

Hutong at The Shard Sample Menu

Starters

*Vegetarian spring rolls (4 pieces) £9.50
Filled with mushrooms and cabbage, served with spring
onions*

*Crispy prawn rolls (4 pieces) £14.50
Filled with prawn, mixed seafood and vegetables*

*Chinese asparagus heart £12.50
With hula dressing*

*Braised cuttlefish salad £14.50
With Sichuan pepper dressing*

*King crab & chilled tofu £14.50
With Sichuan garlic sauce*

Octopus salad in homemade hot & sour sauce £16

*Shandong shredded chicken £18.50
With home-made butterfly buns*

Green asparagus dressed with white sesame £11

*Chilled thinly-cut pork belly with cucumber slices £14
Marinated in chilli and garlic sauce*

Dumplings

*Scallop and prawn wonton 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 £17.50

Platter includes:

Cod and seaweed dumpling with tobiko (2 pieces)

XO sauce crystal prawn dumpling (2 pieces)

Rosé champagne shrimp dumpling (2 pieces)

Seasonal mushroom and cabbage dumplings (2 pieces)

Dim sum (available at lunch)

Iberico pork xiao long bao £8.50

Lobster xiao long bao £10.50

Black truffle and shiitake mushroom buns £8.20

Jelly fish & spinach dumplings £8.20

Pumpkin & shrimp dumpling £8.20

Scallop siu mai £8.20

XO sauce scallop & prawn dumpling £9

Cod and seaweed dumplings with tobiko £8.20

Seasonal mushroom & cabbage dumplings £8

Dim sum (available at lunch)

Pan-fried chicken dumplings £8

Pan-fried wagyu beef buns £10.50

Pan-fried leek dumpling £8.20

Bean curd rolls stuffed with monkfish £8.20

Crispy shredded turnip puffs with spring onion £8

Baked wagyu beef puffs £8.50

Qolaen tail shrimp dumpling £9

Barbecue

Roasted Peking duck

Served in two stages

Second stage served as a side dish

Whole £62 (Serves 4 - 6 people)

Half £32 (Serves 2 - 3 people)

Mongolian-style barbecue rack of lamb £38

With herbs and tea leaves

Soups

Classic poached monkfish in lamb broth £11.50

Xiang hu ta leek soup £10.50

Seafood

*Sichuan-style deep fried lobster - market price
With chilli, black beans and dried garlic*

Sautéed tiger prawns in lao gan ma sauce £38

Red lantern £36

Crispy soft-shell crab with Sichuan dried chilli

Ma la crispy eel £32

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

Fried with dried chilli, Sichuan pepper and Chinese celery

Crispy oysters £33

With peanut, sesame and dried chilli

Kung po-style fried prawns £33

*Fried prawns with salted egg yolk and crab roe sauce (cr,
e) £31*

Fish

Red star noodles £36

*Steamed halibut with rice noodles and gong vegetables in
Sichuan broth. Serves 3-4 people*

Monkfish in Yangtze hot and sour broth £38.50

*Cooked with pumpkin, mushrooms, ginger, onion and
garlic*

Steamed cod fillet with Sichuan peppercorn £34
With soy sauce

Grouper fillet in spicy chilli broth £33
Poached with mixed wild mushrooms and Chinese celery

Whole de-boned turbot £46
With pickled chilli sauce

Cod fillet with string beans and chilli £32

Meat

Crispy de-boned lamb ribs £34.50
Marinated for 24 hours, braised and deep-fried

Ma la beef tenderloin £36
Bell peppers, chilli & black bean sauce

Braised beef in aged vinegar and ginger sauce £34
Served with vegetable rice

Fried chicken fillet with Sichuan dried chilli £27

Aromatic beef ribs braised in lotus leaf £35

Sautéed crispy shredded beef and chilli £31
With carrot and garlic

Chinkiang pork ribs £29
Pork short ribs braised with sweet vinegar sauce

Tofu

Fried yu xiang tofu £16

Ma po tofu £18
Chilli sauce

Kung po tofu £18

Golden jade tofu
With leek & coriander sauce £14

Vegetables & extra dishes

Wok-fried lotus roots £14.50
In lao gan ma sauce

Spicy minced pork with string beans £14
Fried with chilli and dried petite shrimp

Wok-fried kai-lan with ginger sauce £9.50

Rice & noodles

Seafood fried rice with dried salted fish and ginger £12

Hutong's spicy fried rice £13
With prawn, fennel seeds and chilli oil

Chef's pickled vegetable fried rice £10

Fried noodles with seasonal vegetables £13

Hutong dan dan noodles (per person) £11
With minced pork and peanut sauce in chilli soup