



NEW YORK

## 头盘 STARTERS

- 櫻桃小脆萝卜 v 20  
MARINATED RADISH SALAD  
with chili bean sauce
- 六角秋葵 v 21  
WASABI OKRA  
in a honey, soy & wasabi dressing
- 碧綠口口脆 v 24  
JADE HEART  
Chinese lettuce in Sichuan peppercorn essence
- 白沙春露 v 21  
CHILLED GREEN ASPARAGUS  
Roasted white sesame on honey glaze
- 蝦兵蟹將 32  
CRAB & PRAWN SALAD  
Tender squid in Sichuan peppercorn & chili oil
- 小拌鮮魷魚花 26  
CALAMARI FLOWERS  
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce
- 芥味爽口嫩帶子 32  
SEARED SCALLOP  
Spicy soba noodles, sesame peppercorn sauce
- 燒椒嫩帶子 33  
ROASTED GREEN CHILI SCALLOPS  
with green asparagus
- 特色口水雞 27  
KOU SHUI CHICKEN  
Tender poached chicken breast in a chili broth served room temperature
- 香煸口口脆牛絲 25  
SICHUAN SHREDDED BEEF  
Crispy beef juliennes in a sweet chili glaze
- 椒香巧手和牛卷 45  
WAGYU BEEF  
Stuffed with marinated purple cabbage chili garlic dressing

## 北方点心 NORTHERN DIM SUM

Hutong has reimagined dim sum, traditionally a Southern Chinese delicacy, by infusing it with the bold flavors of Northern China. As innovators, we've incorporated ingredients like lamb, cumin, wild mushrooms, and garlic, bringing the heart of Northern cuisine into every bite. Dim sum, meaning 'touch of heart,' now carries a piece of our chefs' passion to you — a touch of heart from the North.

剝椒石班餃	29
STEAMED GROUPER FILLET & PICKLED CHILI DUMPLING	
松露京蔥和牛燒賣	32
WAGYU BEEF & BLACK TRUFFLE SIU MAI	
黑蒜雞肉紅油抄手	27
POACHED CHICKEN & BLACK GARLIC SPICY WONTON	
胡同片皮鴨肝鴨絲春卷	31
SHREDDED DUCK & FOIE GRAS SPRING ROLL	
香煎孜然羊柳包	28
PAN-FRIED LAMB BAMBOO CHARCOAL BAO	

## 点心 DIM SUM

3 pieces per order

黑椒和牛酥	29
WAGYU BEEF MILLE-FEUILLE	
素菜春卷 	25
VEGETARIAN SPRING ROLLS	
Light pastry filled with mushrooms, cabbage & glass noodles	
海皇脆筒 	30
HUTONG PRAWN ROLLS	
Light crispy roll with prawns & scallops	
魚香咸水角 	26
YU XIANG CRISPY DUMPLINGS	
Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	

## 蒸 STEAMED

野菌包 v TRUFFLE SHIITAKE & WILD MUSHROOM BAO	28
翠绿菠菜饺 v VEGETARIAN SPINACH DUMPLINGS	26
龙虾饺 LOBSTER SQUID-INK DUMPLINGS	27
香槟虾饺 ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	27
担担小笼包 DAN DAN XIAO LONG BAO Wheat flour dough filled with pork and peanut soup	26
姜葱龙虾包 PAN-SEARED LOBSTER BAO Wheat flour dough filled with lobster, ginger & scallions	35

### 点心拼盘 DIM SUM PLATTER

8 pieces | \$54

虾饺

LOBSTER SQUID-INK DUMPLINGS

泡椒虾饺

PICKLED WILD CHILI SHRIMP DUMPLINGS

百合海鲜饺

SEAFOOD & LILY BULB DUMPLINGS

翠绿菠菜饺 v

VEGETARIAN SPINACH DUMPLINGS

## 海鲜 SEAFOOD

- 大红灯笼高高挂  70  
RED LANTERN  
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  92  
HUTONG LOBSTER  
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 54  
MA LA CHILI PRAWNS  
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 52  
KUNG PO PRAWNS  
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 57  
SMOKED TIGER PRAWNS  
in hot casserole with white peppercorns, peppers & onions

## 鱼 FISH

- 开门红  58  
CHILEAN SEA BASS  
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 56  
BRANZINO  
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 56  
WOK-FRIED COD FILLET  
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 56  
STEAMED CHILEAN SEA BASS  
with peppers & soy sauce

## 肉 MEAT

- 老乾媽煊炒牛柳  65  
MA LA BEEF TENDERLOIN  
Black beans, whole red peppercorns, chili & Chinese celery
- 山城辣子鸡 46  
SANCHEN SPICED CHICKEN  
Wok-fried fillet with dried chilies, star anise & cumin seeds
- 干葱锅鸡 42  
WOK-FRIED CHICKEN  
with shallots & black beans
- 草捆牛骨 67  
AROMATIC BEEF RIB IN LOTUS LEAF  
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce
- 香醋排骨 51  
ZHENJIANG PORK RIBS  
Tender pork short ribs braised in a famous aged black rice wine
- 宫保黑豚肉 48  
KUNG PAO IBERICO PORK  
Kung Pao style Iberico pork with cashews & apples

### 明炉烧烤 BARBECUE

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

北京烤鸭 HALF \$65 | WHOLE \$140

ROASTED PEKING DUCK

with pancakes, served in two stages

*(second stage served in a lettuce leaf cup)*

**Upgrade Your Experience**

**Whole Flaming Duck \$150**

## 豆腐 TOFU

- 麻婆豆腐 ▾ 30  
MAPO TOFU  
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 宫保豆腐 ▾ 29  
KUNG PO TOFU  
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 27  
STIR-FRIED TOFU  
with ginger, chili, garlic, yibin sprout sauce

## 蔬菜 VEGETABLES & SIDES

- 乾煸四季豆 25  
FOUR SEASON BEANS  
French beans sautéed with fresh chili, minced pork & dried baby shrimp
- 姜汁玉兰 ▾ 25  
KAI-LAN CHINESE BROCCOLI  
in garlic & ginger
- 干烧莲藕片 25  
CHILI FRIED LOTUS ROOT  
with diced chicken
- 蒜香白菜 25  
BOK CHOY  
Wok-tossed with garlic & shredded dried scallop

## 汤类 SOUP

素菜酸辣汤 ▼ VEGETABLE HOT & SOUR SOUP	20
西湖牛肉羹 BEEF & EGG WHITE BROTH	20

## 饭面 RICE & NOODLES

浓香炒饭 SEAFOOD FRIED RICE Dried salted fish & ginger	28
师傅炒饭 ▼ CHEF'S FRIED RICE Vegetarian fried rice with finely diced pickled vegetables	26
巧妇小炒面 ▼ FRIED NOODLES Wok-tossed with vegetables	23
炆椒香炒米粉 RICE VERMICELLI Wok-tossed with seasonal vegetables	23
胡同担担面 醬 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	21

A 20% Gratuity will be added to all parties of 6 or more.