

HUTONG



NEW YORK

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头盘 STARTERS

樱桃小脆萝卜 v 21
MARINATED RADISH SALAD
with chili bean sauce

碧绿口口脆 v 25
JADE HEART
Chinese lettuce in Sichuan peppercorn essence

白沙春露 v 21
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze

虾兵蟹将 33
CRAB & PRAWN SALAD
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves,
sesame oil & hot and spicy sauce

小拌鲜鱿鱼花 27
CALAMARI FLOWERS
Tender squid in Sichuan peppercorn & chili oil

芥味爽口嫩带子 33
SEARED SCALLOPS
Spicy soba noodles, sesame peppercorn sauce

特色口水鸡 28
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

WAGYU BEEF MILLE-FEUILLE

30

素菜春卷 v

VEGETARIAN SPRING ROLLS

Light pastry filled with mushrooms, cabbage & glass noodles

26

海皇脆筒 海皇

HUTONG PRAWN ROLLS

Light crispy roll with prawns & scallops

31

鱼香咸水角 鱼香

YU XIANG CRISPY DUMPLINGS

Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant

27

大盘鸡饺

PAN-FRIED MA LA SPICY CHICKEN DUMPLINGS

26

姜葱龙虾包

PAN-SEARED LOBSTER BAO

Wheat flour dough filled with lobster, ginger & scallions

36

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蒸 STEAMED

野菌包 ▼	29
TRUFFLE SHIITAKE & WILD MUSHROOM BAOS	
翠绿菠菜饺 ▼	27
VEGETARIAN SPINACH DUMPLINGS	
龙虾饺	28
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	28
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	
肉骨茶小笼包	27
BAK KUT TEH XIAO LONG BAOS	
Pork soup dumplings with garlic & Chinese herbs	
黑蒜鸡肉红油抄手	28
POACHED CHICKEN & BLACK GARLIC SPICY WONTONS	

点心拼盘 DIM SUM PLATTER

8 pieces | \$55

虾饺

LOBSTER SQUID-INK DUMPLINGS

香槟虾饺

ROSÉ CHAMPAGNE SHRIMP DUMPLINGS

蟹粉蟹肉海鲜饺

SEAFOOD, CRAB ROE & CRAB MEAT DUMPLINGS

翠绿菠菜饺 ▼

VEGETARIAN SPINACH DUMPLINGS

海鲜 SEAFOOD

大红灯笼高高挂 招牌

RED LANTERN

Deep-fried spiced soft-shell crab on a bed of dried whole chilies

71

川式香辣爆炒龙虾 招牌

HUTONG LOBSTER

Wok-tossed with chili, black beans & dried garlic

93

麻辣虾

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

55

宫保虾

KUNG PO PRAWNS

Giant prawns tossed in dried chili, garlic

53

鱼 FISH

开门红 招牌

CHILEAN SEA BASS

Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth

59

东海龙皇

BRANZINO

Poached in a delectable chili broth with wild mushrooms & Chinese celery

57

风味捞汁鳕鱼柳

WOK-FRIED COD FILLET

in a subtle blend of chili & oyster sauce

57

青花椒鱼柳

STEAMED CHILEAN SEA BASS

with peppers & soy sauce

57

肉 MEAT

- 老乾媽煸炒牛柳 66
 MA LA BEEF TENDERLOIN
 Black beans, whole red peppercorns, chili & Chinese celery
- 山城辣子鸡 47
 SANCHEN SPICED CHICKEN
 Wok-fried fillet with dried chilies, star anise & cumin seeds
- 干葱锅鸡 43
 WOK-FRIED CHICKEN
 with shallots & black beans
- 草捆牛骨 68
 AROMATIC BEEF RIB IN LOTUS LEAF
 Ten-hour slow-braised in star anise, cinnamon & dark soy sauce
- 金蒜香辣排骨 48
 GOLDEN GARLIC PORK RIBS
 Wok-fired pork short ribs with garlic and peppers.
- 宫保黑豚肉 49
 KUNG PO IBERICO PORK
 with cashews & apples

明炉烧烤 BARBECUE

北京烤鸭 HALF \$65 | WHOLE \$140

ROASTED PEKING DUCK

with pancakes, served in two stages
(second stage served in a lettuce leaf cup)

- ENHANCE YOUR EXPERIENCE -

Whole Flaming Duck | \$150

Crispy Duck Skin & Caviar | \$185

叉烧 \$42

CHAR SHAO

Roasted pork, honey & Chinese spices

豆腐 TOFU

- 麻婆豆腐 ▼ 31
 MAPO TOFU
 "Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 30
 KUNG PO TOFU
 Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 28
 STIR-FRIED TOFU
 with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 26
 FOUR SEASON BEANS
 French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 26
 KAI-LAN CHINESE BROCCOLI
 in garlic & ginger
- 干烧莲藕片 26
 CHILI FRIED LOTUS ROOT
 with diced chicken
- 风味飘香茄 ▼ 25
 EGGPLANT TEMPURA
 Crispy eggplant glazed with ginger, garlic & sesame oil

汤类 SOUP

- 素菜酸辣汤 ▼ 21
VEGETABLE HOT & SOUR SOUP
- 西湖牛肉羹 21
BEEF & EGG WHITE BROTH

饭面 RICE & NOODLES

- 浓香炒饭 29
SEAFOOD FRIED RICE
Dried salted fish & ginger
- 師傅炒饭 ▼ 27
CHEF'S FRIED RICE
Vegetarian fried rice with finely diced pickled vegetables
- 巧妇小炒面 ▼ 24
FRIED NOODLES
Wok-tossed with vegetables
- 炆椒香炒米粉 24
RICE VERMICELLI
Wok-tossed with seasonal vegetables
- 胡同担担面 担担面 22
HUTONG DAN DAN NOODLES
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(individual portion)