



HONG KONG | LONDON | DUBAI | MIAMI | NEW YORK

湯 SOUP

菲香胡辣湯 **G, D** | AED 60

HOT & SOUR SOUP

With chinese leeks and pepper

蟹黃金瓜魚蓉湯 **G, D** | AED 70

ALASKA KING CRAB PUMPKIN SOUP

頭盤 STARTER

燒椒嫩帶子 **D** | AED 158

SEARED SCALLOPS AND ASPARAGUS

Glazed with green chili sauce

蝦兵蟹將 **G, D** | AED 228

ALASKA KING CRAB & SHRIMP SALAD

With sichuan dressing

殿堂和牛叉燒 **G, A, N** | AED 148

FLAMING WAGYU BEEF CHAR SIU

椒香巧手和牛卷 **D** | AED 168

WAGYU ROLL IN SICHUAN CHILLI SAUCE

粉蒸扇貝 **D** | 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 **D** | AED 78

CRISPY CHICKEN WINGS WITH ABALONE

无锡脆鱈 **D** | AED 88

JIANGSU CRISPY EEL

Glazed with dark soy sauce

黑蒜雞肉抄手 **D** | AED 68

POACHED CHICKEN &
BLACK GARLIC WONTONS

素菜春卷 **V, D** | AED 75

VEGETABLE SPRING ROLLS

Light crispy roll filled with mushrooms & cabbage

海皇脆筒 **D** |  | AED 94

HUTONG PRAWN ROLL

Light crispy roll with prawns & scallops

竹碳脆豆腐 **V, D** | AED 68

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, D** | AED 75

STEAMED WILD MUSHROOM & TRUFFLE BAO



HUTONG SIGNATURE DISH

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點心 DIM SUM

麻辣牛肉小籠包 **D** | AED 88
SPICED BEEF XIAO LONG BAO

酸辣金湯小籠包 **D** | AED 74
CHICKEN XIAOLONG BAO
With hot and sour broth

叨草露筍蝦餃 **G, D** | AED 88
BAMBOO SHOOTS & SHRIMP HAR GOW

雞肉和蝦肉燒賣 **D** | AED 78
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

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

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

點心拼盤 STEAMED DUMPLING PLATTER 
AED 178 | 8 pieces

素菜點心拼盤 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.

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

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

千層酥 MILLEFEUILLE

黑椒和牛酥 | AED 118
WAGYU BEEF MILLEFEUILLE

沙撈雞棗紅酥 | AED 78
SAND GINGER CHICKEN 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

火焰鴨 **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

芥味爽口波士顿龙虾 **D** | **AED 548**

LOBSTER WITH SOBA NOODLE

Vegetarian | **AED 108**

海鲜香辣炒米粉 **G, D** | **AED 118**

SCALLOPS & SHRIMP SPICY FRIED RICE NOODLES

Wok-tossed with chives & dried shrimp chilli oil

Vegetarian | **AED 60**

胡同擔擔麵 **D** |  | **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** |  | 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** |  | AED 548
SICHUAN-STYLE LOBSTER

Wok-tossed with black beans & crispy dried garlic

麻辣蝦 **G, D** | AED 168

MA LA CHILLI PRAWNS

Sichuan peppercorns, garlic, ginger & julienne Chinese celery

糊麻子大蝦 **D** |  | AED 155
WOK-TOSSED TIGER PRAWNS

Wok-tossed with onion & crispy dried garlic

宮保蝦 **D** | AED 168

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

砂鍋白胡椒焗虎蝦 **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

青花椒鱈魚柳 **G, D** | AED 258

STEAMED COD WITH FRESH SICHUAN GREEN PEPPER

Served in sichuan soy & vinegar

葱酥魚 **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

姜醋鱈魚柳 **D** | AED 228

CRISPY COD WITH SWEET BLACK VINEGAR GLAZE

Served on wafer tuile

椒麻鱈魚筍 **D** | AED 168

SICHUAN-STYLE CHILEAN SEA BASS

Served with bamboo shoots



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肉類 MEAT

草綱牛骨 **D** | AED 225
AROMATIC BEEF RIB IN LOTUS LEAVES

滋味小羊腿 **D, N** | AED 178
SICHUAN SPICED LAMB SHANK
Tossed with baby potatoes

老乾媽煸炒牛柳 **D** |  | AED 208
WOK-TOSSED BEEF TENDERLOIN
With Laoganma chilli sauce

湖南特制香煎和牛 **G, D, A** | AED 348
SIZZLING JAPANESE WAGYU
With hunan chilli sauce

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 **D** | AED 158
SANCHEN SPICED CHICKEN
Wok-fried fillet with dried chillies, star anise & cumin seeds

脆皮紅燒和牛 **G, D** | AED 228
BRAISED WAGYU BEEF WITH CRISPY CRUST
Served with ma la sauce

炒饭 FRIED RICE

胡同炒飯 **G, D** |  | AED 88
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, D** | AED 75

YU XIANG CRISPY EGGPLANT

With chilli garlic sauce

紅湯時蔬 **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

麻醬三絲 **G, V, N** | AED 68

SPRING SALAD WITH SESAME DRESSING

酸辣脆瓜扇 **D, V** | AED 68

CHILLED CHAYOTE WITH GOLDEN SAUCE

北京素鴨 | AED 148

BEIJING VEGAN 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, D** | 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



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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

包子豆浆 BAO & SOY | AED 70

Sesame ganache, sesame biscuit, sesame praline,
salted caramel, soy ice cream

麻辣樂 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 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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