

豆腐 TOFU

- 麻婆豆腐 ▽ \$18
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried and fresh chillies
- 宮保豆腐 ▽ \$19
KUNG PO TOFU
Wok-roasted cashew, ginger and Shao-Xing wine
- 青椒蚝汁扒豆腐 ▽ \$17
JADE TOFU
Green pepper, oyster sauce

蔬菜 VEGETABLES & SIDES

- 風味飄香茄 ▽ \$18
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic and sesame oil
- 乾煸四季豆 \$16
FOUR SEASON BEANS
French beans sautéed with fresh chilli, minced pork, and dried baby shrimp
- 薑汁玉蘭 ▽ \$16
KAI-LAN
Chinese broccoli in garlic and ginger

- 脆柱爽口豆苗 \$18
DOU MIAO
Pea shoots wok-tossed with shredded dried scallop

飯面 RICE & NOODLES

- 濃香炒飯 \$22
SEAFOOD FRIED RICE
Dried salted fish and ginger
- 師父炒飯 \$17
CHEF'S FRIED RICE
Vegetarian fried rice with finely diced pickled vegetables
- 鴨寶炒飯 \$21
DUCK FRIED RICE
- 巧婦小炒面 ▽ \$15
FRIED NOODLES
Wok-tossed with vegetables
- 滄椒香炒米粉 \$15
RICE VERMICELLI
Wok-tossed with seasonal vegetables
- 胡同擔擔麵 特 \$14
HUTONG DAN DAN NOODLES
Sichuan classic dish served in a spicy minced pork, sesame and peanut broth
(individual portion)



 Hutong Signature Dish

頭盤 STARTER

- 小拌鮮魷魚花 \$21
CALAMARI FLOWERS
Tender squid in Sichuan peppercorn and chilli oil
- 蜀南竹海 \$18
OKRA WRAPPED IN NETTED JU SUEN
In a spicy chilled egg broth
- 海皇脆筒 特 \$23
HUTONG PRAWN ROLL
Light crispy roll with prawns and scallops
- 香煸口口脆牛絲 \$19
SICHUAN SHREDDED BEEF
Crispy beef juliennes in a sweet chilli glaze
- 碧綠口口脆 ▽ \$19
JADE HEARTS
Chinese jade gourd in Sichuan peppercorn essence
- 特色口水雞 \$22
KOU SHUI CHICKEN
Tender poached chicken breast in a chilli broth served room temperature
- 川式蒜蓉撈蟹皇豆腐 \$27
KING CRAB WITH CHILLED TOFU
Homemade garlic soy
- 素菜春捲 ▽ \$17
VEGETARIAN SPRING ROLLS
Light pastry filled with mushrooms, cabbage and glass noodles
- 海鮮雲吞 \$25
SCALLOP & PRAWN GARLIC WONTONS
- 椒香巧手和牛卷 \$42
WAGYU BEEF STUFFED WITH MARINATED PURPLE CABBAGE
Chili garlic dressing
- 白沙春露 特 ▽ \$17
CHILLED GREEN ASPARAGUS
Roasted white sesame on honey glaze
- 巧手蠶豆 ▽ \$15
CHILLI BROAD BEANS
Crispy broad beans tossed in a light chilli paste
- 芥味爽口嫩帶子 \$24
SEARED SCALLOP SPICY SOBA NOODLES
Sesame Peppercorn Sauce
- 湯類 SOUP
- 韭香胡辣湯 ▽ \$11
CHINESE LEEK, CHILLI PEPPERS

 Hutong Signature Dish

點心 DIM SUM


清汤腩小笼包 	\$21
DRY AGED BEEF XIAO LONG BAO	
野菌包 v	\$22
TRUFFLE SHIITAKE AND WILD MUSHROOM BAO	
黑椒和牛酥	\$22
WAGYU BEEF MILLEFEUILLE	
Slow-cooked with black pepper	
鱼香咸水角 	\$18
YU XIANG CRISPY PORK DUMPLING	
香煎麻辣鱼包	\$20
ROASTED SPICY COD BAO	
水晶龙虾饺	\$22
CRYSTAL LOBSTER DUMPLINGS	
黑毛猪饺	\$21
IBERICO PORK DUMPLINGS	

點心 DIM SUM PLATTER

8 pieces | \$42

蝦餃	
LOBSTER SQUID-INK DUMPLINGS	
剉椒魚餃	
PICKLED CHILLI COD DUMPLINGS	
香檳蝦餃	
ROSE CHAMPAGNE SHRIMP DUMPLINGS	
翠綠菠菜餃 v	
VEGETARIAN SPINACH DUMPLINGS	

明爐燒烤 BARBECUE

北京烤鴨 	H \$56 W \$112
ROASTED PEKING DUCK WITH PANCAKES	
Served in two stages, second stage served in a lettuce leaf cup	
Whole duck serves 4-6 people, half duck serves 2-3 people	

 Hutong Signature Dish

海鮮 SEAFOOD

大紅燈籠高高掛 	\$57
RED LANTERN	
Deep fried spiced soft-shell crab on a bed of dried whole chillies	
川式香辣爆炒龍蝦 	\$81
HUTONG LOBSTER	
Wok-tossed with chilli, black beans and dried garlic	
麻辣蝦	\$45
MA LA CHILLI PRAWNS	
Fiery Sichuan peppercorns, garlic, ginger and julienned Chinese celery	
宮保蝦	\$43
KUNG PO PRAWNS	
Giant prawns tossed in dried chilli, garlic	
霸王蝦	
GOLDEN PRAWNS	\$42
Salted Egg Yolk	

魚 FISH

開門紅 	\$49
CHILEAN SEA BASS RED STAR NOODLES	
Steamed Chilean sea bass with rice noodles and pickled vegetables in a mild spiced broth	
東海龍皇	\$47
BRANZINO	
Poached in a delectable chilli broth with wild mushrooms and Chinese celery	
風味撈汁鱈魚柳	\$47
WOK-FRIED COD FILLET	
In a subtle blend of chilli and oyster sauce	
炆鍋鮮椒嫩魚柳	
HALIBUT FILLET	\$49
Spicy Chili Broth, Red and Green Pepper Oil	

肉 MEAT

老乾媽煸炒牛柳 	\$52
MA LA BEEF TENDERLOIN	
Black beans, whole red peppercorns, chilli and Chinese celery	
草捆牛骨	
AROMATIC BEEF RIB IN LOTUS LEAF	\$58
Ten-hour slow braised, star anise	
山城辣子雞	\$34
SANCHEN SPICED CHICKEN	
Wok-fried fillet with dried chillies, star anise and cumin seeds	
香醋排骨	\$37
ZHENJIANG PORK RIBS	
Tender pork short ribs braised in a famous aged black rice wine vinegar from Jiangsu province	
 Hutong Signature Dish	