



NEW YORK

## BUBBLES & BAO MENU

AVAILABLE EVERY SATURDAY & SUNDAY - 11:30AM-4PM

**BRUNCH FOOD MENU | \$68pp**

To be enjoyed by the entire table

**BOTTOMLESS BUBBLES & SELECT COCKTAILS\* | \$58pp**

**BOTTOMLESS MOËT & CHANDON CHAMPAGNE &  
SELECT COCKTAILS\* | \$108pp**

### COCKTAILS

#### Shanghai Bloody Mary

Grey Goose vodka, tomato, lemon, Chinkiang, horseradish, celery & dried chilies spicy

#### Passion Fruit Mimosa

Passion fruit liqueur, orange, chili bitters & sparkling wine

#### Chinese Lantern

Aperol, St. Germain, cava, mandarin, plum bitters

#### Comfortably Numb

Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn

#### Espresso Martini

Grey Goose vodka, Mr. Black coffee liqueur, coconut water, fresh espresso, Yunnan tea & Amontillado sherry

#### Aperol Spritz

Aperol, prosecco & soda water

\*All cocktails listed above included in Bottomless Package (90 minutes)\*

A 20% gratuity will be added to all parties of 6 or more.

鸡  
尾  
酒

头  
盘

# FATHER'S DAY DIM SUM PLATTER

海皇脆筒   
**Hutong Prawn Roll**

翠绿菠菜饺 v  
**Vegetarian Spinach Dumpling**

黑蒜鸡肉红油抄手  
**Poached Chicken & Black Garlic  
Spicy Wonton**

鱼香咸水角  
**Yu Xiang Crispy Pork Dumpling**

剁椒雪鱼饺  
**Pickled Chili Cod Dumpling**

野菌包 v  
**Truffle Shiitake Wild  
Mushroom Bao**

- ELEVATE YOUR EXPERIENCE -

北京烤鸭  
**Flaming Peking Duck**  
(\$25 SUPPLEMENT)

主  
菜

## ENTRÉES

CHOOSE ONE PER GUEST

香滑炒蛋  
**Soft & Silky Chinese Style  
Scrambled Eggs**  
Optional to add mushroom, shrimp  
Add Lobster (\$12 SUPPLEMENT)

麻婆豆腐  
**Mapo Tofu**  
"Granny's tofu" punchy flavors from  
dried & fresh chilies

麻辣虾  
**Ma La Chili Prawn**  
Fiery Sichuan peppercorns, garlic, ginger &  
juliened Chinese celery

大红灯笼高高挂   
**Red Lantern**  
Deep-fried spiced soft-shell crab  
on a bed of dried whole chilies  
(\$22 SUPPLEMENT)

宫保鸡  
**Kung Po Chicken**

老干妈煸炒牛柳   
**Ma La Beef Tenderloin**  
Black beans, whole red peppercorns,  
chili & Chinese celery  
(\$22 SUPPLEMENT)

小  
菜

师傅炒饭 v  
**Chef's Fried Rice**  
Vegetarian fried rice with finely  
diced pickled vegetables

## SIDES

CHOOSE ONE PER GUEST

干煸四季豆  
**Four Season Beans**  
French beans sautéed with  
fresh chili, minced pork & dried  
baby shrimp

风味飘香茄 v  
**Eggplant Tempura**  
Crispy eggplant glazed with  
ginger, garlic & sesame oil


甜  
点

## DESSERTS

CHOOSE ONE PER GUEST

包子和豆浆  
**Bao & Soy Milk**

各式冰淇淋  
**Selection of Ice Cream**

 Signature Dish

# DIM SUM

3 pieces per order

黑椒和牛酥 <b>Wagyu Beef Mille-feuille</b>	34
素菜春卷 v <b>Vegetarian Spring Roll</b> Light pastry filled with mushrooms, cabbage & glass noodles	28
海皇脆筒 罍 <b>Hutong Prawn Roll</b> Light crispy roll with prawns & scallops	33
鱼香咸水角 罍 <b>Yu Xiang Crispy Dumpling</b> Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	28
大盘鸡饺 <b>Pan-fried Ma La Spicy Chicken Dumpling</b>	27
姜葱龙虾包 <b>Pan-seared Lobster Bao</b> Wheat flour dough filled with lobster, ginger & scallions	37
野菌包 v <b>Truffle Shiitake &amp; Wild Mushroom Bao</b>	30
翠绿菠菜饺 v <b>Vegetarian Spinach Dumpling</b>	28
龙虾饺 <b>Lobster Squid-Ink Dumpling</b>	29
麻辣凤尾饺 <b>Sichuan Peppercorn Prawn Dumpling</b>	29
酸辣小笼包 <b>Hot &amp; Sour Xiao Long Bao</b> Wheat flour dough filled with pork, hot & sour broth	28
黑蒜鸡肉红油抄手 <b>Poached Chicken &amp; Black Garlic Spicy Wonton</b>	29

## 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**

剁椒雪鱼饺  
**Pickled Chili Cod Dumpling**

# SILK EGGS


香滑炒蛋	17
<b>Soft &amp; Silky Chinese Style Scrambled Eggs</b>	
+ 蘑菇 Mushroom	4
+ 虾 Shrimp	8
+ 龙虾 Lobster	13

# STARTERS

櫻桃小脆萝卜 v	22
<b>Marinated Radish Salad</b> with chili bean sauce	
碧綠口口脆 v	26
<b>Jade Heart</b> Chinese lettuce in Sichuan peppercorn essence	
白沙春露 v	22
<b>Chilled Green Asparagus</b> Roasted white sesame on honey glaze	
蝦兵蟹將	34
<b>Crab &amp; Prawn Salad</b> Leek, asparagus, red pepper, cilantro, jade hearts, spring leaves, sesame oil, hot & spicy sauce	
小拌鮮魷魚花	28
<b>Calamari Flowers</b> Tender squid in Sichuan peppercorn & chili oil	
芥味爽口嫩帶子	34
<b>Seared Scallop</b> Spicy soba noodles, sesame peppercorn sauce	
特色口水雞	29
<b>Kou Shui Chicken</b> Tender poached chicken breast in a chili broth served room temperature	


# 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

# 鱼

# FISH

开门红  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

金汤酥米水煮红鲷 58

## Seared Red Snapper

Puffed rice & chili royal broth

青花椒鱼柳 58

## Steamed Chilean Sea Bass

with peppers & soy sauce

# 肉 MEAT

老干媽煸炒牛柳 醬	68
<b>Ma La Beef Tenderloin</b> Black beans, whole red peppercorns, chili & Chinese celery	
爆炒牛柳配鸡油菌	88
<b>Wagyu Beef &amp; Yellow Oyster Mushroom</b> Lantern chili & yellow pepper	
草捆牛骨	70
<b>Aromatic Beef Rib in Lotus Leaf</b> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	
山城辣子鸡	48
<b>Sanchen Spiced Chicken</b> Wok-fried fillet with dried chilies, star anise & cumin seeds	
椒麻孜香双味烧鸡	47
<b>Roasted Sichuan Chicken</b> Cumin, soy-ginger sauce, green & red peppercorns	
金蒜香辣排骨	49
<b>Golden Garlic Pork Ribs</b> Wok-fried pork short ribs with garlic & peppers	
宫保黑豚肉	50
<b>Kung Po Iberico Pork</b> with cashews & apples	

北京烤鸭 HALF \$72 | WHOLE \$144

## ROASTED PEKING DUCK

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

# 豆腐 TOFU

麻婆豆腐 v

## Mapo Tofu

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

33

宫保豆腐 v

## Kung Po Tofu

Wok-roasted cashew, ginger & Shao-Xing wine

31

原汁烧豆腐

## Stir-fried Tofu

with ginger, chili, garlic, yibin sprout sauce

29

# 蔬菜 VEGETABLES & SIDES

蒜香绚彩萝卜香辣夏威夷果

## Rainbow Carrot

Zucchini & spicy sesame macadamia

32

干煸四季豆

## Four Season Beans

French beans sautéed with fresh chili, minced pork & dried baby shrimp

27

姜汁玉兰 v

## Kai-lan Chinese Broccoli

in garlic & ginger

28

干烧莲藕片

## Chili Fried Lotus Root

with diced chicken

27

风味飘香茄 v

## Eggplant Tempura

Crispy eggplant glazed with ginger, garlic & sesame oil

26



Signature Dish

# 汤 SOUP

素菜酸辣汤 v 22  
**Vegetable Hot & Sour Soup**

西湖牛肉羹 22  
**Beef & Egg White Broth**

# 饭 RICE & NOODLES

浓香炒饭 30  
**Seafood Fried Rice**  
Dried salted fish & ginger

师傅炒饭 v 28  
**Chef's Fried Rice**  
Vegetarian fried rice with finely diced pickled vegetables

巧妇小炒面 v 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)