

胡
Hutong
月

頭盤 STARTER

小拌鲜鱿鱼花 **D** | AED 98

SQUID, SICHUAN PEPPERCORN & CHILLI OIL

椒麻青筍 **V, G, D** | AED 55
GREEN BAMBOO SHOOTS

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

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

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

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

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

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

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

特色口水雞 **G, D** | AED 90
CHICKEN KOU SHUI
Tender poached chicken breast in a chilli broth

粉蒸扇贝 **D** | AED 110
SCALLOPS, RICE NOODLE, BLACK GARLIC SAUCE

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

湯 SOUP

韭香胡辣湯 **G, D** | AED 60
CHINESE LEEK & CHILLI PEPPER SOUP

蟹黄金瓜魚蓉湯 **G, D** | AED 70
CRAB & GOLDEN PUMPKIN FISH SOUP



HUTONG SIGNATURE DISH

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點心 DIM SUM

點心拼盤 STEAMED DUMPLING PLATTER  AED 165 | 8 pieces

素菜點心拼盤 VEGETARIAN DUMPLING PLATTER
AED 148 | 8 pieces

孜然海皇餃 **G, D** | 3 pieces | AED 75
CUMIN SCALLOP, SQUID & SHRIMP

叻草露筍蝦餃 **G, D** | 3 pieces | AED 85
BAMBOO SHOOTS & SHRIMP HAR GOW

智利鱸魚餃 **G, D** | 3 pieces | AED 85
SPICED CHILEAN SEA BASS

茶燻素餃 **V, G, D** | 3 pieces | AED 55
TEA-SMOKED DRIED TOFU & MIXED VEGETABLE

水晶素菜包 **V, G, D** | 3 pieces | AED 55
CRYSTAL VEGETABLE

菜薊百合餃 **V, D** | 3 pieces | AED 55
ARTICHOKE & LILY BUD

羊肚菌餃 **V, D** | 3 pieces | AED 88
KING OYSTER & SHITAKE MUSHROOM

小籠包拼盤 XIAO LONG BAO PLATTER
AED 95 | 1 piece

原湯牛肉小籠包 **D** | 3 pieces | AED 80
CHARCOAL BEEF XIAO LONG BAO

泰式椰子雞小籠包 **D** | 3 pieces | AED 75
CHICKEN YEZI XIAO LONG BAO

酸辣海鮮小籠包 **D** | 3 pieces | AED 80
SUAN LA SEAFOOD XIAO LONG BAO

菌湯小籠包 **V, D** | 3 pieces | AED 70
MUSHROOM XIAO LONG BAO

蒸點 STEAMED
3 pieces

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

雞肉和蝦肉燒賣 **D** | AED 75
PRAWN & CHICKEN SIU MAI

松露野菌冬菇包 **V, D** | AED 75
WILD MUSHROOM & TRUFFLE BAO

煎炸 FRIED
3 pieces

香煎麻辣龍蝦包 **D** |  | AED 95
PAN-SEARED GINGER LOBSTER BAO

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

黑椒和牛酥 | AED 118
WAGYU BEEF MILLEFEUILLE

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明爐燒烤 BARBECUE

北京烤鴨 **D** |  | **H AED 298 | W AED 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

卡卢加鱼子酱 | **AED 800**

CAVIAR KALUGA 50G

火焰鴨 **D, A** | **AED 548**

FLAMING WHOLE PEKING DUCK

香烤羊架 **G, D** | **AED 195**

HERBAL GRILLED LAMB CHOPS

Chinese relish, rosemary, five spice & cumin

肉類 MEAT

草網牛骨 **G, D** | **AED 225**

AROMATIC BEEF RIB IN LOTUS LEAVES

(Serves 2 people)

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**

FRIED WAGYU IN HUNAN CHILLI SAUCE

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



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海鮮 SEAFOOD

大紅燈籠高高掛 **D** |  | 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** |  | AED 548

SICHUAN-STYLE LOBSTER

Wok-tossed with chilli black beans & dried garlic

麻辣蝦 **G, D** | AED 155

MA LA CHILLI PRAWNS

Sichuan peppercorns, garlic, ginger & julienne Chinese celery

芥味爽口波士頓龍蝦 **D** | AED 548

LOBSTER WITH SOBA NOODLE

糊麻子大蝦 **D** |  | AED 155

WOK-TOSSED TIGER PRAWNS

With pepper & onion

宮保蝦 **D** | AED 155

KUNG PO PRAWNS

Wok-tossed prawns in a sweet & chilli sauce

魚香老虎蝦 **G, D** | AED 155

YU XIANG TIGER PRAWNS

With a chilli garlic sauce

魚 FISH

開門紅 **G, D** |  | AED 275

CHILEAN SEA BASS RED STAR NOODLES

(Serves 2-3 people)

東海龍皇 **G, D** | AED 235

HAMOUR FILLET IN CHILLI BROTH

(Serves 2 people)

青花椒鱈魚柳 **G, D** | AED 258

STEAMED COD & FRESH SICHUAN GREEN PEPPER

蔥酥魚 **D** | AED 225

PAN-SEARED SEA BASS WITH CRISPY LEEK

豆花鮮魚柳 **G, D** | AED 225

SPICED SEA BASS FILLET

In a Sichuan-style sauce braised with tofu

脆皮鱈魚片配糖醋醬 **D** | AED 228

CRISPY COD WITH GINGER & BLACK VINEGAR SAUCE



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蔬菜 VEGETABLES

乾煸四季豆 **G, D** | AED 75

FOUR SEASON BEANS

French beans sautéed with fresh chilli, minced beef,
dried baby shrimp

蜀南竹海 **V, G, D** | AED 88

OKRA WRAPPED IN NETTED JU SUEN

In a spicy chilli broth

飯面 RICE & NOODLES

胡同炒飯 **G, D** |  | AED 80

HUTONG FRIED RICE

With shrimp & chilli fennel seed paste

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

海鮮香辣炒米粉 **G, D** | AED 108

SCALLOPS & SHRIMP SPICY FRIED RICE NOODLES

Wok-tossed with chives & dried shrimp chilli oil

胡同擔擔麵 **D** |  | AED 75

HUTONG DAN DAN NOODLES

Sichuan classic dish served in a spicy minced lamb,
sesame & peanut broth | *Individual portion*



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素食 VEGETARIAN

椒麻青筍 **V, G, D** | AED 55
GREEN BAMBOO SHOOTS

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

川式荞麦面 **V, D** | AED 108
SOBA NOODLES IN SICHUAN SAUCE

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
BRAISED OYSTER MUSHROOMS
Served on an iron plate

素菜春卷 **V, D** | AED 75
VEGETABLE SPRING ROLLS
Light pastry filled with mushrooms and cabbage

茶燻素餃 **V, G** | AED 55
TEA-SMOKED DRIED TOFU DUMPLING

松露野菌冬菇包 **V, D** | AED 75
WILD MUSHROOM & TRUFFLE BAO

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

火爆蓮藕片 **V, D** | AED 55
WOK-TOSSED LOTUS ROOTS
With chilli broad bean sauce

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

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

宮保雞腿菇 **V, D** | AED 65
KUNG PO FRESH KING OYSTER MUSHROOM
Braised with sweet & chilli sauce

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

香辣素炒米粉 **G, D** | AED 60
SPICY FRIED RICE NOODLES
Wok-tossed with chives & chilli oil



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甜品 DESSERT

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

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

麻辣乐 MA LA | AED 65
Spicy crèmeux 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 | Panna cotta | Golden fortune | Date pudding
Yuzu crème brûlée | Selection of ice cream | Mix fresh fruits

冰淇淋和冰糕 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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DUBAI