

MENU

STARTER

	£
Vegetarian spring rolls (4 pieces)	
Filled with mushrooms and cabbage, served with spring rolls	9.50
Crispy prawn rolls (4 pieces)	
Filled with prawn, mixed seafood and vegetables	14.50
Chinese asparagus heart	
With Hula dressing	12.50
Braised cuttlefish salad	
With sichuan pepper dressing	14.50
Roasted baby pigeon	
Marinated with Lau Zi Hao	19.50
King crab & chilled tofu	
With Sichuan garlic sauce	14.50
Octopus salad in homemade hot& sour sauce	16.00
Shandong shredded chicken	
With home-made butterfly buns	18.50
Green asparagus dressed with white sesame	11.00
Chilled thinly-cut pork belly with cucumber slices	
Marinated in chili and garlic sauce	14.00

All dim sum may contain traces of nuts and most of our dishes contain sesame. Please let your waiter or waitress know if you have any allergies or intolerances. For key to allergens, please see last page.

All prices include 20% VAT at the current rate.

A 12.5% discretionary service charge will be added to the final bill.

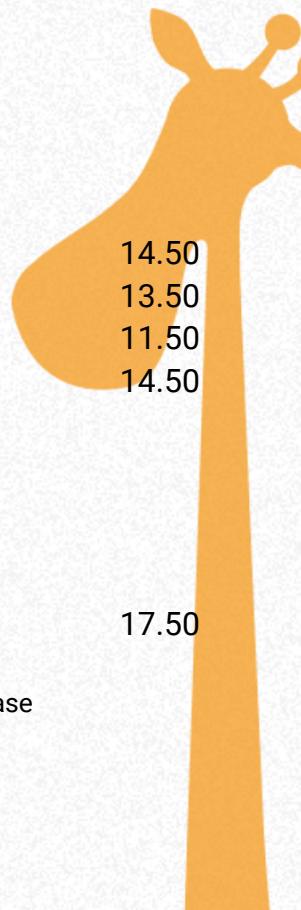
DUMPLINGS

Scallop and prawn wontons with hot and spicy sauce (6 pieces)	14.50
Minced lamb and fennel seed dumplings (6 pieces)	13.50
Mixed vegetable dumplings(6 pieces)	11.50
Iberico pork dumplings with Sichuan garlic sauce (6 pieces)	14.50
Dim Sum platter	
Platter includes :	
Cod and seaweed dumplings with tobiko (2 pieces)	
XO sauce crystal prawn dumplings (2 pieces)	
Rose Champagne shrimp dumplings (2 pieces)	
Seasonal mushroom and cabbage dumplings(2 pieces)	17.50

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BARBEQUE

Roasted Peking Duck	whole 62 half 32
Served in two stages	
Second dish served as a side dish	
Mongolian-style barbecue rack of lamb	
With herbs and tea leaves	38.00

SOUP

Classic poached monkfish in lamb broth	11.50
Xiang hu ta leek soup (v)	10.50

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SEAFOOD

Sichuan -style deep fried lobster with chilli, black beans and dried garlic	market price
Sauteed tiger prawns in Lao Gan Ma sauce	38.00
Red Lantern	
Crispy soft-shell crab with Sichuan dried chilli	36.00
Ma La crispy eel	32.00
With sichuan dried chilli and cumin	
Kung Po-style whole lobster	market price
With Sichuan pepper, leeks and cashew nuts	
Ma la Chilli Prawns	33.00
Freid with dried chilli, sichuan pepper and chinese celery	
Crispy oysters	33.00
with peanut, sesame and dried chilli	
Kung Po-style fried prawns	33.00
Fried prawns with salted egg yolk and crab roe sauce	31.00

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FISH

Red star noodles

Steamed halibut with rice noodles and gong vegetables in Sichuan broth.

Serves 3-4 people.

36.00

Monkfish in Yangtze hot and sour broth

Cooked with pumpkin, mushrooms, ginger, onion and garlic

38.50

Steamed cod fish fillet with Sichuan peppercorn

with soy sauce

34.00

Grouper fillet in spicy chilli broth

Poached with mixed wild mushrooms and chinese celery

33.00

Whole de-boned turbot

With pickled chilli sauce

46.00

Cod fillet with string beans and chilli

32.00

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MEAT

Ma La beef tenderloin

Bell peppers, chilli & black bean sauce 36.00

Braised beef in aged vinegar and ginger sauce

Served with vegetable rice 34.00

Fried chicken fillet with sichuan dried chilli

27.00

Crispy de-boned lamb ribs

34.50

Marinated for 24 hours, braised and deep-fried

35.00

Aromatic beef ribs braised in lotus leaf

31.00

Sauteed crispy shredded beef and chilli

29.00

Chinkiang pork ribs

29.00

Pork short ribs braised with sweet vinegar sauce

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TOFU

Fried Yu Xiang tofu

16.00

Ma po Tofu

18.00

chilli sauce

18.00

Kung Po tofu

16.00

Golden jade tofu

16.00

with leek & coriander sauce

VEGETABLES & EXTRA DISHES

Wok-fried lotus root	
In Lao Gan Ma sauce	14.50
Spicy minced pork with string beans	
Fried with chilli and dried petite shrimp	14.00
Wok-fried kai-lan with ginger sauce	9.50

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RICE & NOODLES

Seafood fried rice with dried salted fish and ginger	12.00
Hutong's spicy fried rice	
With prawn, fennel seeds and chilli oil	13.00
Chef's pickled vegetable fried rice	10.00
Fried noodles with seasonal vegetables	13.00
Hutong Dan Dan noodles (per person)	
With minced pork and peanut sauce in chilli soup	11.00

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DESSERT (Available Monday - Sunday, lunch and dinner)

*Please note this is a sample menu. Menu items and pricing are subject to change.

Golden sesame dumplings filled with apple & cinnamon paste	8.50
Tokaji Aszu, 5 puttonyos, Sauska, Hungary 2002	9.50
Chocolate Tart with mandarin sorbet	8.50
Pedro Ximenez, Bella Luna, Jerez NV	6.50
Mini black sesame glutinous dumplings	8.50
The Noble Mud Pie, D'Arenberg, Australia 2010	8.00
Mango pudding with fruit salsa, mandarin sorbet	8.50
Ice Wine, Golden Diamond, Liaoning, Changyu, China 2009	13.00



Selection of homemade ice-cream & sorbet	6.50
Passito de Pantelleria, "Ben Rye", Donnafugata, Italy 2013	14.00

EXPERIENCE MENU

(Available Monday – Friday and Bank Holidays 12.00pm – 2.30pm)

Available Saturday and Sunday 11.30am – 3.30pm)

*Please note this is a sample menu. Menu items and pricing are subject to change.

4 courses for £35.00 35.00

4 courses and a glass of bubbles £39.00 39.00

XO sauce crystal prawn dumpling(C, CR, SE, S)

Pumpkin and prawn dumpling(C, CR, SE, S.)

Rosé Champagne shrimp dumpling(CR, C, E, S, SE, SU)

Seasonal mushroom and cabbage dumpling(C, SE)

Classic poached monkfish in lamb broth(E, SE, F)

Sautéed cuttlefish with gong vegetable, enoki mushroom and Sichuan chilli(S, C, SE, CE)

Crispy beef tenderloin, bell peppers, dried garlic, black bean(S, SE, C, E)

Wok-fried pak choi, garlic sauceV (SE)

Chef's pickled vegetable fried rice(SE, S, E, SU)

Mango pudding with fruit salsa

fish,

L – lupin, P – peanuts, M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

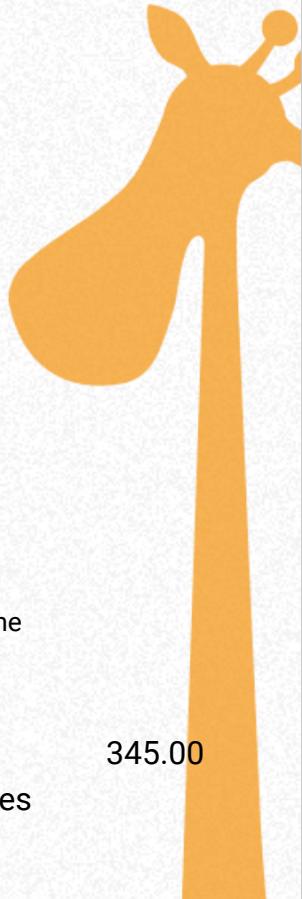
All our dim sum are served as three pieces per dish unless stated.

Due to sourcing, some items are subject to change.

All dim sum may contain traces of nuts. Please let your waiter or waitress know if you have severe allergies or intolerances.

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NEW YEAR'S EVE

Hutong is an incredible place to celebrate New Year's Eve, with the ultimate view of the Mayor of London's fireworks from the 33rd floor of The Shard.

DINNER TICKETS (Seating available between 7:30pm - 9:30pm.) 345.00

Enjoy a spectacular five-course northern Chinese menu of sharing dishes and a half bottle of Veuve Clicquot Champagne.

There will be entertainment during dinner and guests are invited to join the party on Level 31 in aqua shard after the midnight fireworks where a DJ will be playing until 3:30am. Alternatively, guests are welcome to stay at their table to enjoy after dinner drinks.

BAR TICKETS (entertainment from 7:00pm, last entry at 10:30pm.) 120.00

Tickets for our beautiful Shanghai Bar include a glass of Champagne on arrival, a dim sum platter and

Guests are also welcome to join the party in aqua shard on Level 31 after the midnight fireworks.

All guests must be over 21 years of age.

All prices include 20% VAT at the current rate and a discretionary 12.5% service charge.

The dinner will take two and a half hours, for our guests' enjoyment of the evening, we would like to have concluded dinner service before the fireworks begin at midnight.

Please note, as the bridges will be closed, we recommend travel by tube which is open all night.

Half a bottle of Veuve Clicquot Champagne on arrival

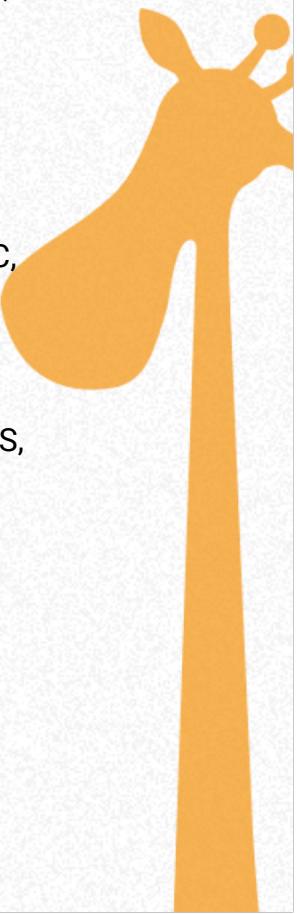
DIM SUM

Braised mushroom dumpling with black truffle (S, SE, C)

Cuttlefish and shrimp dumpling with squid ink and smelt egg(MO, S, SE,

Cod fillet dumpling with tonburi(F, E, SE, C, CE, CR)

Baked Wagyu beef puff(C, E, MO, S, SE)



STARTERS

Braised pork ribs with choy sum and green bean salad(S, C, SE)

Roasted Peking duck with homemade pancakes, served in two stages(C, MO, S, SE)

MAIN COURSES

Sichuan-style deep fried lobster with chilli, black bean and crispy garlic(S, SE, CR, E)

Braised venison fillet with Sichuan spicy sauce(C, CE, S, SE, MO)

VEGETABLES & RICE

Wok-fried choy sum (SE)

Seafood fried rice with dried salted fish and ginger(CR, F, SE)

DESSERT

Chocolate tart with mandarin sorbet(C, M, E, SU)

All prices include 20% VAT at the current rate and a discretionary 12.5% service charge.
Vegetarian menus available on request.

