

HUTONG

NEW YORK



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# SUMMER TASTING MENU

\$148 per guest (To be enjoyed by a minimum of 2 guests per table)

\* Optional Wine Paring, Sommelier's Selection - \$68 per guest\*

蟹将  
CRAB SALAD  
Leek, mizuna greens,  
asparagus, red pepper,  
cilantro, spicy sesame  
dressing

特色口水鸡  
KOU SHUI CHICKEN  
Poached chicken breast  
in a chili broth served room  
temperature

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

素菜春卷  
VEGETARIAN  
SPRING ROLL

麻辣凤尾饺  
SICHUAN  
PEPPERCORN PRAWN  
DUMPLING

黑椒和牛酥  
WAGYU BEEF  
MILLE-FEUILLE

- ENHANCE YOUR EXPERIENCE -

北京烤鸭  
ROASTED PEKING DUCK

Served with hoisin sauce, cucumbers, scallions & pancakes  
(\$30 PP SUPPLEMENT)

金汤酥米水煮红鲷  
SEARED RED SNAPPER  
Puffed rice & chili royal broth

干煸四季豆  
FOUR SEASON BEANS  
French beans, sautéed with fresh  
ginger & garlic

爆炒牛柳配鸡油菌  
WAGYU BEEF &  
YELLOW OYSTER  
MUSHROOM  
Lantern chili & yellow  
pepper

蒜香绚彩萝卜  
香辣夏威夷果  
RAINBOW CARROT  
Zucchini & spicy sesame  
macadamia

师傅炒饭  
CHEF'S FRIED RICE  
Vegetarian fried rice  
with finely diced pickled  
vegetables

包子和豆浆  
BAO & SOY MILK  
White sesame Chantilly, salted caramel, sesame cake, praline & soy milk ice cream