



NEW YORK

# HUTONG TASTING MENU

\$145 PER GUEST | \*OPTIONAL WINE PAIRING \$80

(To be enjoyed by a minimum of 2 guests per table)

小拌鲜鱿鱼花  
CALAMARI FLOWERS  
Tender squid in Sichuan  
peppercorn & chili oil

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

白沙春露 ▼  
CHILLED GREEN ASPARAGUS  
Roasted white sesame  
on honey glaze

\*Gonet-Medeville, Brut Tradition. Premier Cru, NV. Champagne, France\*

龙虾饺  
LOBSTER SQUID-INK DUMPLING

翠绿菠菜饺 ▼  
SPINACH & WILD MUSHROOM DUMPLING

黑椒和牛酥  
WAGYU BEEF MILLE-FEUILLE

鱼香咸水角  
YU XIANG CRISPY PORK DUMPLINGS

- ENHANCE YOUR EXPERIENCE -

北京烤鸭  
ROASTED PEKING DUCK  
Served with hoisin sauce, cucumbers, scallions & pancakes  
(\$30pp Supplement)

大红灯笼高高挂  
RED LANTERN  
Deep-fried spiced soft-shell crab  
on a bed of dried whole chilies

姜汁玉兰 ▼  
KAI-LAN  
Chinese broccoli in garlic & ginger

\*Landhaus Mayer, Riesling 2023 Niederösterreich, Austria\*

老乾媽煸炒牛柳  
MA LA BEEF TENDERLOIN  
Black beans, whole red peppercorns, chili &  
Chinese celery

炆椒香炒米粉  
RICE VERMICELLI  
Wok-tossed with seasonal vegetables

\*Bastioni dei Collazzi, Chianti 2021, Tuscany, Italy\*

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

\*Kvaszinger Szamorodni Edes 2018 Tokaj, Hungary\*