



NEW YORK

BUBBLES & BAO MENU

AVAILABLE EVERY SATURDAY & SUNDAY - 11:30AM-4PM

BRUNCH FOOD MENU | \$68pp

To be enjoyed by the entire table

BOTTOMLESS BUBBLES & SELECT COCKTAILS* | \$58pp

**BOTTOMLESS MOËT & CHANDON CHAMPAGNE &
SELECT COCKTAILS* | \$108pp**

COCKTAILS

Shanghai Bloody Mary

Grey Goose vodka, tomato, lemon, Chinkiang, horseradish, celery & dried chilies spicy

Passion Fruit Mimosa

Passion fruit liqueur, orange, chili bitters & sparkling wine

Chinese Lantern

Aperol, St. Germain, cava, mandarin, plum bitters

Comfortably Numb

Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn

Espresso Martini

Grey Goose vodka, Mr. Black coffee liqueur, coconut water, fresh espresso, Yunnan tea & Amontillado sherry

Aperol Spritz

Aperol, prosecco & soda water

All cocktails listed above included in Bottomless Package (90 minutes)

A 20% gratuity will be added to all parties of 6 or more.

鸡
尾
酒

FREE FLOW STARTERS

海皇脆筒 
Hutong Prawn Roll
翠绿菠菜饺 v
**Vegetarian Spinach
Dumpling**

黑蒜鸡肉紅油抄手
**Poached Chicken &
Black Garlic Spicy
Wonton**

鱼香咸水角
**Yu Xiang Crispy
Pork Dumpling**
野菌包 v
**Truffle Shiitake Wild
Mushroom Bao**

- ELEVATE YOUR EXPERIENCE -

北京烤鸭
Flaming Peking Duck
(\$25 SUPPLEMENT)

ENTRÉES

CHOOSE ONE PER GUEST

香滑炒蛋
**Soft & Silky Chinese Style
Scrambled Eggs**
Optional to add mushroom, shrimp
Add Lobster (\$12 SUPPLEMENT)

麻婆豆腐
Mapo Tofu
"Granny's tofu" punchy flavors from
dried & fresh chilies

麻辣虾
Ma La Chili Prawn
Fiery Sichuan peppercorns, garlic, ginger &
juliened Chinese celery

大红灯笼高高掛 
Red Lantern
Deep-fried spiced soft-shell crab
on a bed of dried whole chilies
(\$22 SUPPLEMENT)

宫保鸡
Kung Pao Chicken
老干媽煸炒牛柳 
Ma La Beef Tenderloin
Black beans, whole red peppercorns,
chili & Chinese celery
(\$22 SUPPLEMENT)

SIDES

CHOOSE ONE PER GUEST

師傅炒饭 v
Chef's Fried Rice
Vegetarian fried rice with finely
diced pickled vegetables

干煸四季豆
Four Season Beans
French beans sautéed with
fresh chili, minced pork & dried
baby shrimp


风味飘香茄 v
Eggplant Tempura
Crispy eggplant glazed with
ginger, garlic & sesame oil

DESSERTS

CHOOSE ONE PER GUEST

包子和豆浆
Bao & Soy Milk

各式冰淇淋
**Selection of
Ice Cream**

 Signature Dish

DIM SUM

3 pieces per order

黑椒和牛酥 Wagyu Beef Mille-feuille	34
素菜春卷 v Vegetarian Spring Roll Light pastry filled with mushrooms, cabbage & glass noodles	28
海皇脆筒 罍 Hutong Prawn Roll Light crispy roll with prawns & scallops	33
鱼香咸水角 罍 Yu Xiang Crispy Dumpling Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	28
大盘鸡饺 Pan-fried Ma La Spicy Chicken Dumpling	27
姜葱龙虾包 Pan-seared Lobster Bao Wheat flour dough filled with lobster, ginger & scallions	37
野菌包 v Truffle Shiitake & Wild Mushroom Bao	30
翠绿菠菜饺 v Vegetarian Spinach Dumpling	28
龙虾饺 Lobster Squid-Ink Dumpling	29
麻辣凤尾饺 Sichuan Peppercorn Prawn Dumpling	29
酸辣小笼包 Hot & Sour Xiao Long Bao Wheat flour dough filled with pork, hot & sour broth	28
黑蒜鸡肉红油抄手 Poached Chicken & Black Garlic Spicy Wonton	29

DIM SUM PLATTER 8 pieces | \$57

翠绿菠菜饺
**Vegetarian Spinach
Dumpling**

黑松露虾饺
Black Truffle Prawn Har Gow

麻辣凤尾饺
**Sichuan Peppercorn
Prawn Dumpling**

剁椒雪鱼饺
Pickled Chili Cod Dumpling

SILK EGGS


香滑炒蛋	17
Soft & Silky Chinese Style Scrambled Eggs	
+ 蘑菇 Mushroom	4
+ 虾 Shrimp	8
+ 龙虾 Lobster	13

STARTERS

櫻桃小脆萝卜 v	22
Marinated Radish Salad with chili bean sauce	
碧綠口口脆 v	26
Jade Heart Chinese lettuce in Sichuan peppercorn essence	
白沙春露 v	22
Chilled Green Asparagus Roasted white sesame on honey glaze	
蝦兵蟹將	34
Crab & Prawn Salad Leek, asparagus, red pepper, cilantro, jade hearts, spring leaves, sesame oil, hot & spicy sauce	
小拌鮮魷魚花	28
Calamari Flowers Tender squid in Sichuan peppercorn & chili oil	
芥味爽口嫩帶子	34
Seared Scallop Spicy soba noodles, sesame peppercorn sauce	
特色口水雞	29
Kou Shui Chicken Tender poached chicken breast in a chili broth served room temperature	


海 鲜

SEAFOOD

大红灯笼高高挂  72

Red Lantern

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

川式香辣爆炒龙虾  95

Hutong Lobster

Wok-tossed with chili, black beans & dried garlic

麻辣虾 57

Ma La Chili Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery


宫保虾 54

Kung Pao Prawns

Giant prawns tossed in dried chili, garlic

鱼

FISH

开门红  60

Chilean Sea Bass

Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth

东海龙皇 58

Branzino

Poached in a delectable chili broth with wild mushrooms & Chinese celery

金汤酥米水煮红鲷 58

Seared Red Snapper

Puffed rice & chili royal broth

青花椒鱼柳 58

Steamed Chilean Sea Bass

with peppers & soy sauce

肉 MEAT

- 老干媽煸炒牛柳  68
Ma La Beef Tenderloin
Black beans, whole red peppercorns, chili & Chinese celery
- 爆炒牛柳配鸡油菌 88
Wagyu Beef & Yellow Oyster Mushroom
Lantern chili & yellow pepper
- 草捆牛骨 70
Aromatic Beef Rib in Lotus Leaf
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce
- 山城辣子鸡 48
Sanchen Spiced Chicken
Wok-fried fillet with dried chilies, star anise & cumin seeds
- 椒麻孜香双味烧鸡 47
Roasted Sichuan Chicken
Cumin, soy-ginger sauce, green & red peppercorns
- 金蒜香辣排骨 49
Golden Garlic Pork Ribs
Wok-fried pork short ribs with garlic & peppers
- 宫保黑豚肉 50
Kung Pao Iberico Pork
with cashews & apples

北京烤鸭 HALF \$72 | WHOLE \$144

ROASTED PEKING DUCK

A signature of Hutong Restaurants worldwide, Our Peking Duck is considered among the best in New York City - and for good reason. Each bird is air-dried for 24 hours, lacquered and roasted in our duck kitchen. This dish with over 700 years of history is reimaged in the heart of the city.

- ENHANCE YOUR EXPERIENCE -

WHOLE FLAMING DUCK | \$158

CRISPY DUCK SKIN & CAVIAR | \$185



Signature Dish

豆腐

TOFU

麻婆豆腐 v

Mapo Tofu

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

33

宫保豆腐 v

Kung Pao Tofu

Wok-roasted cashew, ginger & Shao-Xing wine

31

原汁烧豆腐

Stir-fried Tofu

with ginger, chili, garlic, yibin sprout sauce

29

蔬菜

VEGETABLES & SIDES

蒜香绚彩萝卜香辣夏威夷果

Rainbow Carrot

Zucchini & spicy sesame macadamia

32

干煸四季豆

Four Season Beans

French beans sautéed with fresh chili, minced pork & dried baby shrimp

27

姜汁玉兰 v

Kai-lan Chinese Broccoli

in garlic & ginger

28

干烧莲藕片

Chili Fried Lotus Root

with diced chicken

27

风味飘香茄 v

Eggplant Tempura

Crispy eggplant glazed with ginger, garlic & sesame oil

26



Signature Dish

汤 SOUP

素菜酸辣汤 v 22
Vegetable Hot & Sour Soup

西湖牛肉羹 22
Beef & Egg White Broth

饭 RICE & NOODLES

浓香炒饭 30
Seafood Fried Rice
Dried salted fish & ginger

师傅炒饭 v 28
Chef's Fried Rice
Vegetarian fried rice with finely diced pickled vegetables

巧妇小炒面 v 26
Fried Noodles
Wok-tossed with vegetables

炆椒香炒米粉 25
Rice Vermicelli
Wok-tossed with seasonal vegetables

胡同担担面 23
Hutong Dan Dan Noodles
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(INDIVIDUAL PORTION)