胡同 Hutong

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.

胡同品鉴菜单

SIGNATURE CHEF TASTING MENU

This menu has been thoughtfully curated as an individual dining experience, showcasing the chef's favorite selections. Each dish highlights the bold, mouth-watering flavors of Northern Chinese ingredients and traditions.

AED 350 per person

1st Course

Smoked Vegetables Tri-color Rolls V, D

Crispy Shallot Abalone with Bobo Sauce D

Truffle Kou Shui Chicken D

2nd Course

Dim Sum Platter

Guilin Mushroom Dumpling V, G, D

Bamboo Shoots Har Gow G, D

Prawn & Chicken Siu Mai D

3rd Course

Premium Scallion Baked Beef Tenderloin

Roasted Peking Duck With Pancakes D

Half AED 198 | Whole AED 298 Supplement

4th Course

Sichuan-Style Chilean Sea Bass with Bamboo Shoots D

Sauteed Seasonal Vegetables with Garlic V, G, D
Chinese yam, lily, ginko, kale & carrot

5th Course

Hutong Dan Dan Noodle D, N

Desserts

Golden Fortune
Lychee and cheese mousse, kumquat ganache, fresh lychee, ginger sorbet

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

胡同品鉴菜单

PREMIUM HUTONG TASTING MENU

An elevated journey into the essence of Hutong, this menu is crafted as an individual experience of rare refinement, offering a wider selection to savor all our signature flavors. Each course balances fiery Sichuan taste with premium ingredients,creating a distinguished exploration of flavor and artistry.

AED 550 per person

1st Course

Alaska King Crab Salad D

Abalone with Black Truffle D, G

Wagyu Roll in Sichuan Chilli Sauce D

2nd Course

Wagyu Beef Millefeuille

Chicken Xiao Long Bao D

3rd Course

Dimsum Platter

Guilin Mushroom Dumpling V, D

Bamboo Shoots & Shrimp Har Gow G, D

Tea-Smoked Tofu Dumpling V, G, D

Seabass Dumpling G, D

4th Course

Grilled Lamb Rack with Fennel Seed

Roasted Peking Duck With Pancakes D

Half AED 198 | Whole AED 298 Supplement

5th Course

Wok-Fried Lobster D

With black beans & dried garlic

6th Course

Scallion Scallops with Noodles

Dessert

Signature Dessert Platter

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湯 SOUP

韭香酸辣湯 — 58
Hot & Sour Soup D
With chinese leeks, white pepper

蟹皇金瓜湯 — 68
Alaska King Crab Pumpkin Soup G, D
Asparagus, lobster broth, baby pumpkin

凉菜 COLD STARTERS

麻醬三丝 — 68
Spring Salad with Sesame Dressing V, N
Peanuts, sesame paste, ginger, chilli oil

虾兵蟹将 — 198
Alaska King Crab & Shrimp Salad G, D
Chinese leeks, red chilli oil, spicy soya sauce

白沙春露 — 68
Chilled Green Asparagus G, D
Dressed with white sesame, oyster chilli sauce

特色口水雞 — 88
Chicken Kou Shui D, N
Qingyuan chicken in chilli sesame sauce

烧椒嫩带子 — 158
Seared Scallops & Asparagus D
Garlic, sichuan pepper, green chilli sauce

椒香巧手和牛卷 — 148
Wagyu Roll in Sichuan Chilli Sauce D
Japanese wagyu A5, red chilli, red cabbage

冷菜 HOT STARTERS

海皇脆筒 — 95
Hutong Prawn Roll D
Scallops, prawns, coriander

素菜春卷 — 68
Vegetable Spring Rolls V, D
Mix mushrooms, cabbage, carrots

粉蒸扇贝 — 110
Steamed Scallops & Rice Noodles D
Black garlic sauce, red chilli, onion

殿堂和牛叉烧 — 158
Flaming Wagyu Beef Char Siu A, N
Japanese wagyu A5, kumquat, pineapple

無錫脆鱔 — 78
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

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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 75
Prawn & Chicken Siu Mai D
Black garlic, mushroom, tobiko

智利鱸魚餃 88
Spiced Chilean Seabass G, D
Laogama sauce, ginger, bamboo charcoal powder

茶燻素餃 65
Tea-Smoked Dumpling V, G, D
Tofu, mushroom, spinach, onion

水晶素菜包 58
Crystal Vegetable Dumpling V, G, D
Mix mushroom, asparagus, celery, spinach

菜蓟百合饺 65
Artichoke & Lily Bud Dumpling V, D
Sichaun bean curd sauce, vinegar, garlic

羊肚菌饺 88
King Oyster & Shitake Mushroom Dumpling V, D
Black truffle, carrot and truffle oil

麻辣牛肉小籠包 88
Spiced Beef Xiao Long Bao D
Ma la chilli sauce, beef broth, onion

酸辣金汤小笼包 68
Chicken Xiao long Bao D
Hot & sour broth, onion

蟹粉蟹肉海鮮餃 118
Seafood Dumpling D, G
Crab roe, crab meat, caviar

大盤雞餃 68
Ma La Chicken Dumpling D
Ma la sauce, onion, mixed bell pepper

黑蒜雞肉抄手 65
Poached Chicken Wontons D, N
Black garlic, chilli oil, soya sauce

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煎炸 BAO

香煎姜葱龙虾包 98
Pan-Seared Ginger Lobster Bao D
Chinese leek, ginger and lobster broth

松露野菌冬菇包 68
Steamed Wild Mushroom & Truffle Bao V, D
Wild mushroom, carrots, truffle paste

生煎和牛擔擔包 108
Wagyu Beef Bao with Dan Dan Sauce D, N
Australian wagyu MB7, peanut, sesame sauce

黑椒和牛酥 108
Wagyu Beef Millefeuille
Australian Wagyu MB7, sesame, black pepper

HUTONG PEKING DUCK

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

北京烤鸭 Half 298 / Whole 528
Roasted Peking Duck With Pancakes D
Served in two stages — first with pancakes, scallion and cucumber carved tableside & second, served with refreshing lettuce leaf cups

火焰鸭 Half 348 / Whole 568
Flaming Peking Duck D, A
Flambéed with fine liquor for a crisp, aromatic finish, carved tableside served with refreshing lettuce leaf cups

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

UPGRADE YOUR EXPERIENCE

卡卢加鱼子酱 800
Caviar Kaluga 50g

時令黑松露 Subject to availability
Seasonal Truffle

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魚 FISH

東海龍皇 258
Hamour Fillet in Chilli Broth D
Live hamour, ma la broth, dried chilli

青花椒鱈鱼柳 258
Steamed Cod D
Soya sauce, fresh sichuan green pepper

葱酥鱼 188
Pan-Seared Seabass D
Crispy leek, onion, celery

豆花鮮魚柳 198
Seared Seabass on Bean Sauce D
Braised tofu, crispy soya bean, red chilli

姜醋鱈魚柳 158
Sweet & Sour Crispy Cod D
Crispy leek, ginger, black vinegar glaze

椒麻鱈魚筍 198
Roasted Chilean Seabass D
Spring onion, bamboo shoots, green chilli

海鮮 SHELLFISH

大紅燈籠高高掛 188
Red Lantern D
Deep-fried spiced soft-shell crab on a bed of dried whole chillies

川式香辣爆炒龍蝦 398
Sichuan-Style Lobster D
Live Canadian lobster, black beans & crispy garlic

麻辣蝦 168
Ma La Chilli Prawns G, D
Sichuan peppercorns, garlic, ginger & julienne chinese celery

糊麻子大蝦 168
Wok-Tossed Tiger Prawns D
Wok-tossed with onion, black pepper & crispy dried garlic

宮保蝦 168
Kung Po Prawns D, N
Wok-tossed prawns in a sweet, sour & chilli sauce

鱼香老虎虾 158
Yu Xiang Tiger Prawns D
Chilli garlic sauce, ginger, onion, sichuan bean curd sauce

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肉類 MEAT

草綑牛骨 胡同 — 228
Lotus Leaf Beef Ribs D
24HR Slow braised Australian Wagyu MB7, soya black bean sauce

滋味小羊腿 胡同 — 158
Sichuan Spiced Lamb Shank D, N
Australian Lamb, baby potato, five spice

老乾媽煸炒牛柳 胡同 — 198
Wok-Tossed Beef Tenderloin D
Australian Wagyu MB7, laoganma sauce, green and red chilli

湖南特制香煎和牛 — 318
Sizzling Japanese Wagyu A5 D, A
Hunan chilli sauce, bell pepper

京城羊肉 — 208
Crispy Lamb Ribs D
Garlic, rose vinegar, chinese leek sauce

脆皮紅燒和牛 — 228
Braised Wagyu Beef D
Ma la sauce, corn starch, bamboo shoot

雞 CHICKEN

松露口水雞 — 188
Truffle Kou Shui Chicken D
Truffle, green onion, soya sauce

山城辣子雞 胡同 — 158
Sanchen Spiced Chicken D
Wok-fried fillet with dried chillies, star anise & cumin seeds

素食 VEGETARIAN

麻婆豆腐 胡同 — 78
Mapo Tofu V, G, D
Braised with chilli broad bean sauce, ma la sauce, leeks

铁板鸡腿菇 — 128
Sizzling Oyster Mushroom V, G, D
Honey, mushroom sauce, red chilli

魚香茄子 — 68
Yu Xiang Crispy Eggplant V, D
Chilli garlic sauce, ginger, black vinegar

宫保雞腿菇 — 68
Kung Po Fresh King Oyster Mushroom V, D, N
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
Hutong Fried Rice D
With shrimp & chilli fennel seed paste
Vegetarian option available 55

和牛炒飯 128
Wagyu Beef Fried Rice D
Japanese Wagyu A5, black pepper, onion

鴨肉炒飯 75
Duck Fried Rice D
With sichuan ya cai, crispy banana shallot

海鲜香辣炒米粉 118
Spicy Seafood Rice Noodles D
Wok-tossed with chives & dried shrimp chilli oil
Vegetarian option available 68

胡同擔擔麵 68
Hutong Dan Dan Noodles D,N
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
Shanghai Choy V, G, D
Garlic, shredded chilli pepper

椒麻青筍 58
Bamboo Shoots With Sichuan Dressing V, G, D
Spring onion, dried sichuan pepper, sichuan oil

火爆蓮藕片 62
Wok-Tossed Lotus Roots G, V, D
Chilli broad bean sauce, ginger chilli sauce, garlic

乾煸四季豆 68
Four Season Beans G, D
French beans sautéed with fresh chilli, minced beef, dried baby shrimp

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商务午餐
BUSINESS LUNCH

AED 88 per person - Soup and choice of 1 main course
AED 110 per person - Soup and choices of 2 starters and 1 main course
Available from Monday - Friday 12pm - 2:30pm

Hot & Sour Soup V, D

Choices of 2 Starters

Spring Salad With Sesame Dressing G, V, N

Seared Scallops And Asparagus D

Spiced Beef Xiao Long Bao D

Shredded Duck Crispy Roll

Steamed Dumpling Platter

Tea-Smoke Dumpling V, G, D

Crystal Vegetable Dumpling V, G, D

Artichoke & Lily Bud Dumpling V, D

Choice of 1 Main

(Served with Steamed Rice)

Wok-Tossed Chicken D

Crispy Black Vinegar Beef D

Kung Po Prawns G, D

Mapo Tofu V, D

Grilled Eggplant with Almond Glaze V, D, G

Roasted Peking Duck With Pancakes D
Half AED 298 | Whole AED 528 Supplement

Hutong Fried Rice D
AED 60 Supplement

Spicy Fried Rice Noodles G, D
AED 60 Supplement

Desserts

AED 58 | Golden Fortune
Lychee and cheese mousse, kumquat ganache, fresh lychee, ginger sorbet

AED 48 | Bao & Soy
Sesame ganache, sesame biscuit, sesame praline, salted caramel, soy ice cream

This menu has been designed for a maximum of 8 guests
and it is only available when ordered for the whole table

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