

# 頭盤 *Appetisers*

聖旨到  4 pieces / \$328

*Razor clams steeped in Chinese rose wine sauce*

蒜味麻香帶子 \$238

*Seared scallop & Pi Xian spicy soba noodles  
with sesame peppercorn sauce*

海皇脆筒 \$188

*Crispy prawn & scallop roll*

燈映牛肉  \$228

*Osmanthus glazed beef flakes with chilli sauce*

椒香和牛卷 \$228

*Wagyu beef stuffed with marinated purple cabbage  
with garlic chilli dressing*

茴香肉餃 8 pieces / \$128

*Pork & fennel seed dumplings*

魚籽煎鵝肝燻蛋 2 pieces / \$238

*Seared foie gras & caviar with  
Shanghainese coddled egg*

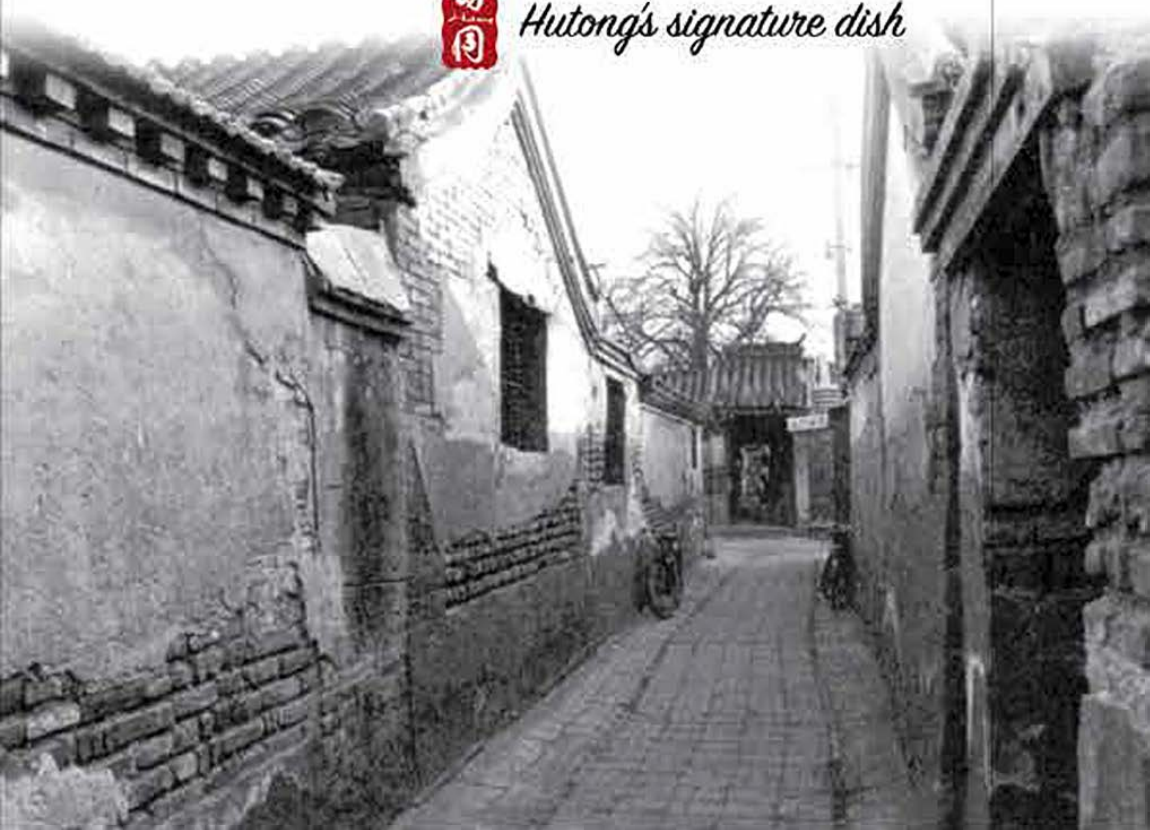
胡同口水雞  \$198

*Chicken marinated in Sichuan chilli*

另加一服務費  
*All prices subject to 10% service charge*



*Hutong's signature dish*



# 頭盤 *Appetisers*

點心拼盤  8 pieces / \$238

*Dim Sum Platter*

泡椒蝦餃、碧綠桃膠素菜餃、  
攪角鱈魚餃及麻辣鳳尾蝦餃

*Pickled pepper har gau*

*Seasonal vegetable & peach gum dumpling*

*Steamed cod with black olive dumpling*

*Ma la Sichuan prawn dumpling*

碧綠脆茭白 \$188

*Water bamboo with green onion & fresh peppercorn*

白沙春露  \$208

*Green asparagus dressed with white sesame*

蜀南竹海 \$188

*Okra wrapped in netted Ju Suen*

*in spicy chilled egg broth*

魚香茄子 \$188

*Eggplant tempura*

*in ginger, garlic and sesame oil*

另加一服務費

*All prices subject to 10% service charge*



*Hu Tong's signature dish*



# 海鮮 Seafood

川式香辣爆炒龍蝦  \$2488  
*Sichuan-style lobster  
wok-tossed with chilli, black beans and dried garlic*

薑蔥龍蝦 \$2488  
*Stir-fried lobster with ginger & spring onion  
served with pan-fried egg noodles*

胡麻子大蝦 2 pieces / \$388  
*Black peppered tiger prawns with golden garlic*

麻辣蝦  \$368  
*Ma La spicy prawns  
fried with dried chilli, Sichuan pepper & Chinese celery*

霸王蝦 \$368  
*Fried prawns with salted egg yolk*

宮保蝦 \$368  
*Kung po chilli prawns  
served with cashew nuts and sweet Shaoxing wine sauce*

大紅燈籠高高掛  \$468  
*Red Lantern  
crispy soft-shell crab with Sichuan dried chilli*

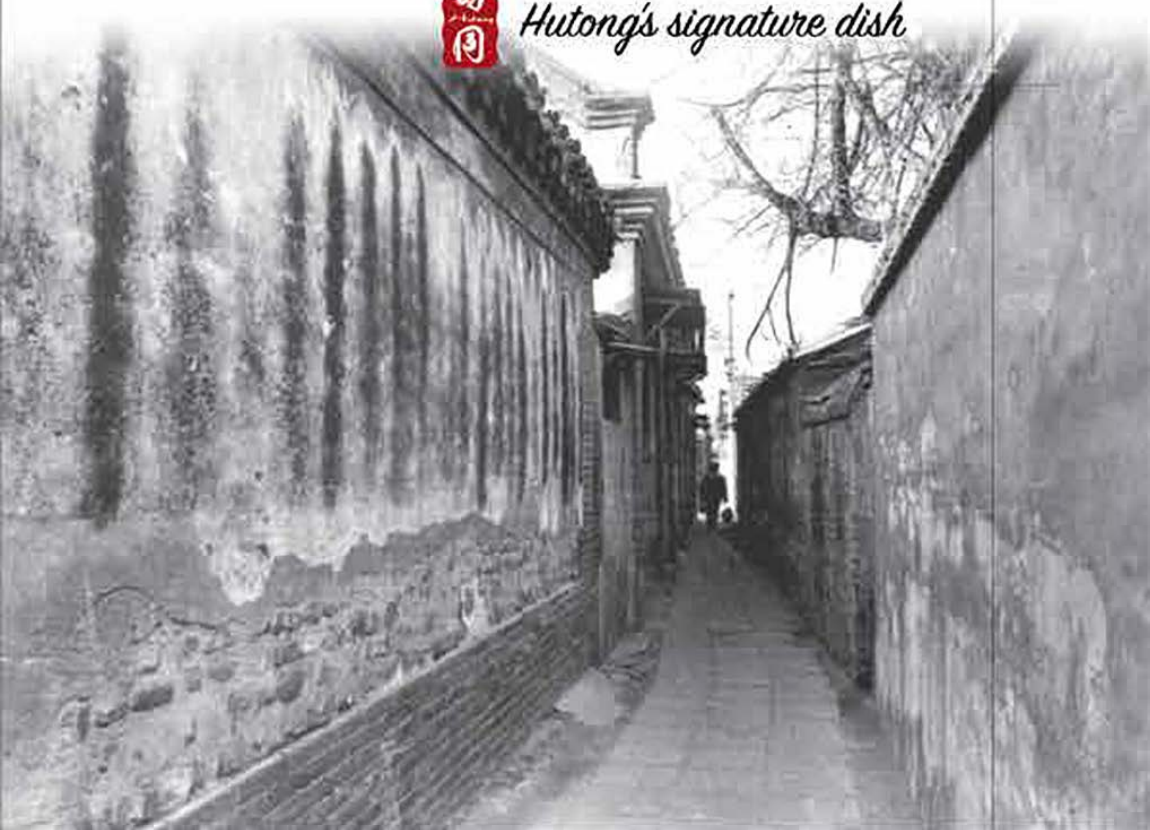
重慶麻辣蟹 \$788  
*Chongqing chilli crab*

巴蜀胡椒蟹 \$788  
*Black peppered crab with golden garlic*

另加一服務費  
*All prices subject to 10% service charge*



*Hutong's signature dish*



# 魚 Fish

魚香星斑  \$828  
*Garoupa fillet stir-fried with salted fish,  
chilli & broad bean sauce*

見龍在田  \$568  
*Hunan steamed cod with fermented bean*

青花椒鱈魚 \$568  
*Steamed cod with Sichuan green peppercorn*

花椒金湯桂花魚  \$538  
*Mandarin fish in salted egg yolk broth  
with sizzling red and green pepper oil*

成都水煮魚 \$538  
*Filleted Mandarin fish in Sichuan chilli pepper broth*

北園松子魚 \$538  
*Braised Mandarin fish in sweet & sour sauce*

另加一服務費  
*All prices subject to 10% service charge*

 *Hutong's signature dish*



# 燒 *Barbecue*

送嫁

Regular \$438

*Double Happiness*

Whole \$1288

*roasted suckling pig served with pancakes*

*(Pre-order two days in advance for whole pig)*

火焰胡椒片皮鴨



Half \$445

*Flaming Peking duck*

Whole \$890

*served with cucumber, scallion, duck sauce & Chinese pancakes*

蒙古烤羊

\$548

*Grilled lamb rack with fennel seeds*

黑毛豬叉燒

8 pieces / \$368

*Honey glazed barbecue Iberico pork*

孜然羊肉串

\$338

*Grilled lamb skewers with cumin*

小牛三串

\$338

*Grilled beef skewers with cumin*

另加一服務費

*All prices subject to 10% service charge*



*Hutong's signature dish*



# 肉類 *Meat*

京城羊肉  \$488

*Crispy de-boned lamb ribs  
marinated for 24 hours, braised and deep-fried*

富貴雞 \$698

*Beggar's chicken  
stuffed with pork, shiitake mushrooms and Chinese pickle  
(Pre-order one day in advance)*

山城辣子雞 \$338

*Sichuan chilli peppered chicken*

香糟醉雞煲 \$348

*Braised chicken with Chinese wine sauce in clay pot*

草綱牛骨 \$498

*Aromatic beef ribs braised in lotus leaf*

水煮牛肉  \$458

*Beef tenderloin served in Sichuan chilli pepper broth*

香醋骨 \$338

*Braised Chinkiang pork ribs with sweet vinegar sauce*

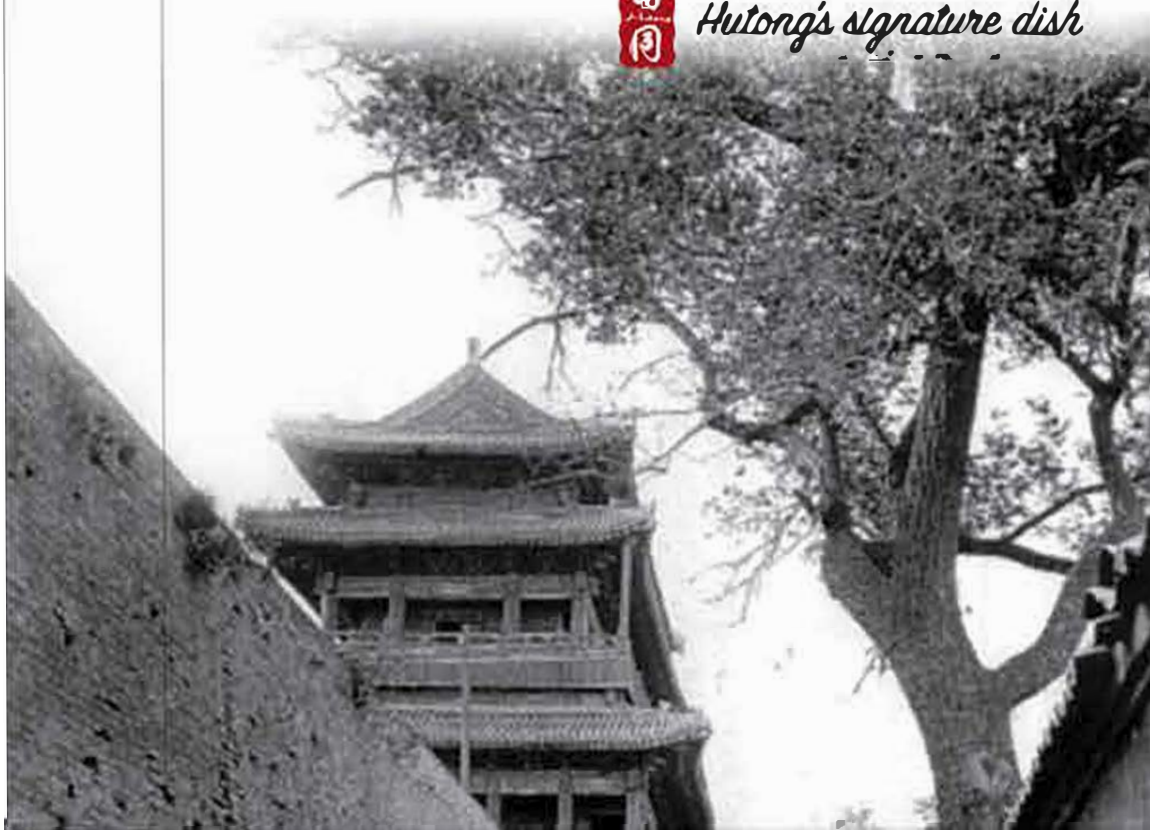
辣肉生菜包 \$308

*Spicy minced pork with lettuce & pine nuts*

另加一服務費  
*All prices subject to 10% service charge*



*Hutong's signature dish*



# 蔬菜、豆腐 *Vegetable, Tofu*

乾煸四季豆  \$208  
*Spicy diced pork with string beans & fennel seeds*

小魚菜苗 \$198  
*Bok choy poached in fish broth*

干燒蓮藕片 \$198  
*Chilli fried lotus root with diced pork & bell peppers*

咸肉津白 \$198  
*Chinese cabbage with salted ham in superior broth*

麻婆豆腐  \$218  
*Mapo tofu*  
*braised with minced beef and chilli sauce*

錦繡袋豆腐 \$218  
*Scallop & prawn wrapped with steamed tofu skin*  
*served with red and green pepper sauce*

宮保豆腐 \$198  
*Kung po style golden egg bean curd*  
*tossed with cashew nuts and dried chilli*

另加一服務費  
*All prices subject to 10% service charge*

 *Hutong's signature dish*



# 飯·麵 *Rice, Noodles*

胡同米飯  \$208  
*Hutong spicy fried rice  
with prawns, chilli oil & fennel seeds*

蟹肉露筍蛋白炒飯 \$208  
*Egg white fried rice with crab & green asparagus*

胡椒和牛炒飯 \$298  
*Wagyu beef fried rice with black pepper*

○ 手撕雞野菌炒麵 \$188  
*Hand-shredded chicken,  
wild mushrooms & wok-fried noodles*

胡同擔擔麵  \$138  
*Hutong dan dan noodles  
pork & peanut sauce in chilli soup*

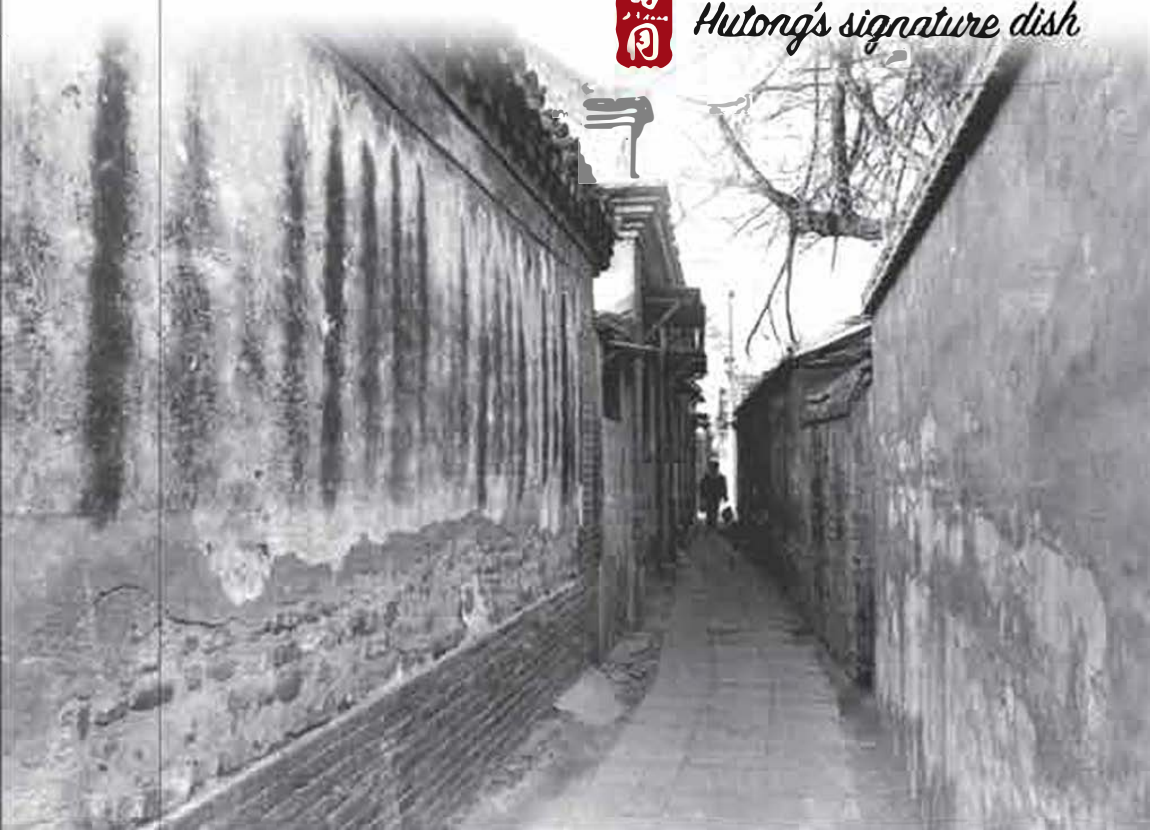
油潑麵 \$148  
*Biang biang noodles*

雪菜魚湯麵 \$148  
*Inaiwa noodles with cod & preserved  
vegetables in soup*

○  
另加一服務費  
*All prices subject to 10% service charge*



*Hutong's signature dish*





# 素食 *Vegetarian*

薑汁翠絲 \$118  
*Chilled jade bamboo shoots with ginger*

手拍青瓜 \$118  
*Sesame cucumber salad*

薑汁炒翡翠 \$188  
*Wok-tossed green bamboo shoots with ginger jus*

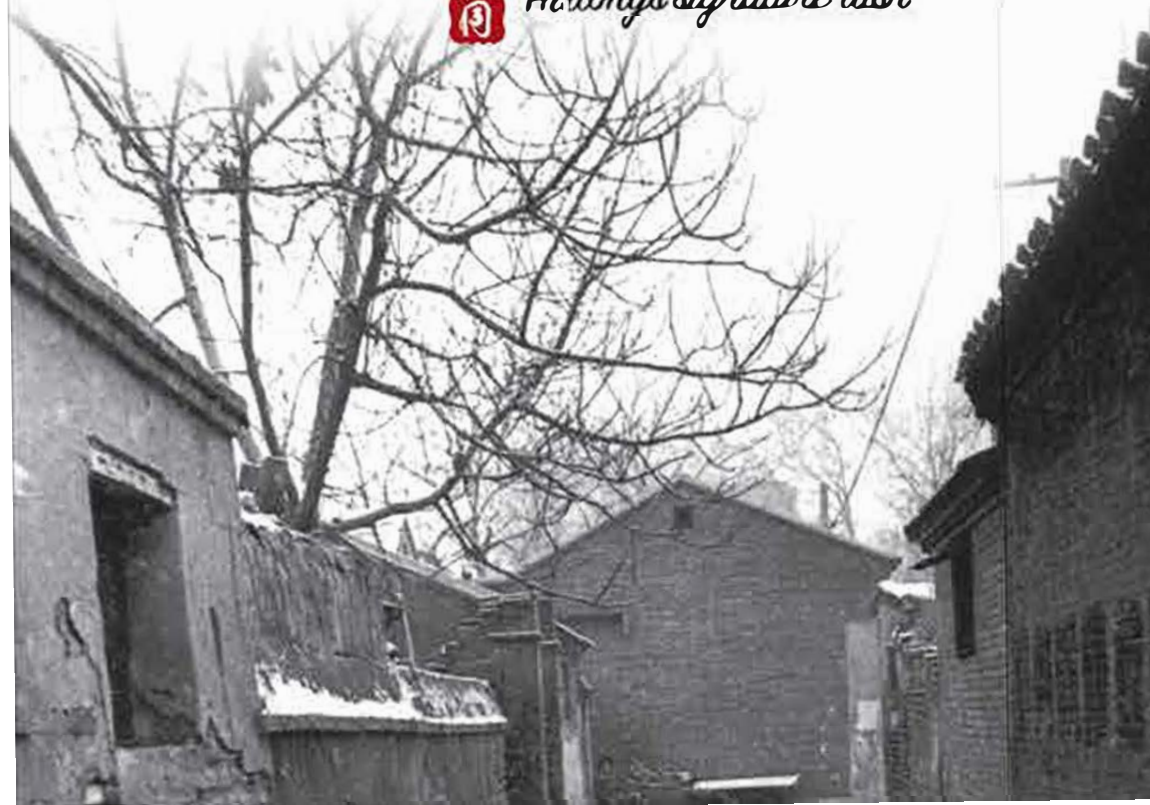
蛋白素菜炒飯 \$208  
*Mixed vegetable fried rice with egg white*

松露素菜炒麵 \$208  
*Black truffle fried noodles with vegetables & fungus*

另加一服務費  
*All prices subject to 10% service charge*



*Hutong's signature dish*




# 湯 *Soup*

精選燉湯

\$148

*Double-boiled soup*

海龍皇 

\$148

*Braised seafood soup*

*with crab, abalone, fish maw, conpoy & sweetcorn*

宋嫂鱈魚羹

\$118

*Cod fish & tofu soup*

素菜酸辣湯

\$118

*Vegetarian hot & sour soup*

另加一服務費

*All prices subject to 10% service charge*



*Hutong's signature dish*

