

HUTONG



NEW YORK

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头盘 STARTERS

番霞果语·石榴松子沙拉 v 28

GUAVA CARPACCIO SALAD

Mixed cress, pomegranate, pine nuts & fresh guava-chili dressing

碧綠口口脆 v 26

JADE HEART

Chinese lettuce in Sichuan peppercorn essence

白沙春露 罍 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 罍 29

KOU SHUI CHICKEN

Tender poached chicken breast in a chili broth served room temperature

点心 DIM SUM

3 pieces per order

素菜春卷 ▽

VEGETARIAN SPRING ROLL

Light pastry filled with mushrooms, cabbage & glass noodles

28

鱼香咸水角 🍲

YU XIANG CRISPY DUMPLING

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

28

大盘鸡饺

PAN-FRIED MA LA SPICY CHICKEN DUMPLING

Chicken, garlic & Sichuan peppercorn

27

姜葱龙虾包

PAN-SEARED LOBSTER BAO

Wheat flour dough filled with lobster, ginger & scallions

37

海皇脆筒 🍲

HUTONG PRAWN ROLL

Light crispy roll with prawns & scallops

33

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蒸 STEAMED

酸辣小笼包 HOT & SOUR XIAO LONG BAO Wheat flour dough filled with pork, hot & sour broth	28
翠绿菠菜饺 ▼ VEGETARIAN SPINACH DUMPLING	28
红油水晶龙虾饺 CRYSTAL LOBSTER DUMPLING	28
龙虾饺 LOBSTER SQUID-INK DUMPLING	29
剁椒鳕鱼饺 PICKLED CHILI COD DUMPLING	29
麻辣凤尾饺 SICHUAN PEPPERCORN PRAWN DUMPLING	29
黑松露虾饺 BLACK TRUFFLE PRAWN HAR GOW	30
黑蒜鸡肉红油抄手 POACHED CHICKEN & BLACK GARLIC SPICY WONTON	29

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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

剁椒鳕鱼饺
PICKLED CHILI COD
DUMPLING

Signature dish

海鲜 SEAFOOD

- 大红灯笼高高挂 ❷ 72
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾 ❷ 95
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 ❷ 57
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
- 椒韵海珍汇 58
MIXED SICHUAN SEAFOOD
Scallops, prawns, fish fillet & mussels in Sichuan chili pepper broth

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鱼 FISH

- 开门红 ❷ 60
CHILEAN SEA BASS
Steamed Chilean sea bass, rice noodles & pickled vegetables
in a mild spiced Sichuan 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 57
WOK-FRIED COD FILLET
in a subtle blend of chili & oyster sauce
- 青花椒红鲷 58
SEARED RED SNAPPER
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	
火石映香·秘制羊架	52
AROMATIC RACK OF LAMB	
24-hour marinated in honey, green apple & spices, with roasted garlic, green chives & au jus	
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 PO IBERICO PORK	
with cashews & apples	

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北京烤鸭 ROASTED PEKING DUCK

HALF \$72 | WHOLE \$144

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.

- ENHANCE YOUR EXPERIENCE -

WHOLE FLAMING
DUCK | \$158

CRISPY DUCK SKIN &
CAVIAR | \$185

🍴 Signature dish

蔬菜 VEGETABLES

- 蒜香绚彩萝卜香辣夏威夷果 32
RAINBOW CARROT
Zucchini & spicy sesame macadamia
- 金蚝酥影·酒醋流香 32
CRISPY GOLDEN OYSTER MUSHROOM
Er jing tiao chili, crispy kale & black vinegar glaze
- 风味飘香茄 v 26
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil

豆腐 TOFU

- 麻婆豆腐 v 33
MAPO TOFU
Garlic, dried & fresh chilies
- 宫保豆腐 v 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

配菜 SIDES

- 干煸四季豆 27
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 v 28
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 27
CHILI FRIED LOTUS ROOT
with diced chicken

汤类 SOUP

- 素菜酸辣汤 ▼ 22
VEGETABLE HOT & SOUR SOUP
- 西湖牛肉羹 22
BEEF & EGG WHITE BROTH
- 金粟龙虾清露 22
LOBSTER, SWEET CORN & ASPARAGUS SOUP

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
- 黑松露和牛金酿饭 58
BLACK TRUFFLE & WAGYU BEEF RICE
Fresh black truffle, Wagyu Beef & scallions
- 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)