

HUTONG



NEW YORK

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FALL 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

碧绿口口脆 ✓

JADE HEART

Chinese lettuce
in Sichuan peppercorn essence

素菜春卷 ✓

VEGETARIAN
SPRING ROLL

龙虾饺

LOBSTER SQUID-INK
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)

蒜香绚彩萝卜
香辣夏威夷果 ✓

RAINBOW CARROT

Lantern chili & yellow pepper Zucchini &
spicy sesame macadamia

青花椒鱼柳

STEAMED
RED SNAPPER

with peppers & soy sauce

爆炒牛柳配鸡油菌

WAGYU BEEF & YELLOW
OYSTER MUSHROOM

Lantern chili & yellow pepper

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