



HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK

Hutong is where Northern authenticity meets fiery Sichuan flair. Our chefs reimagine ancient recipes with a contemporary touch, crafting dishes that balance intensity, elegance, and refinement.

From signature classics to seasonal creations, this menu is a journey through the heart of Northern Chinese cuisine.

## 湯 SOUP

韭香酸辣湯	52
Hot & Sour Soup D	
With chinese leeks, white pepper	
蟹皇金瓜湯	65
Alaska King Crab Pumpkin Soup G, D	
Asparagus, lobster broth, baby pumpkin	

## 涼菜 COLD STARTERS

麻醬三絲	68
Spring Salad with Sesame Dressing G, V, N	
Peanuts, sesame paste, ginger, chilli oil	
蝦兵蟹將	188
Alaska King Crab & Shrimp Salad G, D	
Chinese leeks, red chilli oil, spicy soya sauce	
白沙春露	55
Chilled Green Asparagus G, D	
Dressed with white sesame, oyster chilli sauce	
特色口水雞	80
Chicken Kou Shui D	
Qingyuan chicken in chilli sesame sauce	
燒椒嫩帶子	148
Seared Scallops & Asparagus D	
Garlic, sichuan pepper, green chilli sauce	
椒香巧手和牛卷	128
Wagyu Roll in Sichuan Chilli Sauce D	
Red chilli oil, red cabbage, spring onion	

## 冷菜 HOT STARTERS

海皇脆筒 🍤	88
Hutong Prawn Roll D	
Scallops, prawns, coriander	
素菜春卷	65
Vegetable Spring Rolls V, D	
Mix mushrooms, cabbage, carrots	
粉蒸扇貝	110
Steamed Scallops & Rice Noodles D	
Black garlic sauce, red chilli, onion	
殿堂和牛叉燒	148
Flaming Wagyu Beef Char Siu A, N	
Kumquat, pineapple, charcoal sauce	
乾坤脆翅	58
Crispy Chicken Wings with Abalone D	
Shrimps, mushroom, chilli powder sauce	
無錫脆鱈	68
Wuxi Crispy Eel D	
Black Vinegar, crispy ginger, black soya sauce	
竹碳脆豆腐	68
Black Diamond V, D	
Tofu, mushroom, spiced salt	



Hutong Signature Dish

All prices are in AED and inclusive of 5% VAT and subject to 7% authority fees

Key to allergens : V - Vegetarian, G - Gluten-free, D - Dairy-free, A - Contains alcohol, N - Nuts

點心 DIM SUM

點心拼盤 	158
STEAMED DUMPLING PLATTER   8 pcs	
素菜点心拼盘	148
VEGETARIAN DUMPLING PLATTER   8 pcs	
叻草露筍蝦餃	68
Shrimp Har Gow G, D Asparagus, fennel, bamboo shoots	
鸡肉和虾肉烧麦	68
Prawn & Chicken Siu Mai D Black garlic, mushroom, tobiko	
智利鱸魚餃	80
Spiced Chilean Sea Bass G, D Laogama sauce, ginger, bamboo charcoal powder	
茶燻素餃	55
Tea-Smoked Dumpling V, G, D Tofu, mushroom, spinach, onion	
水晶素菜包	55
Crystal Vegetable Dumpling V, G, D Mix mushroom, asparagus, celery, spinach	
菜薊百合餃	55
Artichoke & Lily Bud Dumpling V, D Sichaun bean curd sauce, vinegar, garlic	
羊肚菌餃	88
King Oyster & Shitake Mushroom Dumpling V, D Black truffle, carrot and truffle oil	
麻辣牛肉小籠包	78
Spiced Beef Xiao Long Bao D Ma la chilli sauce, beef broth, onion	
酸辣金汤小笼包	65
Chicken Xiao long Bao D Hot & sour broth, onion	
蟹粉蟹肉海鮮餃	118
Seafood Dumpling D, G Crab roe meat, dried onion	
茴香羊肉水墨餃	88
Charcoal Lamb Dumpling D Fennel seeds, bamboo charcoal powder, lamb broth	
大盤雞餃	68
Pan-fried Ma La Spicy Chicken Dumpling D Ma la sauce, onion, mixed bell pepper	
黑蒜雞肉抄手	58
Poached Chicken Wontons D Black garlic, chilli oil, soya sauce	

煎炸 BAO

香煎麻辣龙虾包 中 90  
Pan-Seared Ginger Lobster Bao D  
Ma la sauce, coriander, sesame

松露野菌冬菇包 65  
Steamed Wild Mushroom & Truffle Bao V, D  
Wild mushroom, carrots, truffle paste

生煎和牛擔擔包 98  
Pan-Fried Minced Wagyu Beef with Dan Dan Sauce Bao D  
Sichuan bean curd sauce, crispy onion, ma la sauce

千層酥 MILLEFEUILLE

黑椒和牛酥 98  
Wagyu Beef Millefeuille  
Wagyu beef A5, sesame, black pepper

沙羗雞棗紅酥 65  
Sand Chicken Millefeuille  
Sand ginger, egg, potato starch

HUTONG PEKING DUCK

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

北京烤鴨 中 288  
Roasted Peking Duck With Pancakes D Whole 498  
Served in two stages — first with pancakes, scallion and cucumber carved tableside served with refreshing lettuce leaf cups

火焰鴨 中 338  
Flaming Peking Duck D, A Whole 548  
Flambéed with fine liquor for a crisp, aromatic finish, carved tableside served with refreshing lettuce leaf cups

北京素鴨 148  
Beijing Vegan Duck G  
A plant-based creation inspired by our signature duck, delivering the same rich flavors and textures, served with classic accompaniments

UPGRADE YOU EXPERIENCE

卡卢加鱼子酱 800  
Caviar Kaluga 50g

時令黑松露 Subject to availability  
Seasonal Truffle

中 Hutong Signature Dish

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## 魚 FISH

東海龍皇 Hamour Fillet in Chilli Broth <b>D</b> Ma la sauce, dried chilli, sichuan pepper	248
青花椒鱈魚柳 Steamed Cod <b>D</b> Soya sauce, fresh sichuan green pepper	238
葱酥魚 Pan-Seared Sea Bass <b>D</b> Crispy leek, onion, celery	178
豆花鮮魚柳 Seared Seabass on Bean Sauce <b>D</b> Braised tofu, crispy soya bean, red chilli	198
姜醋鱈魚柳 Sweet & Sour Crispy Cod <b>D</b> Crispy leek, ginger, black vinegar glaze	138
椒麻鱈魚筍 Roasted Chilean Sea bass <b>D</b> Spring onion, bamboo shoots, green chilli	168

## 海鮮 SHELLFISH

大紅燈籠高掛  Red Lantern <b>D</b> Deep-fried spiced soft-shell crab on a bed of dried whole chillies	175
川式香辣爆炒龍蝦  Sichuan-Style Lobster <b>D</b> Wok-tossed with black beans & crispy dried garlic	248
麻辣蝦 Ma La Chilli Prawns <b>G, D</b> Sichuan peppercorns, garlic, ginger & julienne chinese celery	168
糊麻子大蝦  Wok-Tossed Tiger Prawns <b>D</b> Wok-tossed with onion, black pepper & crispy dried garlic	155
宮保蝦 Kung Po Prawns <b>D</b> Wok-tossed prawns in a sweet, sour & chilli sauce	158
魚香老虎蝦 Yu Xiang Tiger Prawns <b>D</b> Chilli garlic sauce, ginger, onion, sichuan bean curd sauce	150
砂鍋白胡椒焗虎蝦 Flaming Tiger Prawns <b>A</b> Wok-tossed with white pepper, red pepper & chilli	178



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## 肉 類 MEAT

草綱牛骨	218
<b>Lotus Leaf Steaming Beef Ribs</b> D	
Australian wagyu beef, black pepper, soya bean sauce	
滋味小羊腿	148
<b>Sichuan Spiced Lamb Shank</b> G, D, N	
Tossed with baby potatoes, five spice	
老乾媽煸炒牛柳 	178
<b>Wok-Tossed Beef Tenderloin</b> D	
Laoganma chilli sauce, green and red chilli, celery	
湖南特制香煎和牛	298
<b>Sizzling Japanese Wagyu</b> G, D, A	
Hunan chilli sauce, Basil, bell pepper	
京城羊肉	198
<b>Xingjiang Crispy Lamb Ribs</b> G, D	
Garlic, rose vinegar, chinese leek sauce	
脆皮紅燒和牛	218
<b>Braised Wagyu Beef</b> G, D	
Ma la sauce, corn starch, bamboo shoot	

## 雞 CHICKEN

松露口水雞	175
<b>Truffle Kou Shui Chicken</b> D	
Truffle, green onion, soya sauce	
山城辣子雞	148
<b>Sanchen Spiced Chicken</b> D	
Wok-fried fillet with dried chillies, star anise & cumin seeds	

## 素食 VEGETARIAN

麻婆豆腐	78
<b>Mapo Tofu</b> V, G, D	
Braised with chilli broad bean sauce, ma la sauce, leeks	
铁板鸡腿菇	118
<b>Sizzling Oyster Mushroom</b> V, G, D	
Honey, mushroom sauce, red chilli	
魚香茄子	60
<b>Yu Xiang Crispy Eggplant</b> V, D	
Chilli garlic sauce, ginger, black vinegar	
宮保雞腿菇	65
<b>Kung Po Fresh King Oyster Mushroom</b> V, D	
Wok-tossed in sweet & chilli sauce, cashew nuts, red chilli	





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# 炒饭 面条 FRIED RICE & NOODLES

胡同炒飯 	78
<b>Hutong Fried Rice</b> G, D With shrimp & chilli fennel seed paste Vegetarian option available	55
和牛炒飯	118
<b>Wagyu Beef Fried Rice</b> G, D With black pepper, onion, celery	
鴨肉炒飯	65
<b>Duck Fried Rice</b> G, D With sichuan ya cai, crispy banana shallot	
海鮮香辣炒米粉	108
<b>Spicy Seafood Rice Noodles</b> G, D Wok-tossed with chives & dried shrimp chilli oil Vegetarian option available	60
胡同擔擔麵 	65
<b>Hutong Dan Dan Noodles</b> D Sichuan classic noodles served in sesame & peanut broth with minced lamb   Individual portion	

# 小菜 SIDE DISHES

金蒜辣炒小棠菜	68
<b>Shanghai Choy</b> V, G, D Garlic, shredded chilli pepper	
椒麻青筍	55
<b>Bamboo Shoots With Sichuan Dressing</b> V, G, D Spring onion, dried sichuan pepper, sichuan oil	
火爆蓮藕片	55
<b>Wok-Tossed Lotus Roots</b> G, V, D Chilli broad bean sauce, ginger chilli sauce, garlic	
乾煸四季豆	68
<b>Four Season Beans</b> G, D French beans sautéed with fresh chilli, minced beef, dried baby shrimp	



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## DESSERT

<b>Signature Dessert Platter</b>	75
Chef Selection of our signature desserts, served with seasonal fruits and ice creams	Per person Minimum for 2
<b>Golden Fortune</b>	65
Lychee and cheese mousse, kumquat ganache, fresh lychee, ginger sorbet	
<b>Bao &amp; Soy</b>	55
Sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice cream	
<b>Ma La</b>	55
Spicy crèmeux chocolate mousse, sour plum sorbet	
<b>Jasmine Nest</b>	70
Jasmine mousse, yuzu curd, chocolate sponge, meringue shell	
<b>Ice Cream &amp; Sorbet</b>	15 per scoop
Oolong, sour plum, soy, blood orange, black sesame, apricot, mango	

## TEA SELECTION

Jasmine silver needle	45
Cooked pu-erh	45
Jade sword	45
Flowering Jasmine	45
Organic chamomile	45
Whole peppermint leaf	45
Whole Rosebuds	45
Lemongrass	45