

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)

 Signature Dish



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

头盘

FATHER'S DAY DIM SUM PLATTER

海皇脆筒 
Hutong Prawn Roll

翠绿菠菜饺 v
Vegetarian Spinach Dumpling

黑蒜鸡肉红油抄手
Poached Chicken & Black Garlic Spicy Wonton

鱼香咸水角
Yu Xiang Crispy Pork Dumpling

剁椒雪鱼饺
Pickled Chili Cod 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

主菜

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 & julienned Chinese celery

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

宫保鸡
Kung Po 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

小菜

師傅炒飯 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

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 Po 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

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 Po 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 reimagined in the heart of the city.

- ENHANCE YOUR EXPERIENCE -
WHOLE FLAMING DUCK | \$158
CRISPY DUCK SKIN & CAVIAR | \$185

 Signature Dish

点 DIM SUM

3 pieces per order

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

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

 Signature Dish

SILK EGGS

香滑炒蛋

Soft & Silky Chinese Style Scrambled Eggs

+ 蘑菇 Mushroom

+ 虾 Shrimp

+ 龙虾 Lobster

滑蛋
17
4
8
13

头盘 STARTERS

樱桃小脆萝卜 v

Marinated Radish Salad

with chili bean sauce

22

碧绿口口脆 v

Jade Heart

Chinese lettuce in Sichuan peppercorn essence

26

白沙春露 v

Chilled Green Asparagus

Roasted white sesame on honey glaze

22

虾兵蟹将

Crab & Prawn Salad

Leek, asparagus, red pepper, cilantro, jade hearts, spring leaves, sesame oil, hot & spicy sauce

34

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chili oil

28

芥味爽口嫩带子

Seared Scallop

Spicy soba noodles, sesame peppercorn sauce

34

特色口水鸡

Kou Shui Chicken

Tender poached chicken breast in a chili broth served room temperature

29

 Signature Dish

海 SEAFOOD

大红灯笼高高挂

Red Lantern

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

72

川式香辣爆炒龙虾

Hutong Lobster

Wok-tossed with chili, black beans & dried garlic

95

麻辣虾

Ma La Chili Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

57

宫保虾

Kung Po Prawns

Giant prawns tossed in dried chili, garlic

54

鱼 FISH

开门红

Chilean Sea Bass

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

60

东海龙皇

Branzino

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

58

金汤酥米水煮红鲷

Seared Red Snapper

Puffed rice & chili royal broth

58

青花椒鱼柳

Steamed Chilean Sea Bass

with peppers & soy sauce

58

 Signature Dish