

HUTONG



NEW YORK

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头盘 STARTERS

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

莽味爽口嫩带子 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 pcs 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

■ Signature dish

蒸 STEAMED

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	
红油水晶龙虾饺	28
CRYSTAL LOBSTER 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	
香槟虾饺	30
ROSÉ CHAMPAGNE SHRIMP DUMPLING	
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

\$57 | 8 pcs

翠绿菠菜饺
VEGETARIAN SPINACH
DUMPLING

香槟虾饺
ROSÉ CHAMPAGNE
SHRIMP DUMPLING

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 🍴 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 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

鱼 FISH

- 开门红 🍴 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 图	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 图	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	

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.

- ENHANCE YOUR EXPERIENCE -

WHOLE FLAMING
DUCK | \$158

CRISPY DUCK SKIN &
CAVIAR | \$185

图 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	

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 𠄎	23
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (INDIVIDUAL PORTION)	