

HUTONG

NEW YORK



NEW YORK



# SPRING 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 v

JADE HEART

Chinese lettuce  
in Sichuan peppercorn  
essence

素菜春卷 v

VEGETARIAN  
SPRING ROLLS

麻辣凤尾饺

SICHUAN  
PEPPERCORN PRAWN  
DUMPLINGS

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  
(\$30pp Supplement)

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金湯酥米水煮紅鯛

SEARED RED SNAPPER

Puffed rice & chili royal broth

干煸四季豆 v

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 v  
RAINBOW CARROT

Zucchini & spicy sesame  
macadamia

師傅炒饭 v

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