



NEW YORK

WEEKEND BRUNCH

hutong-nyc.com

鸡尾酒 COCKTAILS

SHANGHAI BLOODY MARY 16
Grey Goose vodka, Tomato, lemon, chinkiang, horseradish, celery & dried chilies

SPICY PASSIONFRUIT MIMOSA 16
Passionfruit liqueur, orange, chili bitters & sparkling wine

JASMINE TEA SPRITZ 16
Bombay sapphire gin, elderflower liqueur, jasmine honey cordial & soda water

CHINESE LANTERN 15
Aperol, St. Germain, cava, mandarin, plum bitters

COMFORTABLY NUMB 15
Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn

ESPRESSO MARTINI 15
Haku Vodka, Macadamia cacao orgeat, espresso

APEROL SPRITZ 15
Aperol, prosecco & soda water

- BOTTOMLESS OPTIONS -


BOTTOMLESS BUBBLES & COCKTAILS* | \$45pp

BOTTOMLESS CHAMPAGNE & COCKTAILS* | \$90pp

*All cocktails listed above included in package | Bottomless drink packages for 90 minutes

点心 DIM SUM LIBRARY


Portions are per piece unless stated

素菜春卷 v	4.5
VEGETABLE SPRING ROLLS	
野菌包 v	5.5
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	4
SPINACH DUMPLINGS	
香槟虾饺	5.5
ROSE CHAMPAGNE SHRIMP DUMPLINGS	
海鲜云吞 	6
SCALLOP & PRAWN WONTONS (2 pieces)	
海皇脆筒	6
HUTONG PRAWN ROLLS	
风干牛肉小笼包	5
DRY AGED BEEF XIAO LONG BAO	
黑毛猪饺	6
IBERICO PORK DUMPLINGS (2 pieces)	
黑椒和牛酥	6
WAGYU BEEF MILLEFEUILLE	
口水鸡咸水角	5
KOU SHUI CHICKEN CRISPY DUMPLINGS	
牛肝菌素菜饺 v	6
PORCINI MUSHROOMS & VEGETABLE DUMPLINGS	
桂花蚌虾饺	7
OSMANTHUS CLAMS & PRAWN DUMPLINGS	
水晶饺	6
CRYSTAL DUMPLINGS	
Prawn, wild mushrooms, jicamas & cilantro	
松脆香芋酥	6
CRISPY TARO PUFF	
filled with clams, black beans & peppers	

滑蛋 SILK EGGS

香滑炒蛋	16
SOFT & SILKY CHINESE STYLE SCRAMBLED EGGS	
加 plus 蘑菇 MUSHROOM	3
加 plus 虾 SHRIMP	7
加 plus 龙虾 LOBSTER	10

头盘 STARTERS

樱桃小脆萝卜 v	17
MARINATED RADISH SALAD	
with chili bean sauce	
六角秋葵 v	19
WASABI OKRA	
in a honey, soy & wasabi dressing	
碧绿口口脆 v	20
JADE HEARTS	
Chinese jade gourd in Sichuan peppercorn essence	
白沙春露 v 	19
CHILLED GREEN ASPARAGUS	
Roasted white sesame on honey glaze	
小拌鲜鱿鱼花	23
CALAMARI FLOWERS	
Tender squid in Sichuan peppercorn & chili oil	
清鲜豆腐袋	23
DEEP FRIED TOFU	
filled with prawn & scallop	
芥味爽口嫩带子	29
SEARED SCALLOP	
Spicy soba noodles, sesame peppercorn sauce	
特色口水鸡	24
KOU SHUI CHICKEN	
Tender poached chicken breast in a chili broth served room temperature	
椒香巧手和牛卷	44
WAGYU BEEF	
Stuffed with marinated purple cabbage chili garlic dressing	
香焗口口脆牛丝	22
SICHUAN SHREDDED BEEF	
Crispy beef juliennes in a sweet chili glaze	

海鲜 SEAFOOD

- 大红灯笼高高挂  63
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  87
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 49
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 47
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 霸王虾 45
GOLDEN PRAWNS
Salted egg yolk

鱼 FISH

- 开门红  53
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 51
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 51
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 炆锅鲜椒嫩鱼柳 53
HALIBUT FILLET
Spicy chili broth, red & green pepper oil
- 青花椒鱼柳 49
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳 

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery

60

草捆牛骨

AROMATIC BEEF RIB IN LOTUS LEAF

Ten-hour slow braised, star anise

63

山城辣子鸡

SANCHEN SPICED CHICKEN

Wok-fried fillet with dried chilies, star anise & cumin seeds

40

干葱锅鸡

WOK-FRIED CHICKEN

with shallots & black beans

37

香醋排骨

ZHENJIANG PORK RIBS

Tender pork short ribs braised in a famous aged black rice wine

45

宫保黑豚肉

KUNG PAO IBERICO PORK

Kung Pao style Iberico pork with cashews & apples

42

明炉烧烤 BARBECUE

Half duck serves 2-3 people, whole duck serves 4-6 people

北京烤鸭 HALF \$60 | WHOLE \$120

ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Upgrade Your Experience

Whole Flaming Duck \$150

 Signature Dish

豆腐 TOFU

- 麻婆豆腐 v 24
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 v 24
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 青椒蚝汁扒豆腐 v 22
JADE TOFU
Green pepper, oyster sauce

蔬菜 VEGETABLES & SIDES

- 风味飘香茄 v 24
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil
- 乾煸四季豆 24
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork, & dried baby shrimp
- 姜汁玉兰 v 22
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 脆柱爽口豆苗 22
DOU MIAO
Pea shoots wok-tossed with shredded dried scallop
- 干烧莲藕片 21
CHILI FRIED LOTUS ROOT
with diced chicken

汤类 SOUP

素菜酸辣汤 v	16
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	17
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	25
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭	23
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	20
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	20
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	18
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	

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