



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

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
Sea-bass Dumpling 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	52
Hot & Sour Soup D	
With chinese leeks, white pepper	
蟹皇金瓜湯	65
Alaska King Crab Pumpkin Soup G, D	
Asparagus, lobster broth, baby pumpkin	

凉菜 COLD STARTERS

麻醬三絲	68
Spring Salad with Sesame Dressing V, N	
Peanuts, sesame paste, ginger, chilli oil	
蝦兵蟹將	188
Alaska King Crab & Shrimp Salad G, D	
Chinese leeks, red chilli oil, spicy soya sauce	
白 沙 春 露	55
Chilled Green Asparagus G, D	
Dressed with white sesame, oyster chilli sauce	
特色口水雞	80
Chicken Kou Shui D	
Qingyuan chicken in chilli sesame sauce	
燒椒嫩帶子	148
Seared Scallops & Asparagus D	
Garlic, sichuan pepper, green chilli sauce	
椒香巧手和牛卷	128
Wagyu Roll in Sichuan Chilli Sauce D	
Red chilli oil, red cabbage, spring onion	

冷菜 HOT STARTERS

海皇脆筒 🍴	88
Hutong Prawn Roll D	
Scallops, prawns, coriander	
素菜春卷	65
Vegetable Spring Rolls V, D	
Mix mushrooms, cabbage, carrots	
粉蒸扇貝	110
Steamed Scallops & Rice Noodles D	
Black garlic sauce, red chilli, onion	
殿堂和牛叉燒	148
Flaming Wagyu Beef Char Siu A, N	
Kumquat, pineapple, charcoal sauce	
乾坤脆翅	58
Crispy Chicken Wings with Abalone D	
Shrimps, mushroom, chilli powder sauce	
無錫脆鱔	68
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	
素菜點心拼盤	148
VEGETARIAN DUMPLING PLATTER 8 pcs	
叻草露筍蝦餃	68
Shrimp Har Gow G, D Asparagus, fennel, bamboo shoots	
雞肉和蝦肉燒麥	68
Prawn & Chicken Siu Mai D Black garlic, mushroom, tobiko	
智利鱸魚餃	80
Spiced Chilean Sea Bass G, D Laogama sauce, ginger, bamboo charcoal powder	
茶燻素餃	55
Tea-Smoked Dumpling V, G, D Tofu, mushroom, spinach, onion	
水晶素菜包	55
Crystal Vegetable Dumpling V, G, D Mix mushroom, asparagus, celery, spinach	
菜薊百合餃	55
Artichoke & Lily Bud Dumpling V, D Sichaun bean curd sauce, vinegar, garlic	
羊肚菌餃	88
King Oyster & Shitake Mushroom Dumpling V, D Black truffle, carrot and truffle oil	
麻辣牛肉小籠包	78
Spiced Beef Xiao Long Bao D Ma la chilli sauce, beef broth, onion	
酸辣金湯小籠包	65
Chicken Xiao long Bao D Hot & sour broth, onion	
蟹粉蟹肉海鮮餃	118
Seafood Dumpling D, G Crab roe meat, dried onion	
茴香羊肉水墨餃	88
Charcoal Lamb Dumpling D Fennel seeds, bamboo charcoal powder, lamb broth	
大盤雞餃	68
Pan-fried Ma La Spicy Chicken Dumpling D Ma la sauce, onion, mixed bell pepper	
黑蒜雞肉抄手	58
Poached Chicken Wontons D Black garlic, chilli oil, soya sauce	

煎炸 BAO

香煎姜葱龙虾包  90
Pan-Seared Ginger Lobster Bao D
Chinese leek, ginger and lobster broth

松露野菌冬菇包 65
Steamed Wild Mushroom & Truffle Bao v, D
Wild mushroom, carrots, truffle paste

生煎和牛擔擔包 98
Wagyu Beef Bao with Dan Dan Sauce D
Sichuan bean curd sauce, crispy onion, ma la sauce

千層酥 MILLEFEUILLE

黑椒和牛酥 98
Wagyu Beef Millefeuille
Wagyu beef A5, sesame, black pepper

沙撈雞棗紅酥 65
Sand Chicken Millefeuille
Sand ginger, egg, potato starch

HUTONG PEKING DUCK

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

北京烤鴨  Half 288
Roasted Peking Duck With Pancakes D Whole 498
Served in two stages — first with pancakes, scallion and cucumber carved tableside & second, served with refreshing lettuce leaf cups

火焰鴨  Half 338
Flaming Peking Duck D, A Whole 548
Flambéed with fine liquor for a crisp, aromatic finish, carved tableside served with refreshing lettuce leaf cups

北京素鴨 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 Hamour Fillet in Chilli Broth D Ma la sauce, dried chilli, sichuan pepper	248
青花椒鱈魚柳 Steamed Cod D Soya sauce, fresh sichuan green pepper	238
葱酥魚 Pan-Seared Sea Bass D Crispy leek, onion, celery	178
豆花鮮魚柳 Seared Seabass on Bean Sauce D Braised tofu, crispy soya bean, red chilli	198
姜醋鱈魚柳 Sweet & Sour Crispy Cod D Crispy leek, ginger, black vinegar glaze	138
椒麻鱈魚筍 Roasted Chilean Sea bass D Spring onion, bamboo shoots, green chilli	168

海鮮 SHELLFISH

大紅燈籠高高掛  Red Lantern D Deep-fried spiced soft-shell crab on a bed of dried whole chillies	175
川式香辣爆炒龍蝦  Sichuan-Style Lobster D Wok-tossed with black beans & crispy dried garlic	248
麻辣蝦 Ma La Chilli Prawns G, D Sichuan peppercorns, garlic, ginger & julienne chinese celery	168
糊麻子大蝦  Wok-Tossed Tiger Prawns D Wok-tossed with onion, black pepper & crispy dried garlic	155
宮保蝦 Kung Po Prawns D, N Wok-tossed prawns in a sweet, sour & chilli sauce	158
魚香老虎蝦 Yu Xiang Tiger Prawns D Chilli garlic sauce, ginger, onion, sichuan bean curd sauce	150
砂鍋白胡椒焗虎蝦 Flaming Tiger Prawns A Wok-tossed with white pepper, red pepper & chilli	178

肉類 MEAT

草綱牛骨	218
Lotus Leaf Steaming Beef Ribs D	
Australian wagyu beef, black pepper, soya bean sauce	
滋味小羊腿	148
Sichuan Spiced Lamb Shank D, N	
Tossed with baby potatoes, five spice	
老乾媽煸炒牛柳 	178
Wok-Tossed Beef Tenderloin D	
Laoganma chilli sauce, green and red chilli, celery	
湖南特制香煎和牛	298
Sizzling Japanese Wagyu D, A	
Hunan chilli sauce, Basil, bell pepper	
京城羊肉	198
Xingjiang Crispy Lamb Ribs D	
Garlic, rose vinegar, chinese leek sauce	
脆皮紅燒和牛	218
Braised Wagyu Beef D	
Ma la sauce, corn starch, bamboo shoot	

雞 CHICKEN

松露口水雞	175
Truffle Kou Shui Chicken D	
Truffle, green onion, soya sauce	
山城辣子雞	148
Sanchen Spiced Chicken D	
Wok-fried fillet with dried chillies, star anise & cumin seeds	

素食 VEGETARIAN

麻婆豆腐	78
Mapo Tofu V, G, D	
Braised with chilli broad bean sauce, ma la sauce, leeks	
铁板鸡腿菇	118
Sizzling Oyster Mushroom V, G, D	
Honey, mushroom sauce, red chilli	
魚香茄子	60
Yu Xiang Crispy Eggplant V, D	
Chilli garlic sauce, ginger, black vinegar	
宮保雞腿菇	65
Kung Po Fresh King Oyster Mushroom V, D, N	
Wok-tossed in sweet & chilli sauce, cashew nuts, red chilli	

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	118
Wagyu Beef Fried Rice D	
With black pepper, onion, celery	
鴨肉炒飯	65
Duck Fried Rice D	
With sichuan ya cai, crispy banana shallot	
海鮮香辣炒米粉	108
Spicy Seafood Rice Noodles D	
Wok-tossed with chives & dried shrimp chilli oil	
Vegetarian option available	60
胡同擔擔麵 	65
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	55
Bamboo Shoots With Sichuan Dressing V, G, D	
Spring onion, dried sichuan pepper, sichuan oil	
火爆蓮藕片	55
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	

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, G, 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

Hutong Fried Rice D 

AED 60 Supplement

Spicy Fried Rice Noodles G, D

AED 60 Supplement

Desserts

AED 38 | 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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