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Hutong

Our name, Hutong, comes from the ancient Beijing alleyways created during the Yuan Dynasty (1271–1368). Once paths to water wells, they became the heart of neighbourhood life, lined with homes, tea shops and local stores. They symbolise connection, ritual and belonging - the same warmth we aim to recreate with every visit.

Hutong offers a bold, modern take on the fiery cuisine of Northern China, inspired by the imperial palaces of old Peking. Our menu honours the Lu school, or Shandong cuisine, one of the "Four Great Traditions" of Chinese culinary art, known for refined seafood, vinegars and influences from Sichuan's spice-forward flavours.

THE BEST PEKING DUCK IN LONDON

Our Roasted Peking Duck is considered among the best in London - and for good reason. At Hutong, each bird is air-dried for 24 hours, lacquered and roasted in our Duck Kitchen. Served tableside, this dish with over 700 years of history is reimagined 33 floors above the city.

All dim sum may contain traces of nuts & most of our dishes contain sesame.
Please let your waiter or waitress know if you have any allergies or intolerances. Minimum 2 people to order set menu.
Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
Our menus are sample menus & are subject to change.
V - vegetarian, **VG** - vegan, **GF** - gluten free

头盘 *Starters*

海皇脆筒 23
Crispy prawn rolls
Filled with prawn, mixed seafood & vegetables | 4 pcs

素菜春卷 18
Vegetarian spring rolls
Filled with mushrooms & cabbage, served with spring onions | V | 4 pcs

特色口水鸡 23
Kou shui chicken
Tender poached chicken breast in a chilli broth

烧椒嫩带子 19
Cured scallops & asparagus
Garnished with grilled green pepper dressing

小拌鲜鱿鱼花 22
Calamari flowers
Tender squid in Sichuan peppercorn & chilli oil

带子小炒皇 22
Stired-fried scallops
with chives, dried shrimp & Macadamia nuts

海鲜雲吞 20
Scallop & prawn wontons
with hot & spicy sauce | 6 pcs

A modern take on a Qing Dynasty staple, these delicate wontons showcase the elegance and refinement of traditional Chinese seafood cuisine.

竹碳脆豆腐 20
Black diamond
Deep-fried charcoal tofu tossed with spiced salt | V, VG

香煸口口脆牛丝 23
Sichuan shredded beef
Crispy beef juliennes in a sweet chilli glaze

黑蒜鸡肉紅油抄手 20
Poached chicken & black garlic spicy wontons | 6 pcs

白沙春露 15
Green asparagus
dressed with white sesame

椒香巧手和牛卷 28
Wagyu beef
stuffed with marinated purple cabbage with a garlic chilli dressing

金桔鲜辣长脚蟹柳 28
King crab
with Yunnan pepper & kumquat chilli sauce

巧拌杏鲍丝 18
Sliced king oyster mushrooms
marinated with chilli oil | V

鲜椒蒜香辣鸡翅 23
Wok-tossed chicken wings
with garlic & bell peppers

明炉烧烤 *Barbecue*

北京烤鸭 **Whole** 120 | **Half** 70
Roasted Peking Duck
Served in two stages, second stage served as a side dish
(Whole duck serves 4-6 people, half duck serves 2-3 people)

Hutong's Peking Duck is air-dried for 24 hours, lacquered, and roasted to perfect crispness – paying homage to centuries of tradition.

UPGRADE YOUR EXPERIENCE
+ Caviar Oscietra | £130/ 30g
+ black truffle | price per gram

蒙古烤羊 | 55
Mongolian style barbecue rack of lamb

点心 *Dim Sum*

黑毛猪小笼包 17
Iberico pork xiao long baos | 3 pcs

姜葱龙虾包 24
Pan-seared ginger lobster baos | 4 pcs

黑椒和牛酥 24
Wagyu beef mille-feuille
Slow-cooked with black pepper| 4 pcs

蘑菇菠菜饺 16
Mushroom & spinach dumplings | 3 pcs | V, VG

香煎粟米水晶饺 16
Pan-seared corn & mushroom crystal dumplings | 3 pcs | V, VG

松露野菌冬菇包 16
Steamed wild mushroom & truffle baos | 3 pcs | V

辣脆饺 16
Spicy crispy dumplings
with bamboo, lotus & gongcai | 3 pcs | V

Steamed Dim Sum Platter | 35

蟹籽鳕鱼海带饺
Cod & seaweed dumplings with tobiko | 2 pcs

XO酱水晶饺
XO sauce crystal prawn dumplings | 2 pcs

蘑菇菠菜饺
Mushroom & spinach dumplings | 2 pcs | V, VG

香槟虾饺
Rosé Champagne shrimp dumplings | 2 pcs

Exquisite Dim Sum Platter | 35

姜葱龙虾包
Pan-seared ginger lobster baos | 2 pcs

黑椒和牛酥
Wagyu beef mille-feuille
Slow-cooked with black pepper | 2 pcs

香煎粟米水晶饺
Pan-seared corn & mushroom crystal dumplings | 2 pcs

北 方 点 心 — 匠 心 延 续

BEI FANG DIM SUM

The Legacy Continues

Steeped in rich cultural heritage, our menu honours the centuries-old southern Chinese tradition of dim sum while embracing bold Northern Chinese flavours, delivering a true taste of Chinese cuisine.

松露京葱和牛烧卖 | 15
Wagyu beef & black truffle siu mai | 3 pcs

剁椒鲈鱼饺 | 20
Steamed sea bass fillet & pickled chilli dumplings | 4 pcs

大盘鸡饺 | 18
Pan-fried ma la spicy chicken dumpling | 3 pcs

茴香辣海鲜窝贴 | 20
Pan-fried spiced shrimp & scallop pot sticker | 4 pcs

海鲜 *Seafood*

双椒芽香辣龙虾肉 110
Sichuan style deep-fried lobster
with chilli, black beans & dried garlic

Our signature lobster delivers the perfect balance of bold spice, rich umami, and a perfectly crispy finish - just like authentic Sichuan cuisine should be.

酒酿辣汁海鲜 60
Mixed chilli seafood & beancurd
Lobster, scallop, prawn, fermented rice

胡麻子大虾 46
Wok-tossed tiger prawns
with onion & crispy dried garlic

麻辣虾 45
Ma La chilli prawns
Fried with dried chilli, Sichuan pepper & Chinese celery

大红灯笼高高挂 48
Red Lantern
Crispy soft-shell crab with Sichuan dried chilli

Inspired by traditional red lanterns that mark celebration in China, our Red Lantern hides golden soft-shell crab beneath a mountain of fiery 'Facing Heaven' chillis.

宫保虾 45
Kung po style fried prawns

火烧胡椒虾 45
Wok-fried tiger prawns & white peppercorn
with flaming Chinese wine

霸王虾 42
Fried prawns with salted egg yolk | GF

鱼 *Fish*

开门红 55
Seabass red star noodles | serves 3-4 people
Steamed sea bass with rice noodles & gong vegetables in Sichuan broth

Served in a Sichuan broth, when the red peppers are carefully pulled back, this spicy and flavourful fish is revealed.

豆花鲜鱼柳 45
Seared halibut on bean sauce
served with braised tofu

风味捞汁鳕鱼柳 48
Wok-fried cod fillet
in a subtle blend of sweet chilli & oyster sauce

东海龙皇 48
Seabass fillet in spicy chilli broth
Poached with wild mushrooms & Chinese celery

肉类 *Meat*

老干妈煸炒牛柳 50
Ma La beef tenderloin
Bell peppers, chilli & black bean sauce

剁椒酱爆炒和牛 52
Wok-fried Wagyu beef
with black fungus, yellow pepper & chilli sauce

草捆牛骨 50
Aromatic beef rib in lotus leaf
Ten-hour slow-braised in star anise, cinnamon & dark soy sauce

山城辣子鸡 45
Fried chicken fillet
with Sichuan dried chilli

蜜汁甜辣鸡 45
Sweet & sour chicken
with red onion, yam & bell pepper

香醋骨 45
Chinkiang pork ribs
Pork short ribs braised with sweet vinegar sauce

These ribs get their depth of flavour from Chinkiang vinegar, a prized black vinegar from Jiangsu province made from fermented glutinous rice and known for its rich, slightly smoky profile.

滋味小羊腿 50
Sichuan spiced lamb shank
tossed with baby potatoes

京城羊肉 46
Crispy de-boned lamb ribs
Marinated for 24 hours, braised & deep-fried

豆腐 *Tofu*

麻婆豆腐 30
Mapo tofu
Chilli sauce | V, VG

宫保豆腐 30
Kung po tofu | V, VG

红焖原汁豆腐 30
Braised tofu
with chilli sauce | V, VG

蔬菜 *Vegetables & Sides*

松仁藕丁 30
Wok-tossed lotus root
with Chinese pickled vegetables & pine nuts | V, VG

红汤三脆 30
Shiitake mushrooms, black fungus & Chinese asparagus
in hot & sour broth | V, VG

松菇炒佛手瓜 30
Stired-fried chayote
with shimeji mushrooms, asparagus & carrot | V, VG

干煸四季豆 18
Spicy minced beef with string beans
Fried with chilli & dried petite shrimp

Originating from bold and fiery Szechuan cuisine, this simple but punchy stir-fry is a flavour-packed dish that's hugely popular across China.

姜汁玉兰 15
Wok-fried kai-lan
with ginger sauce | V, VG, GF

香炒脆笋 18
Wok-fried Chinese asparagus with chilli | V

风味飘香茄子 20
Sichuan style aubergine tempura | V, VG

羹汤 *Soup*

韭香胡辣汤 15
Chinese leek spicy pepper soup | V

金色蟹柳汤 16
Golden crab sticks soup
with salted egg yolk & kai-lan | GF

宋嫂鳕鱼羹 16
Cod & tofu soup

饭面 *Rice & Noodles*

海鲜香辣炒面 20
Scallops & shrimp spicy fried noodles
wok-tossed aubergine & dried shrimp chilli oil

师傅炒饭 15
Chef's pickled vegetable fried rice | V

胡同炒饭 18
Hutong spicy fried rice
with prawn, fennel seeds & chilli oil

松露素菜炒面 16
Black truffle fried noodles
with vegetables & fungus | V

胡同担担面 16
Hutong Dan Dan noodles
with minced beef & peanut sauce in chilli soup

Dan Dan derives from when street vendors carried around noodles on a pole (dan dan) across their shoulders, with baskets of noodles on each end.