

hong kong | london | dubai | miami | new york

湯 SOUP

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

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

頭盤 STARTER

烧椒嫩带子 **D | AED 158** SEARED SCALLOPS AND ASPARAGUS Glazed with green chili sauce

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

殿堂和牛叉烧 G, A, N | AED 138 FLAMING WAGYU BEEF CHAR SIU

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

粉蒸扇贝 **p | AED 110** STEAMED SCALLOPS AND RICE NOODLES with black garlic sauce

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

乾坤脆翅 | AED 78 CRISPY CHICKEN WINGS WITH ABALONE

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

旺菜鸡肉饺子 **D | AED 68** POACHED CHICKEN & BLACK GARLIC WONTONS

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

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

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

煎炸BAO

香煎麻辣龙虾包 D | 👸 | 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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Key to allergens

點心 DIM SUM

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

酸辣金汤小笼包 **D | AED 68** CHICKEN XIAOLONG BAO With hot and sour broth

叨草露笥蝦餃 G, D | AED 85 BAMBOO SHOOTS & SHRIMP HAR GOW

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

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

BEI FANG SERIES

Enjoy four bold and innovative dimsum items with elements of Northern and Southern Chinese cuisine and Hutong's hallmark fieriness.

松露京葱和牛燒賣 **D | AED 98** WAGYU BEEF & BLACK TRUFFLE SIU MAI

茴香辣海鲜寫铁 **D | AED 78** PAN-FRIED SPICED SHRIMP & SCALLOP POT STICKER

鵝肝鴨絲春卷 | AED 98 SHREDDED DUCK & FOIE GRAS CRISPY ROLL

姬松菇鲜竹卷馅 V, G, D | AED 58 CRISPY BEAN CURD WITH WILD MUSHROOMS

千層酥 MILLEFEUILLE

黑椒和牛酥 | AED 118 WAGYU BEEF MILLEFEUILLE

沙羗雞棗紅酥 | AED 78 SAND GINGER CHICKEN MILLEFEUILLE

> 萝卜酥 G,V | AED 68 RADISH MILLEFEUILLE

千層酥拼盤 MILLEFEUILLE PLATTER AED 98 | 3 pieces

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明爐燒烤 BARBECUE

北京烤鴨 p | 日日日 | 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 FLAMING WHOLE PEKING DUCK

> 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

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** | **3** | AED 75 HUTONG DAN DAN NOODLES Sichuan classic noodles served in sesame & peanut broth with minced lamb | *Individual portion*



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海鮮 SEAFOOD

大紅燈籠高高掛 **D | ⑧ | AED 195** RED LANTERN

Deep-fried spiced soft-shell crab on a bed of dried whole chillies

川式香辣爆炒龍蝦 D | (1) | 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 | ⑧ | 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

砂锅白胡椒焗虎虾 A | AED 198 FLAMING TIGER PRAWNS Wok-tossed with white pepper & chilli

魚 FISH

東海龍皇 G, D | AED 235 HAMOUR FILLET IN CHILLI BROTH

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

> 椒麻鱈魚筍| AED 168 SICHUAN-STYLE CHILEAN SEA BASS Served with bamboo shoots

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肉類 MEAT

草綑牛骨 G, D | AED 225 AROMATIC BEEF RIB IN LOTUS LEAVES

> 滋味小羊腿 **D | AED 168** SICHUAN SPICED LAMB SHANK 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 **D | AED 208** XINGJIANG CRISPY LAMB RIBS

松露口水鸡 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** SICHUAN SPICED LAMB SHANK Served with ma la sauce

炒饭 FRIED RICE

胡同炒飯 **G, D | 3 | 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



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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

麻酱三丝 **G, V, N | AED 68** SPRING SALAD WITH SESAME DRESSING

酸辣脆瓜扇 v | AED 68 CHILLED CHAYOTE WITH GOLDEN SAUCE

> 老干妈煸炒素鸭 V, G | AED 148 LAO GAN MA WOK-VEG DUCK

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, p | 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



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VEGETARIAN SET MENU

This menu has been designed for a minimum of 2 guests and it is only available when ordered for the whole table

AED 398 per person

STARTER & DIM SUM

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

茶燻素餃 **V, D, G** TEA-SMOKED DRIED TOFU & MIX VEGETABLE DUMPLING

素菜春卷 **v, D**VEGETABLE SPRING ROLLS
Light pastry filled with mushrooms & cabbage

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

IST COURSE

火爆蓮藕片 **v, D** WOK-TOSSED LOTUS ROOTS With chilli broad bean sauce

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

2ND COURSE

麻婆豆腐 V, G, D MAPO TOFU Braised with chilli broad bean sauce

宫保雞腿菇 **V, D** KUNG PO FRESH KING OYSTER MUSHROOM Braised with sweet & chilli sauce

> 乾煸四季豆 **G, D** FOUR SEASON BEANS French beans sautéed with fresh chilli

> > 胡同炒飯 **G, D** HUTONG FRIED RICE With Chilli fennel seed paste

DESSERT

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

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甜品 DESSERT

招财进宝 GOLDEN FORTUNE | **AED** 75 Lychee and cheese mousse, kumquat ganache, fresh lychee, ginger 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 128 | AED 328 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 ICE CREAM & SORBET | AED 15 per scoop Oolong | Sour plum | Soy | Blood orange Black sesame | Apricot | Mango

TEA SELECTION

JASMINE SILVER NEEDLE | AED 45 Fragrant, White Tea

COOKED PU-ERH TEA | AED 45 Earthy, Black Tea

JASMINE PEARLS | AED 45 Jasmine, Green Tea

FLOWERING JASMINE AND LILY | **AED** 45 Floral, Green Tea

JADE SWORD | **AED** 45 Umami, Green Tea

ORGANIC CHAMOMILE FLOWERS | **AED** 45 Mellow, Herbal Tea

ORGANIC WHOLE ROSEBUDS | **AED** 45 Rose, Herbal Tea

WHOLE PEPPERMINT LEAF | AED 45
Cooling, Herbal Tea

LEMONGRASS & GINGER | AED 45 Ginger, Herbal Tea

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