

HUTONG

NEW YORK



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SUMMER 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

特色口水鸡

KOU SHUI CHICKEN

Poached chicken breast
in a chili broth served room
temperature

碧绿口口脆

JADE HEART

Chinese lettuce
in Sichuan peppercorn
essence

素菜春卷

VEGETARIAN
SPRING ROLL

麻辣凤尾饺

SICHUAN
PEPPERCORN PRAWN
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)

青花椒鱼柳

STEAMED RED SNAPPER

with peppers & soy sauce

干煸四季豆

FOUR SEASON BEANS

French beans, sautéed with fresh
ginger & garlic

爆炒牛柳配鸡油菌

WAGYU BEEF &
YELLOW OYSTER
MUSHROOM

Lantern chili & yellow
pepper

蒜香绚彩萝卜

香辣夏威夷果
RAINBOW CARROT

Zucchini & spicy sesame
macadamia

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