



## Experience Menu

£54 per person

香煽口口脆牛絲

### *Sichuan shredded beef*

Crispy beef juliennes in a sweet chilli glaze  
C, MO, S, SE, SU

蘑菇菠菜餃 ▼

### *Mushroom & spinach dumpling*

C, S, SE

魚香味蝦球

### *Fried king prawn with ginger, garlic & chilli sauce*

C, CR, S

山城辣子雞

### *Fried chicken fillet with Sichuan dried chilli*

C, CE, E, L, S, SE

蒜茸菜心 ▼

### *Choi sum wok-fried with garlic sauce*

什錦炒飯

### *Egg fried rice with seasonal vegetables*

E, SE

芒果布丁 ▼

### *Mango pudding with fruit salsa*

E, SE

\* Make your meal extra special \*

北京烤鴨

### *Half roasted Peking duck with pancakes*

C, MO, S, SE

Supplement £60 to share between two



## Signature Lunch Menu

£72 per person

Optional wine pairing menu £38 per person

红油龙虾饺

*Lobster dumpling with Sichuan chilli sauce*

C, CR, P, S, SE

酥脆香芋猪肉饺

*Yam & pork crispy dumpling*

C, CR, E, S, SE

蘑菇菠菜饺 ✓

*Mushroom spinach dumpling*

C, S, SE

*Amalaya, Torrontés-Riesling, Calchaquí Valley, Salta Argentina*

北京烤鸭

*Half roasted Peking duck with pancakes*

C, MO, S, SE

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胡麻子大虾

*Wok-tossed king prawns with breadcrumbs, pepper and onion*

C, CR, E

*Cabernet-Sauvignon Rose', Villa D'Orta, Somontano Spain*

虎皮椒炒牛柳

*Wok-tossed beef tenderloin with green chilli*

E, S, SE

干煸四季豆

*Stir-fried string beans with chilli*

S, SE

什锦炒饭

*Egg fried rice with seasonal vegetables*

E, SE

*Garnacha Bodegas Obergo, "Caramelos" Somontano Spain*

柑橘巧克力挞 ✓

*Chocolate tart with mandarin sorbet*

C, E, M, N, SU

# Hutong Signature Dinner

## Lotus

£105 per person

(Optional wine pairing menu £55 per person)

红油龙虾饺

*Lobster dumpling*

with Sichuan chilli sauce | C, CR, P, S, SE

酥脆香芋猪肉饺

*Yam & pork crispy dumpling* | C, CR, E, S, SE, MO

蘑菇菠菜饺 ▼

*Mushroom spinach dumpling* | C, S, SE

(Champagne Pommery, Brut Royal, Reims)

北京烤鸭

*Half roasted Peking duck with pancakes* | C, S, SE

胡麻子大虾

*Wok-tossed king prawns*

with breadcrumbs, pepper and onion | C, CR, E

(Whispering Angel, Château D'Esclans, Provence, Rosé)

鲜汤辣和牛

*Wagyu beef in hot & sour broth* | C, CR, S, SE

师傅炒饭

*Chef's egg fried rice*

with pickled vegetables | C, E, S, SU

银杏香扒芥菜 ▼

*Braised Chinese mustard greens evaporated milk broth* | M, SE

(Malbec Las Terrazas, Mendoza)

柑橘巧克力挞 ▼

*Chocolate tart with mandarin sorbet* | C, E, M, SU

(Rhythm, Alphonso Mango Wine (75ml))

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, M - milk, MO - molluscs, MU - mustard, N - nuts, P - peanuts, S - soya-beans, SE - sesame, SU - sulphur dioxide

*Hutong Signature Dinner*  
**Peony**

£135 per person

(Optional wine pairing menu £65 per person)

香焗口口脆牛絲

*Crispy shredded beef*

beef juliennes in a sweet chilli glaze | C, MO, S, SE, SU

海鮮雲吞

*Scallop & prawn wontons*

with Sichuan garlic sauce | C, CE, CR, E, S, SE, SU, M

(*Champagne Pommery, Brut Royal, Reims*)

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北京烤鴨

*Half roasted Peking duck with pancakes* | C, S, SE

双椒芽香辣龙虾肉

*Sichuan-style deep fried lobster*

with chilli, black bean and dried garlic | C, CR, S, SE, SU

(*Albariño, Pazo Señorans, Rias Baixas*)

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老干妈焗炒牛柳

*Ma La beef tenderloin*

Bell peppers, chilli and black bean sauce | C, CE, E, S, SE

姜汁玉兰

*Wok-fried kai-lan with ginger sauce (v)* | SE, SU

农香炒饭

*Seafood fried rice with dried salted fish & ginger* | CR, F, MO, SE

(*Amarone della Valpolicella Classico, Biscardo*)

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柑橘巧克力挞 v

*Chocolate tart with mandarin sorbet* | C, E, M, SU

芒果布丁 v

*Mango pudding with fruit salsa* | E, M, F

(*Coteaux du Layon St. Aubin, D. Barres, Loire (75ml)*)

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, M - milk, MO - molluscs, MU - mustard, N - nuts, P - peanuts, S - soya-beans, SE - sesame, SU - sulphur dioxide



## Express Lunch Menu

Three-course set lunch available from Monday to Friday 12pm - 2.30pm

£39 per person

素菜春卷

*Vegetarian spring rolls*

Filled with mushrooms & cabbage, served with spring onions | V

or

黑毛猪笼抄手

*Iberico pork dumplings*

with Sichuan garlic sauce

or

海鲜雲吞

*Scallop & prawn wontons*

with hot & spicy sauce

or

香煸口口脆牛丝

*Sichuan shredded beef*

Crispy beef juliennes in a sweet chilli glaze (supplement of £4)

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山城辣子鸡

*Fried chicken fillet*

with Sichuan dried chilli

or

麻婆豆付

*Mapo tofu*

Chilli sauce | V

or

黄金虾

*Salted egg yolk prawns*

or

老干妈煸炒牛柳

*Ma La beef tenderloin*

Bell peppers, chilli & black bean sauce (supplement of £8)

with

白飯

*Steam rice*

or

师傅炒饭

*Chef's egg fried rice* | V

with pickled vegetables (supplement of £4)

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柑橘雪芭

*Mandarin sorbet* | VG

or

芒果布丁

*Mango pudding*

with fruit salsa | V (supplement of £2)