitchen. This dish with over 700 years of history is reimagined in the heart of the city.

HALF \$72 | WHOLE \$144

- ENHANCE YOUR EXPERIENCE -

WHOLE FLAMING DUCK | \$158

CRISPY DUCK SKIN & CAVIAR | \$185

🍴 Signature dish

豆腐 TOFU

- 麻婆豆腐 ▼ 33
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 31
KUNG PAO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 29
STIR-FRIED TOFU
with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 蒜香绚彩萝卜香辣夏威夷果 32
RAINBOW CARROT
Zucchini & spicy sesame macadamia
- 干煸四季豆 27
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 28
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 27
CHILI FRIED LOTUS ROOT
with diced chicken
- 风味飘香茄 ▼ 26
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil

汤类 SOUP

- 素菜酸辣汤 ▼ 22
VEGETABLE HOT & SOUR SOUP
- 西湖牛肉羹 22
BEEF & EGG WHITE BROTH

饭面 RICE & NOODLES

- 浓香炒饭 30
SEAFOOD FRIED RICE
Dried salted fish & ginger
- 師傅炒饭 ▼ 28
CHEF'S FRIED RICE
Vegetarian fried rice with finely diced pickled vegetables
- 巧妇小炒面 ▼ 26
FRIED NOODLES
Wok-tossed with vegetables
- 炆椒香炒米粉 25
RICE VERMICELLI
Wok-tossed with seasonal vegetables
- 胡同担担面 23
HUTONG DAN DAN NOODLES
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(INDIVIDUAL PORTION)