



NEW YORK

WEEKEND BRUNCH

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鸡尾酒 COCKTAILS

SHANGHAI BLOODY MARY 16
Grey Goose, Tomato, lemon, chinkiang, horseradish, celery & dried chilies

SPICY PASSIONFRUIT MIMOSA 16
Passionfruit liqueur, orange, chili bitters & sparkling wine

JASMINE TEA SPRITZ 16
Bombay Sapphire, elderflower liqueur, jasmine honey cordial & soda water

CHINESE LANTERN 15
Aperol, St. Germain, cava, mandarin, plum bitters

COMFORTABLY NUMB 15
Vanilla vodka, lychee liqueur, honey, lime, Thai chili, Sichuan peppercorn

ESPRESSO MARTINI 15
Haku Vodka, Macadamia cacao orgeat, espresso

APEROL SPRITZ 15
Aperol, prosecco & soda water

- BOTTOMLESS OPTIONS -

BOTTOMLESS BUBBLES & COCKTAILS* | \$45pp

BOTTOMLESS CHAMPAGNE & COCKTAILS* | \$90pp

*All cocktails listed above included in package | Bottomless drink packages for 90 minutes

点心 DIM SUM LIBRARY

Portions are per piece unless stated

素菜春卷 v	5.5
VEGETARIAN SPRING ROLL	
Light pastry filled with mushrooms, cabbage & glass noodles	
野菌包 v	6.5
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	5
VEGETARIAN SPINACH DUMPLING	
龙虾饺	7
LOBSTER SQUID-INK DUMPLINGS	
泡椒虾饺	6.5
PICKLED WILD CHILI SHRIMP DUMPLING	
海鲜云吞 ㊦	7
SCALLOP & PRAWN GARLIC WONTON (2 pieces)	
海皇脆筒 ㊦	7
HUTONG PRAWN ROLL	
Light crispy roll with prawns & scallops	
昆布木鱼小笼包	6
KOMBU BONITO XIAO LONG BAO	
Wheat flour dough filled with chicken & kombu bonito broth	
黑毛猪饺	7
IBERICO PORK DUMPLING (2 pieces)	
鱼香咸水角 ㊦	6
YU XIANG CRISPY DUMPLING	
Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	
姜葱龙虾包	7
PAN-SEARED LOBSTER BAO	
Wheat flour dough filled with lobster, ginger & scallions	
萝卜丝酥	7
RADISH MILLE-FEUILLE	

滑蛋 SILK EGGS

香滑炒蛋	16
SOFT & SILKY CHINESE STYLE SCRAMBLED EGGS	
加 plus 蘑菇 MUSHROOM	3
加 plus 虾 SHRIMP	7
加 plus 龙虾 LOBSTER	10

头盘 STARTERS

樱桃小脆萝卜 v	18
MARINATED RADISH SALAD	
with chili bean sauce	
六角秋葵 v	20
WASABI OKRA	
in a honey, soy & wasabi dressing	
青衣脆笋 v	23
CRISPY JADE HEART	
Chinese lettuce with spicy & sour sauce	
虾兵蟹将	30
CRAB & PRAWN SALAD	
Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	
芥味爽口嫩带子	30
SEARED SCALLOP	
Spicy soba noodles, sesame peppercorn sauce	
烧椒嫩带子	30
ROASTED GREEN CHILI SCALLOPS	
with green asparagus	
特色口水鸡	25
KOU SHUI CHICKEN	
Tender poached chicken breast in a chili broth served room temperature	
椒香巧手和牛卷	45
WAGYU BEEF	
Stuffed with marinated purple cabbage chili garlic dressing	

海鲜 SEAFOOD

- 大红灯笼高高挂  65
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 麻辣虾 51
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 49
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 54
SMOKED TIGER PRAWNS
in hot casserole with white peppercorns, peppers & onions

鱼 FISH

- 东海龙皇 53
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 53
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 青花椒鱼柳 51
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煊炒牛柳 

MA LA BEEF TENDERLOIN

Black beans, whole red peppercorns, chili & Chinese celery

62

山城辣子鸡

SANCHEN SPICED CHICKEN

Wok-fried fillet with dried chilies, star anise & cumin seeds

42

干葱锅鸡

WOK-FRIED CHICKEN

with shallots & black beans

39

香醋排骨

ZHENJIANG PORK RIBS

Tender pork short ribs braised in a famous aged black rice wine

47

宫保黑豚肉

KUNG PAO IBERICO PORK

Kung Pao style Iberico pork with cashews & apples

44

明炉烧烤 BARBECUE

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

北京烤鸭 HALF \$65 | WHOLE \$130

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 v 27
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

宫保豆腐 v 26
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine

蔬菜 VEGETABLES & SIDES

乾煸四季豆 25
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork & dried baby shrimp

干烧莲藕片 22
CHILI FRIED LOTUS ROOT
with diced chicken

蒜香白菜 23
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 ▼ 17
VEGETABLE HOT & SOUR SOUP

西湖牛肉羹 18
BEEF & EGG WHITE BROTH

饭面 RICE & NOODLES

浓香炒饭 26
SEAFOOD FRIED RICE
Dried salted fish & ginger

師傅炒饭 ▼ 24
CHEF'S FRIED RICE
Vegetarian fried rice with finely diced pickled vegetables

巧妇小炒面 ▼ 21
FRIED NOODLES
Wok-tossed with vegetables

炆椒香炒米粉 21
RICE VERMICELLI
Wok-tossed with seasonal vegetables

胡同担担面 担担面 19
HUTONG DAN DAN NOODLES
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth
(individual portion)

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