

HUTONG

NEW YORK



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头盘 STARTERS

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

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

白沙春露  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 ✓ 28
VEGETARIAN SPRING ROLL
Light pastry filled with mushrooms, cabbage & glass noodles

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
Chicken, garlic & Sichuan peppercorn

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

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

蒸 STEAMED

野菌包 ▼	30
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
酸辣小笼包	28
HOT & SOUR XIAO LONG BAO	
Wheat flour dough filled with pork, hot & sour broth	
翠绿菠菜饺 ▼	28
VEGETARIAN SPINACH DUMPLING	
龙虾饺	29
LOBSTER SQUID-INK DUMPLING	
剁椒鳕鱼饺	29
PICKLED CHILI COD DUMPLING	
麻辣凤尾饺	29
SICHUAN PEPPERCORN PRAWN DUMPLING	
黑松露虾饺	30
BLACK TRUFFLE PRAWN HAR GOW	
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

麻辣凤尾饺
SICHUAN PEPPERCORN
PRAWN DUMPLING

黑松露虾饺
BLACK TRUFFLE PRAWN
HAR GOW

剁椒鳕鱼饺
PICKLED CHILI COD
DUMPLING

Signature dish

海鲜 SEAFOOD

大红灯笼高高挂 

RED LANTERN

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

72

川式香辣爆炒龙虾 

HUTONG LOBSTER

Wok-tossed with chili, black beans & dried garlic

95

麻辣虾 

MA LA CHILI PRAWNS

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

57

宫保虾

KUNG PO PRAWNS

Giant prawns tossed in dried chili, garlic

54

鱼 FISH

开门红 

CHILEAN SEA BASS

Steamed Chilean sea bass, rice noodles & pickled vegetables
in a mild spiced Sichuan broth

60

东海龙皇

BRANZINO

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

58

风味捞汁鳕鱼柳

WOK-FRIED COD FILLET

in a subtle blend of chili & oyster sauce

57

青花椒红鲷

STEAMED RED SNAPPER

with peppers & soy sauce

58

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 & 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
- 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

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)