



NEW YORK

NORTHERN DIM SUM MENU

魚子蟹粉球 | 18

CRISPY CRAB ROE & CAVIAR DUMPLING

香煎孜然羊柳包 | 28

PAN-FRIED LAMB BAMBOO CHARCOAL BAO

黑蒜雞肉紅油抄手 | 27

POACHED CHICKEN & BLACK GARLIC SPICY WONTON

松露京蔥和牛燒賣 | 32

WAGYU BEEF & BLACK TRUFFLE SIU MAI

茴香辣海鮮鍋貼 | 26

PAN-FRIED SPICED SHRIMP & SCALLOP POT STICKER

胡同片皮鴨肝鴨絲春卷 | 31

SHREDDED DUCK & FOIE GRAS SPRING ROLL

姬松露野菌鮮竹卷 | 18

CRISPY BEAN-CURD ROLL

with Agaricus Blazei & Wild Mushrooms

剝椒石斑餃 | 29

STEAMED GROUPEL FILLET & PICKLED CHILI DUMPLING

HUTONG

NEW YORK

NORTHERN DIM SUM TASTING MENU

98pp

Hutong has reimagined dim sum, traditionally a Southern Chinese delicacy, by infusing it with the bold flavors of Northern China. As innovators, we've incorporated ingredients like lamb, cumin, wild mushrooms, and garlic, bringing the heart of Northern cuisine into every bite. Dim sum, meaning 'touch of heart,' now carries a piece of our chefs' passion to you—a touch of heart from the North.

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PAN-FRIED LAMB BAMBOO CHARCOAL BAO

干煸辣肉四季豆

SPICY FRIED FOUR SEASON BEANS

wok-tossed French beans with spicy minced pork, sakura shrimps,
Sichuan pickles & chilies

大紅燈籠高高掛

RED LANTERN

Deep-fried spiced soft-shell crab on a bed of dried whole chilies

包子豆漿

BAO & SOY

Sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice-cream