杨河









Food Allergy Warning and Dietary Preferences: Dishes may Contain nuts, eggs, wheat, soybean, peanutsm treenuts, sesame seeds, fish, shellfish, gluten & dairy products. Please advise your waiter before ordering if you have any food allergies or dietary preferences.

No Split Billing One Bill and Payment Per Party 10% Surcharge Applies on Weekends 15% Surcharge Applies on Public Holidays 尊敬的顾客 Dear Customer:

往事已逝,岁月留痕。胡同,见证着中国由古到今的 历史演变,而在胡同中出现的寻常百姓菜肴,如今也成为 了当代人向往的美味。

不必漂洋过海,您就能品尝到北京鸭、小笼包等脍炙 人口的中国地道家常菜及经典美食,也能体验到胡同一这 个中国传统文化载体的变迁过程。

一杯清茶,几个小菜, 若干知己,让我们一起来开始 这一段美食和文化之旅吧。

Bygones have already gone and age has left its traces. Hu Tong witnesses the historical evolution of China from the ancient time till today. In addition, the dishes for ordinary people occurred in Hu Tong, have become the delicious foods which the contemporary people are desperate for.

You don't need to go overseas. In our restaurant, you can try authentic Chinese home-style and classical dishes such as Peking Duck & Dumpling which enjoy great popularity, and you can also experience the change of Hu Tong, this carrier of China's traditional culture.

With a cup of tea, a few dishes and some friends, let us start the trip of cate and culture.

Jeff Xu

胡同

Hu Tong(Peking Duck & Dumpling) 2009.12

# 招牌点心 FRESH HOMEMADE DIM SUM

#### FRESH HOMEMADE DIM SUM



All our dumplings are freshly made in the house from the Chinese traditional recipe

Shao-long Bao				
(4 Pieces)				
小笼包 (4 个) 👚				

\$12.00

Prawn Dumplings (3 Pieces) \$12.00 虾饺(3个) 👚

Steamed Prawn & Crab Minced Dumplings (3 Pieces)

\$12.00

Crab Meat Dumplings with Beetroot (3 Pieces)

红菜头蟹肉饺 (3 个 ) 👚

Wontons with Hot Chilli Sauce(8 Pieces) 红油抄手 👚 )

蟹肉水晶包(3个) 👚

\$16.00

Steamed Vegetable Dumplings (3 Pieces) 罗汉上素饺 (3个)

\$12.00

\$12.00

\$12.00

Spring Rolls (Duck/Pork/ Vegetarian) (3 Pieces) 香炸春卷(鸭肉/猪肉/素)(3条)

Prawn & Pork Minced Spring \$12.00 \$12.00 Rolls (2 Pieces)

筷子春卷 (2条)

**Duck Dumplings** (3 Pieces) 鸭肉饺 (3 个) 👚

\$12.00

Pork Siu Mai (Pork, Prawn Mince Mixed)(3 Pieces) 猪肉烧卖(3个)

#### FRESH HOMEMADE DIM SUM









All our dumplings are freshly made in the house from the Chinese traditional recipe

**Scallop Dumplings** \$12.00 (Scallop, Prawn and Pork Mince Mixed) (3 Pieces)

Ginger Prawn and Pork Dumplings(3 Pieces) 姜葱虾角(3个)

\$12.00

\$12.00

招牌点心 FRESH HOMEMADE DIM SUM

带子饺 (3 个) 👚

Steamed Spinach Dumplings \$12.00 (4 Pieces)

菠菜素水饺 (4个)

Steamed Pork Dumplings (4 Pieces)

鲜肉水饺 (4个)

Steamed Chicken Feet 豉汁凤爪

\$13.00

Steamed Pork Ribs 豉汁排骨

\$13.00

Chicken Siu Mai (Chicken, Pork and Prawn Mince Mixed) (3 Pieces) 鸡肉烧卖 (3个)

\$12.00

Garlic Chives with Prawn Dumplings (3 Pieces) 韭菜饺 (3 个)

\$12.00

Steamed Custard Bun (3 Pieces) 奶黄包 (3 个)

\$12.00

Steamed BBQ Pork Bun (2 Pieces)

\$10.00

叉烧包(2个)

★ Gluten Free Option





Pan-fried Pork Dumplings

### APPETIZER / SOUP



Lobster San Choi Bao 龙虾生菜包 ★	\$16.00	Seafood San Choi Bao 海鲜生菜包 ★	\$16.00
Waygu Beef San Choi Bao 和牛生菜包	\$16.00	San Choi Bao (Duck/Chicken/Pork/Vegetarian) 生菜包 (鸭肉 / 鸡肉 / 猪肉 / 素 )	\$12.00
Won Ton Soup 云吞汤	\$12.00	Hot & Sour Soup 四川酸辣汤	\$12.00
Sweet Corn with Mashed Chicken Soup	\$12.00		\$12.00

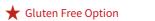
鸡蓉粟米汤

(6 Pieces) 生煎锅贴 (6 个) <b>會</b>		<b>葱油饼</b>	
Steamed Sticky Rice 糯米鸡	\$15.00	Deep Fried Rice Paper Prawns (3 Pieces) 纸包虾 (3 条 ) ★	\$13.00
Deep Fried Prawn Rolls with Beancurd Skin (3 Pieces) 腐皮虾卷 (3 条 ) ★	\$13.00	Ham Sui Gok (3 Pieces) 咸水角 (3 个 )	\$12.00
Sesame Prawn Toast (3 Pieces) 芝麻虾 (3 个 )	\$13.00	Steamed Prawn and Pork Seaweed Rolls (3 Pieces) 鲜虾猪肉海苔卷(3 个)★	\$12.00

\$16.00

Spring Onion Pancake

\$12.00





### PEKING DUCK



Carefully sliced meat & skin from the duck which order to roasted then wrapped in a homemade pancake with cucumber, spring onion and special duck sauce.



4 Pieces of Pancake 4 片	\$22.00
8 Pieces of Pancake 8 片	\$44.00

Fresh Cucumber in Garlic and Chilli 蒜茸拍黄瓜

Silken Tofu with Century \$15.00 Egg and Soya Dressing 皮蛋豆腐

\$15.00

Nanjing Style Salty Duck 南京盐水鸭

Bamboo Shoot Salad \$22.00 油焖春笋尖

\$15.00



#### TYPICAL LOCAL DISHES -

All our dishes are carefully selected by the master chef from different province in China. They are all the most popular signature dishes in their area. We are very proud to bring these to you.

\$25.00

\$25.00

Szechuan Bean Curd with Minced Pork 麻婆豆腐

Stir Fried String Beans with \$25.00 Minced Pork in Chilli Sauce 干煸四季豆 👚 🕽

Sauteed Fresh Mixed Vegetables with Beancurd 有机罗汉斋 ★

Salt and Pepper Squid 椒盐鱿鱼片★♪ \$36.00

Lightly Fried Diced Eye Fillet \$36.00 in Tea Flavor 茶香牛仔粒 👚 ★

BBQ Lamb Cutlets (6 pieces) \$80.00 风味小羊排(6件)★

Chicken Spare Ribs with Dry \$30.00 Chilli and Peanut 辣子不辣鸡扒 👚 🌶

Prawns and Eggplant Cooked with Vinegar and Szechuan Sauce 渔乡茄子虾球煲 👚 🌶

\$36.00

Shredded Beef with Home \$30.00 Made BBQ Sauce 干烧牛肉丝 👚

Diced Eye Fillet with Black \$36.00 Pepper Sauce 黑椒雪花牛柳粒



#### SELECTION OF FLAVORS



Sweet and Sour Pork 水晶咕噜肉

\$30.00

Deep Fried Lemon Chicken \$30.00 柠檬鸡柳

Honey Chicken 蜜糖鸡 ★

\$30.00

Stir Fried Chicken Fillet with \$30.00 Dry Chilli , Peanuts and Vinegar Szechuan Sauce 宫保鸡丁 🕽 🌶

Sizzling Beef with Black Bean Sauce 铁板豆豉牛肉

\$35.00

Mongolian Beef / Chicken Fillet \$30.00 / Lamb Fillet 蒙古牛肉/鸡柳/羊柳

**SEAFOOD** 





Fish Fillet in Hot Chilli Oil 沸腾水煮鱼

\$35.00

Steamed Barramundi with \$48.00 Ginger and Spring Onion

海鲜类 SEAFOOD

清蒸盲曹

Prawns

\$36.00

★ Gluten Free Option

- -Stir Fried with Ginger& Spring Onion 🗼
- -Deep Fried in Batter with Diced Dry Garlic
- -Stir Fried in XO Sauce
- -Stir Fried in Honey ★

虾球(姜葱时蔬/避风塘/XO酱/蜜糖)

Stir Fried Fish Fillet in Ginger \$35.00 and Spring Onion Sauce 姜葱鱼片

# 面饭类 NOODLE & RICE

#### **VEGETABLE**



Chinese Broccoli in Oyster Sauce/Garlic Sauce/Stir Fried 芥兰(蚝油/蒜蓉/清炒)

\$22.00

Broccoli (Stir Fried/Garlic Sauce) \$22.00 西兰花(清炒/蒜蓉)

**Bok Choy** (Stir Fried/Garlic Sauce) 小唐菜 (清炒/蒜蓉)★ \$22.00

**Snow Peas** (Stir Fried/Garlic Sauce) \$22.00

雪豆(清炒/蒜蓉)

#### NOODLE & RICE



Special Fried Rice 扬州炒饭

\$20.00

**Hutong Fried Rice** (Seafood combination Fried Rice in XO Sauce)

胡同特色炒饭 👚 )

Chicken Fried Rice with Garlic \$20.00 Chives

韭菜鸡粒炒饭 ★

Pan Fried Noodles with Chicken / Beef

鸡肉 / 牛肉煎面

Stir Fried Beef Rice Noodles \$25.00 干炒牛河

Singapore Noodles 新加坡炒米粉 ★

\$25.00

\$36.00

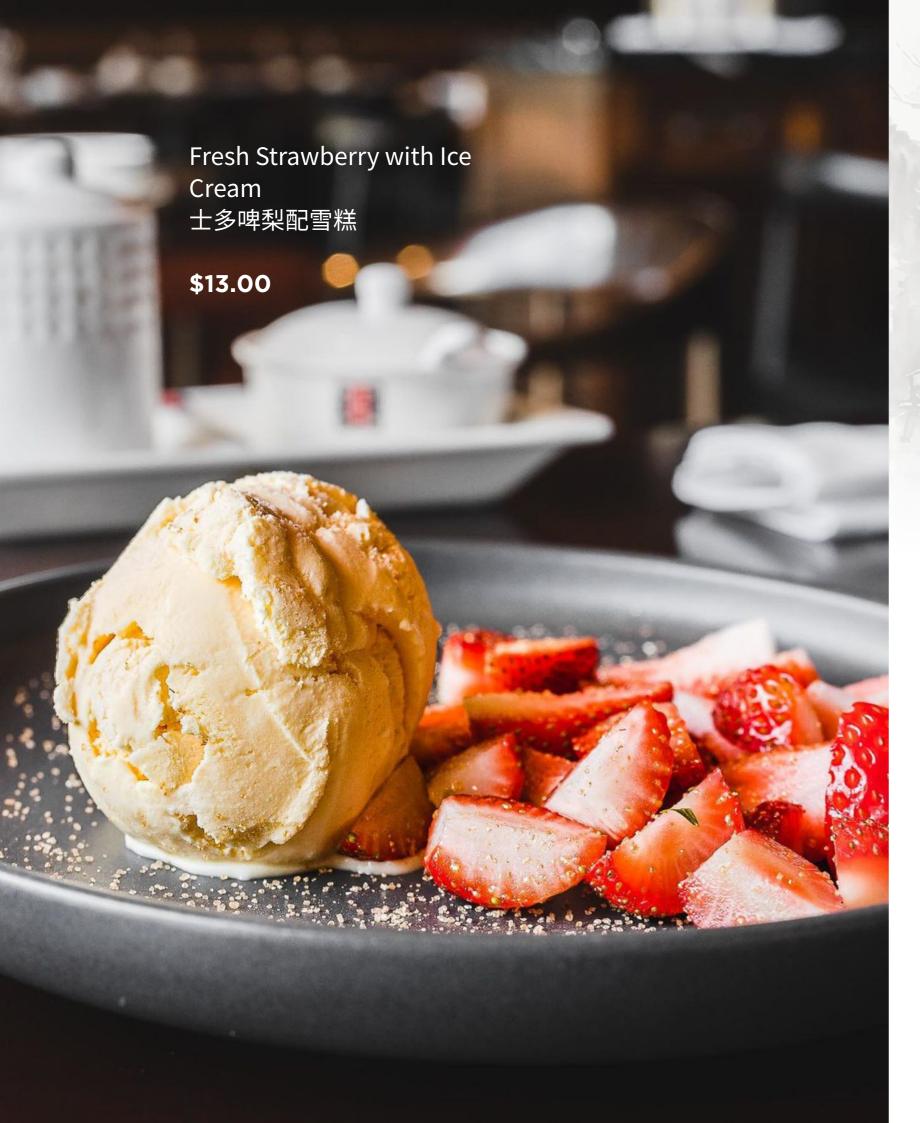
\$25.00

Seafood Combination Pan \$36.00 Fried Noodles 海鲜煎面

Vegetarian Fried Rice 罗汉素炒饭

\$20.00

Steamed Jasmine Rice (per serve) \$4.00 丝苗白饭(每份)



DESSERT



Mango Pudding with Milk 芒果布丁配鲜奶

\$13.00

Red Bean Paste Pancake with Ice Cream 豆沙锅饼配雪糕

\$15.00

\$5.00

Banana Fritter with Ice Cream \$13.00 (Crispy Banana in Batter Served with Ice Cream)

炸香蕉雪糕

Ice Cream

(Vanilla, Chocolate, Rainbow)

雪糕(香草,巧克力,彩虹)

## 胡同特色套餐

#### Signature Set A 套餐 A

\$80.00 Per Person/ 每位 (两人起 Min For 2 Person)

Waygu Beef San Choi Bao 和牛生菜包

> Pork Spring Rolls 猪肉春卷

Wonton with Hot Chilli Sauce 红油抄手

> Peking Duck Pancake 北京烤鸭

Prawn with Ginger and Spring Onion Sauce 姜葱虾球配时蔬

Stir Fried Lamb Fillet with Black Pepper Sauce with Steamed Rice 黑椒汁羊柳配白饭

> Dessert of The Day 特选甜品

#### Signature Set B 套餐 B

\$70.00 Per Person/ 每位 (两人起 Min For 2 Person)

> Shao-Long-Bao 胡同小笼包

Pork Siu Mai 蟹黄烧麦

Won Ton Soup 云吞汤

Peking Duck Pancake 北京烤鸭

Scallops with Ginger and Spring Onion Sauce 姜葱带子配时蔬

Eye Fillet with Cantonese Sauce Served with Steamed Rice 中式牛柳配白饭

> Dessert of The Day 特选甜品

## 胡同特色套餐

#### Signature Set C 套餐 C

\$50.00 Per Person/ 每位

(两人起 Min For 2 Person)

(Add \$10.00 have a Glass of Sparking Wine)

Shao-Long-Bao 胡同小笼包

Wonton with Hot Chilli Sauce 红油抄手

> Duck Spring Rolls 鸭肉春卷

Sesame Prawn Toast 芝麻虾

> Ham Sui Gok 咸水角

Pork Siu Mai 猪肉烧卖

Crab Meat Dumplings with Beetroot 红菜头蟹肉饺

Steamed Vegetable Dumplings 罗汉上素饺

Eye Fillet with Black Pepper Sauce Served with Steam Rice 黑椒汁牛柳粒配白饭

Seasonal Greens with Oyster Sauce 蚝油时蔬

#### Vegetarian Set 全素宴

\$50.00 Per Person/ 每位 (两人起 Min For 2 Person)

Vegetarian San Choi Bao 素生菜包

Steamed Vegetable Dumpling 罗汉上素饺

Vegetarian Spring Rolls 素春卷

Bean Curd in Salt & Pepper 椒盐豆腐

Stir Fried String Beans with Garlic Sauce 蒜蓉四季豆

Sauteed Fresh Mixed Vegetables with Beancurd 有机罗汉斋

Vegetarian Fried Rice 素炒饭

Dessert of The Day 特选甜品

