

頭盤 STARTER

椒麻青筍 v | AED 55 GREEN BAMBOO SHOOTS

白沙春露 v | AED 45 CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze

特色口水雞 | AED 75 KOU SHUI CHICKEN Tender poached chicken breast in a chilli broth served room temperature

香煸ロロ脆牛絲 | AED 85 SICHUAN SHREDDED BEEF Crispy beef juliennes in a sweet chilli glaze

春色韮香牛腱 | AED 75 BEEF SHANK & CHINESE LEEK

> 老虎帶子 | AED 95 SEARED SCALLOPS With spicy Dongbei salad

海鮮雲吞 | AED 85 SCALLOP & PRAWN GARLIC WONTONS

鮮蝦鍋巴脆 🎒 | AED 80 WOK-TOSSED SHRIMP ON WAFER PAPER

> 海皇脆简 🚱 | AED 65 HUTONG PRAWN ROLL Light crispy roll with prawns and scallops

素菜春卷 ∨ | AED 60 VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms and cabbage

湯 SOUP

蟹黃金瓜魚蓉湯 | AED 70 CRAB ROE & GOLDEN PUMPKIN FISH SOUP

韮香胡辣湯 | AED 50 CHINESE LEEK & CHILLI PEPPER SOUP

🖁 HUTONG SIGNATURE DISH

點心 DIM SUM

點心拼盤 STEAMED DUMPLING PLATTER 3 AED 145

孜然海皇餃 CUMIN SCALLOP, SQUID & SHRIMP

叨草露筍蝦餃 BAMBOO SHOOTS & SHRIMP HAR GOW

> 智利鱸魚餃 SPICED CHILEAN SEA BASS

茶燻素餃 ✔ TEA-SMOKED DRIED TOFU & MIXED VEGETABLE

蒸點 STEAMED

麻辣牛肉小籠包 | AED 85 SPICED BEEF XIAO LONG BAO

黑蒜雞肉燒賣 | AED 65 BLACK GARLIC & CHICKEN SIU MAI

松露野菌冬菇包 v | AED 55 WILD MUSHROOM & TRUFFLE BAO

煎炸 FRIED

香煎麻辣龍蝦包 🕄 | AED 105 SICHUAN PEPPER SPICED LOBSTER BAO

酸菜魚咸水角 | AED 70 SUAN CAI YU CRISPY DUMPLING Sea bass & pickled cabbage



明爐燒烤 BARBECUE

北京烤鴨 () | HAED 170 | WAED 320 ROASTED PEKING DUCK WITH PANCAKES Served in two stages, second stage served in a lettuce leaf cup Half duck serves 2-3 people, whole duck serves 4-6 people.

> 焦燻龍蝦 | AED 390 GRILLED LOBSTER Pan-fired ginger marinated medallion

香烤羊架 | AED 240 HERBAL GRILLED LAMB CHOPS Chinese relish, rosemary, five spice and cumin marination

肉類 MEAT

手抓羊肉|**AED** 210 XINGJIANG CRISPY LAMB RIBS

草細牛骨 | AED 175 AROMATIC BEEF RIB IN LOTUS LEAVES

> 老乾媽煸炒牛柳 🎒 | AED 210 WOK-TOSSED BEEF TENDERLOIN With Laoganma chilli sauce

山城辣子雞|AED 140 SANCHEN SPICED CHICKEN Wok-fried fillet with dried chillies, star anise and cumin seeds



海鮮 SEAFOOD

脆椒脆帶 │ AED 160 SEARED SCALLOPS & CHILLI

魚香蝦圓 | AED 120 YU XIANG SHRIMP SPHERE Sichuan peppercorn and chilli sauce

大紅燈籠高高掛 🗿 | AED 190 RED LANTERN Deep-fried spiced soft-shell crab on a bed of dried whole chillies

川式香辣爆炒龍蝦 🖁 | AED 345 SICHUAN-STYLE LOBSTER Wok-tossed with chilli, black beans and dried garlic

麻辣蝦 | AED 140 MA LA CHILLI PRAWNS Fiery Sichuan peppercorns, garlic, ginger and julienned Chinese celery

> 糊麻子大蝦 € | AED 125 WOK-TOSSED TIGER PRAWNS With pepper and onion

宮保蝦 | AED 120 KUNG PO PRAWNS Giant prawns tossed in dried chilli and garlic

魚 FISH

開門紅 🖁 | AED 280 CHILEAN SEABASS RED STAR NOODLES

東海龍皇 ₿│AED 270 HAMOUR FILLET IN CHILLI BROTH

乾燒葱酥魚 | AED 220 CRISPY SEA BASS WITH LEEK

豆花鮮魚柳|AED 210 SPICED COD FILLET IN SICHUAN-STYLE Braised with tofu



素食 VEGETARIAN

椒麻青筍 v | AED 55 GREEN BAMBOO SHOOTS

白沙春露 v | AED 45 CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze

麻婆豆腐 ∨ | AED 80 MAPO TOFU Braised with chilli broad bean sauce

素菜春卷 ∨ | AED 60 VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms and cabbage

茶燻素餃 v | AED 45 TEA-SMOKED DRIED TOFU DUMPLING With mixed vegetable dumpling

松露野菌冬菇包 v | AED 55 STEAMED WILD MUSHROOM & TRUFFLE BAO

> 魚香茄子 v│AED 65 YU XIANG CRISPY EGGPLANT With chilli garlic sauce

火爆蓮藕片 ∨ | AED 45 WOK-TOSSED LOTUS ROOTS With chilli broad bean sauce

薑汁玉蘭 ∨ | AED 65 KAI-LAN Chinese broccoli in garlic and ginger

香菇扒油菜 v | AED 45 SHIITAKE MUSHROOM & BAI CHOY Braised in mushroom soy sauce

宮保雞腿菇 ∨ | AED 45 KUNG PO FRESH KING OYSTER MUSHROOM Braised with sweet and chilli sauce

碧緑蓑衣 v | AED 45 SICHUAN JADE HEART Fine cut green bamboo shoot with Sichuan pepper oil

> 雙椒脆衣豆腐 v | AED 65 GOLDEN TOFU WITH CAPSICUM

竹碳脆豆腐 v | AED 55 BLACK DIAMOND Deep fried charcoal tofu tossed with spiced salt

🖁 HUTONG SIGNATURE DISH

蔬菜 VEGETABLES

乾煸四季豆 | AED 75 FOUR SEASON BEANS French beans sautéed with fresh chilli, minced beef, and dried baby shrimp

> 焓鍋筍片 ∨ | AED 60 WOK-TOSSED JADE HEART Green bamboo shoot

飯面 RICE & NOODLES

胡同妙飯 籣 | AED 65 HUTONG FRIED RICE With shrimp and chilli fennel seed paste

> 松露蛋白炒飯 ♥ | AED 80 EGG WHITE FRIED RICE With black truffle

香辣炒米粉|AED 65 SPICY FRIED RICE NOODLES Wok-tossed with chives and dried shrimp chilli oil

胡同擔擔麵 (3) | AED 80 HUTONG DAN DAN NOODLES Sichuan classic dish served in a spicy minced lamb, sesame and peanut broth | Individual portion

甜品 DESSERT

包子豆漿 | AED 60 BAO & SOY Sesame ganache, sesame biscuit, sesame praline, salted caramel and soy ice-cream

> 麻辣樂 | AED 60 MA LA

Spicy crémeux, chocolate mousse, sour plum soup and sorbet

🖁 HUTONG SIGNATURE DISH



BUSINESS LUNCH

AED 125 per person

雜菌松茸清湯 **v** MATSUTAKE & WILD MUSHROOM BROTH

SELECTION 2 DISHES PLEASE CHOOSE ONE NON-VEGETARIAN & VEGETARIAN 雲呑

SCALLOP & PRAWN GARLIC WONTONS

黑蒜雞肉燒賣 BLACK GARLIC & CHICKEN SIU MAI

叨草露筍蝦餃 BAMBOO SHOOTS & SHRIMP HAR GOW

> 白沙春露 ✔ CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze

素菜春卷 ✔ VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms and cabbage

松露野菌冬菇包∨ WILD MUSHROOM & TRUFFLE BAO

SELECTION 2 DISHES PLEASE CHOOSE ONE NON-VEGETARIAN & VEGETARIAN 宮保蝦 KUNG PO PRAWNS Giant prawns tossed in dried chilli and garlic

山城辣子雞 SANCHEN SPICED CHICKEN Wok-fried fillet with dried chillies, star anise and cumin seeds

> 老乾媽煸炒牛柳 WOK-TOSSED BEEF TENDERLOIN With Laoganma chilli sauce

乾煸四季豆 FOUR SEASON BEANS French beans sautéed with fresh chilli, minced beef, and dried baby shrimp

> 魚香茄子 ✔ YU XIANG CRISPY EGGPLANT With chilli garlic sauce

火爆蓮藕片 ✔ WOK-TOSSED LOTUS ROOTS With chilli broad bean sauce

A LA CARTE KAI-LAN v | AED 65 Chinese broccoli in garlic and ginger

素菜炒飯 ♥│ AED 35 ASPARAGUS FRIED RICE WITH CARROT