

### 湯 SOUP

韮香胡辣湯 **G, D | AED 60** HOT & SOUR SOUP With chinese leeks and peppe

蟹黄金瓜魚蓉湯 G,D | AED 70 ALASKA KING CRAB PUMPKIN SOUP

# 頭盤 STARTER

老虎帶子 **G, D | AED 85** SEARED SCALLOPS With spicy Dongbei salad

虾兵蟹将 **G, D | AED 228** ALASKA KING CRAB & SHRIMP SALAD With sichuan dressing

小拌鲜鱿鱼花 **D | AED 98** CHILLED CALAMARI WITH LAOGANMA SAUCE

椒香巧手和牛卷 G, D | AED 168 WAGYU ROLL IN SICHUAN CHILLI SAUCE

粉蒸扇贝 **D | AED 110**STEAMED SCALLOPS WITH GARLIC SAUCE
Served on rice noodle

特色口水雞 **G, D | AED 90** CHICKEN KOU SHUI Poached chicken served chilled in chili sesame sauce

鮮蝦鍋巴脆 **D | AED 70** WOK-TOSSED SHRIMP ON WAFER PAPER

> 无锡脆鳝 **D | AED 88** JIANGSU CRISPY EEL Glazed with dark soy sauce

海鮮雲吞 D | AED 90 SCALLOP & PRAWN GARLIC WONTONS

素菜春卷 **v, p | AED 75** VEGETABLE SPRING ROLLS Light pastry filled with mushrooms & cabbage

海皇脆筒 **D | ③ | AED 85** HUTONG PRAWN ROLL Light crispy roll with prawns & scallops

黑椒和牛酥 | AED 118 WAGYU BEEF MILLEFEUILLE

竹碳脆豆腐 **v, D | AED 65**BLACK DIAMOND
Deep-fried charcoal tofu tossed with spiced salt

### # HUTONG SIGNATURE DISH

### 點心 DIM SUM

酸菜魚咸水饺 **D** | AED 80 SUAN CAI YU CRISPY DUMPLINGS Sea bass & pickled cabbage

麻辣牛肉小籠包 **D** | AED 80 SPICED BEEF XIAO LONG BAO

鸡肉和虾肉烧麦 D | AED 75 PRAWN & CHICKEN SIU MAI

孜然海皇餃 G, D | AED 75 CUMIN SCALLOP, SQUID & SHRIMP

智利鱸魚餃 G,D | AED 85 SPICED CHILEAN SEA BASS

茶燻素餃 **v, G, D** | AED 55 TEA-SMOKED DRIED TOFU & MIXED VEGETABLE

> 水晶素菜包 **v, G, D** | AED 55 CRYSTAL VEGETABLE

菜蓟百合饺 V,D | AED 55 ARTICHOKE & LILY BUD

羊肚菌饺 V, D | AED 88 KING OYSTER & SHITAKE MUSHROOM

點心拼盤 STEAMED DUMPLING PLATTER 8 AED 165 | 8 pieces

素菜点心拼盘 VEGETARIAN DUMPLING PLATTER AED 148 | 8 pieces

#### 哈高 HAR GOW

叨草露筍蝦餃 G, D | AED 85 BAMBOO SHOOTS & SHRIMP HAR GOW

> 黑松露虾饺 G, D | AED 78 BLACK TRUFFLE HAR GOW

利椒鳕鱼虾饺 G, D | AED 78 HUNAN CHILLI SEA BASS HAR GOW

藤椒芦笋龙虾饺 G, D | AED 88 SICHUAN PEPPER LOBSTER HAR GOW

> 柚子虾饺 **G, D**| AED 68 GRAPEFRUIT HAR GOW

虾饺拼盘 **G, D** HAR GOW PLATTER AED 88 | 4 pieces

#### 煎炸 BAO

香煎麻辣龙虾包 **D** | **6** | AED 95 PAN-SEARED GINGER LOBSTER BAO

松露野菌冬菇包 **v, p** | AED 75 STEAMED WILD MUSHROOM & TRUFFLE BAO

#### ## HUTONG SIGNATURE DISH

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## 明爐燒烤 BARBECUE

北京烤鴨 D | 日 | HAED 298 | WAED 498

ROASTED PEKING DUCK WITH PANCAKES

Served in two stages, second stage served in a lettuce leaf cup
Half duck serves 2-3 people, whole duck serves 4-6 people.

UPGRADE YOUR EXPERIENCE

火焰鸭 D, A | 🖁 | H AED 348 | W AED 548

卡卢加鱼子酱 | AED 800 CAVIAR KALUGA 50G

SEASONAL TRUFFLE | Price per gram

## 面条NOODLES

荞味爽口波士顿龙虾 D | AED 548 LOBSTER WITH SOBA NOODLE Vegetarian | AED 108

開門紅 **G, D | 3 | AED 275** CHILEAN SEA BASS RED STAR NOODLES (Serves 2-3 people)

海鲜香辣炒米粉 **G, D| AED 108**SCALLOPS & SHRIMP SPICY FRIED RICE NOODLES
Wok-tossed with chives & dried shrimp chilli oil
Vegetarian | **AED 60** 

胡同擔擔麵 **D** | **6** | AED 75 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced lamb, sesame & peanut broth | *Individual portion* 



### 海鮮 SEAFOOD

大紅燈籠高高掛 **D** | **③** | AED 195 RED LANTERN

Deep-fried spiced soft-shell crab on a bed of dried whole chillies (Serves 2 people)

川式香辣爆炒龍蝦 D | 3 | AED 548
SICHUAN-STYLE LOBSTER
Wok-tossed with black beans & crispy dried garlic

麻辣蝦 **G, D | AED 155**MA LA CHILLI PRAWNS
Sichuan peppercorns, garlic, ginger & julienne Chinese celery

糊麻子大蝦 **D | ⑤ | AED 155** WOK-TOSSED TIGER PRAWNS Wok-tossed with onion & crispy dried garlic

宮保蝦 **D | AED 155** KUNG PO PRAWNS Wok-tossed prawns in a sweet & chilli sauce

> 鱼香老虎虾 **G, D | AED 155** YU XIANG TIGER PRAWNS With a chilli garlic sauce

### 魚 FISH

東海龍皇 **G, D | AED 235** HAMOUR FILLET IN CHILLI BROTH (Serves 2 people)

青花椒鳕鱼柳 **G, D | AED 258** STEAMED COD WITH FRESH SICHUAN GREEN PEPPER Served in sichuan soy & vinegar

葱酥鱼 **D | AED 225** PAN-SEARED SEA BASS WITH CRISPY LEEK

豆花鮮魚柳 **G, D | AED 225** SEARED SEABASS ON BEAN SAUCE Served with braised tofu

脆皮鳕魚片配糖醋醬 **D | AED 228** CRISPY COD WITH SWEET BLACK VINEGAR GLAZE Served on wafer tuile

### HUTONG SIGNATURE DISH

### 肉類 MEAT

草綑牛骨 **G, D | AED 225** AROMATIC BEEF RIB IN LOTUS LEAVES (Serves 2 people)

滋味小羊腿 **D | AED 168** SICHUAN LAMB SHANK WITH SPICED CRUST Tossed with baby potatoes

> 老乾媽煸炒牛柳 G, D | 🔞 | AED 198 WOK-TOSSED BEEF TENDERLOIN With Laoganma chilli sauce

> 湖南特制香煎和牛 **G, D, A | AED 318**SIZZLING JAPANESE WAGYU
> With hungn chilli squce

京城羊肉 G,D | AED 208 XINGJIANG CRISPY LAMB RIBS

松露口水鸡 G,D | AED 195 TRUFFLE KOU SHUI CHICKEN

山城辣子雞 | AED 148 SANCHEN SPICED CHICKEN Wok-fried fillet with dried chillies, star anise & cumin seeds

> 蜀城脆烧和牛腩 **G, D | AED 228** BRAISED JAPANESE WAGYU BEEF With crispy crust on mala sauce

> 香烤羊架 **G, D | AED 195** HERBAL GRILLED LAMB CHOPS Chinese relish, rosemary, five spice & cumin

# 炒饭 FRIED RICE

胡同炒飯 G, D | [ AED 80 HUTONG FRIED RICE With shrimp & chilli fennel seed paste Vegetarian | AED 55

和牛炒飯 **D | AED 118** WAGYU BEEF FRIED RICE With black pepper

> 鴨肉炒飯 **D | AED 75** DUCK FRIED RICE With Sichuan Ya Cai

### HUTONG SIGNATURE DISH

## 素食 VEGETARIAN

麻婆豆腐 **v, G, D | AED 90**MAPO TOFU
Braised with chilli broad bean sauce

铁板鸡腿菇 **V, G, D | AED 138** SIZZLING OYSTER MUSHROOM With dark vinegar and mushroom sauce

魚香茄子 **v, p | AED 75** YU XIANG CRISPY EGGPLANT With chilli garlic sauce

什錦蘑菇與四川辣椒湯 V, D | AED 198
WILD MUSHROOMS IN SICHUAN PEPPER BROTH

宫保雞腿菇 **v, D | AED 65** KUNG PO FRESH KING OYSTER MUSHROOM Wok-tossed in sweet & chilli sauce

# 小盘子 SMALL PLATES

金蒜辣炒小棠菜 V, G, D | AED 68 SHANGHAI CHOY IN GARLIC & GINGER GLAZE Chinese cabbage in garlic & ginger

椒麻青筍 **v, G, D | AED 55** BAMBOO SHOOTS WITH SICHUAN DRESSING

> 火爆蓮藕片 **v, p | AED 55** WOK-TOSSED LOTUS ROOTS With chilli broad bean sauce

白沙春露 **v, G, D | AED 55** CHILLED GREEN ASPARAGUS Dressed with white sesame

乾煸四季豆 **G, D | AED 75**FOUR SEASON BEANS
French beans sautéed with fresh chilli, minced beef,
dried baby shrimp





### 甜品 DESSERT

招财进宝 GOLDEN FORTUNE | AED 60 Mango compote, passion fruit ganache, coconut mousse, mango sorbet

包子豆漿 BAO & SOY | **AED** 70 Sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice cream

麻辣樂 MA LA | AED 65 Spicy crémeux chocolate mousse, sour plum sorbet

茉莉花巢 JASMINE NEST | AED 76 Jasmine mousse, yuzu curd, chocolate sponge, meringue shell

> 招牌甜品拼盘 | AED 380 SIGNATURE DESSERT PLATTER

Bao & Soy | Mala | Golden fortune | Jasmine mousse | Date pudding Yuzu crème brûlée | Selection of ice cream | Mix fresh fruits

冰淇淋和冰糕D ICE CREAM & SORBET | AED 15 per scoop Oolong | Sour plum | Soy | Blood orange Black sesame | Apricot | Mango

### TEA SELECTION

SILVER TIP JASMINE | AED 40

JASMINE TEA | AED 40

AGED PU-ER TEA | AED 40

OSMANTHUS OOLONG | AED 40

LONG JING TEA | AED 40

CHRYSANTHEMUMS TEA | AED 40

JADE SWORD | AED 40

SILVER NEEDLE | AED 40

#### **BLOOMING SELECTION**

FLOWERING OSMANTHUS | AED 40 FLOWERING JASMINE & LILY | AED 40

#### INFUSION SELECTION

CHAMOMILE | AED 35 ROSEBUDS | AED 40 PEPPERMINT LEAVES | AED 35

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