

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

WAGYU BEEF MILLE-FEUILLE

31

素菜春卷 ▽

VEGETARIAN SPRING ROLLS

Light pastry filled with mushrooms, cabbage & glass noodles

27

海皇脆筒 海皇

HUTONG PRAWN ROLLS

Light crispy roll with prawns & scallops

32

鱼香咸水角 鱼香

YU XIANG CRISPY DUMPLINGS

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

28

大盘鸡饺

PAN-FRIED MA LA SPICY CHICKEN DUMPLINGS

27

姜葱龙虾包

PAN-SEARED LOBSTER BAO

Wheat flour dough filled with lobster, ginger & scallions

37

蒸 STEAMED

野菌包 ▼	30
TRUFFLE SHIITAKE & WILD MUSHROOM BAOS	
翠绿菠菜饺 ▼	28
VEGETARIAN SPINACH DUMPLINGS	
龙虾饺	29
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	29
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	
酸辣小笼包	28
HOT & SOUR XIAO LONG BAO	
Wheat flour dough filled with pork, hot & sour broth	
黑蒜雞肉紅油抄手	29
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 72
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾 招牌 94
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 56
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 54
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic

鱼 FISH

- 开门红 招牌 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
- 风味捞汁鳕鱼柳 58
WOK-FRIED COD FILLET
in a subtle blend of chili & oyster sauce
- 青花椒鱼柳 58
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳	67
MA LA BEEF TENDERLOIN	
Black beans, whole red peppercorns, chili & Chinese celery	
山城辣子鸡	48
SANCHEN SPICED CHICKEN	
Wok-fried fillet with dried chilies, star anise & cumin seeds	
干葱锅鸡	44
WOK-FRIED CHICKEN	
with shallots & black beans	
草捆牛骨	69
AROMATIC BEEF RIB IN LOTUS LEAF	
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	
金蒜香辣排骨	49
GOLDEN GARLIC PORK RIBS	
Wok-fired pork short ribs with garlic and peppers.	
宫保黑豚肉	50
KUNG PO IBERICO PORK	
with cashews & apples	

明炉烧烤 BARBECUE

北京烤鸭 HALF \$70 | 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 \$47

CHAR SHAO

Roasted pork, honey & Chinese spices

豆腐 TOFU

- 麻婆豆腐 ▼ 32
 MAPO TOFU
 "Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▼ 31
 KUNG PO 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

- 乾煸四季豆 27
 FOUR SEASON BEANS
 French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▼ 27
 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 ▼ 25
FRIED NOODLES
Wok-tossed with vegetables
- 炝椒香炒米粉 25
RICE VERMICELLI
Wok-tossed with seasonal vegetables
- 胡同担担面 担担面 23
HUTONG DAN DAN NOODLES
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(individual portion)