

胡同



北京鴨、小籠包
Peking Duck & Dumpling

正 / 宗 / 中 / 國 / 風 / 味
AUTHENTIC CHINA FLAVOR

尊敬的顧客 Dear Customer:

往事已逝，歲月留痕。胡同，見證着中國由古到今的歷史演變，而在胡同中出現的尋常百姓菜肴，如今也成為了當代人嚮往的美味。

不必漂洋過海，您就能品嚐到北京鴨、小籠包等膾炙人口的中國地道家常菜及經典美食，也能體驗到胡同——這個中國傳統文化載體的變遷過程。

一杯清茶，幾個小菜，若干知己，讓我們一起來開始這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.

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Hu Tong(Peking Duck & Dumpling)

2017.05

**No Split Billing
One Bill and Payment Per Party
10% Surcharge applies on Public Holidays**

點心類

Fresh Homemade
Dim Sum

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



\$13.90

招牌菜

1. 小籠湯包 (8個)
Shao-long Bao (8 Pieces) (East China)



\$13.90

招牌菜

2. 紅油抄手 (8個) //
Wontons with Hot Chilli Sauce
(8 Pieces)(Szechuan)



\$13.90

招牌菜

3. 蝦餃 (4個)
Prawn Dumplings (4 Pieces)



\$13.90

招牌菜

4. 生煎鍋貼 (8個)
Pan-fried Pork Dumpling (8 Pieces)
(Shanghai)



\$13.90

招牌菜

5. 菠菜汁菜苗鮮蝦餃 (4個)
Prawn Dumpling with Spinach
Pastry (4 Pieces)



\$13.90

招牌菜

6. 蟹肉水晶包 (4個)
Steamed Prawn & Crab Minced
Dumpling (4 Pieces)

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7. 香炸春卷 (鴨肉/豬肉/素) (3條) \$9.90
Spring Rolls (Duck/Pork/Vegetarian) (3 Pieces)
8. 筷子春卷 (2條) \$9.90
Pork & Prawn Minced Spring Roll (2 Pieces)
- 招牌菜** 9. 京式鴨肉餃 (4個) \$10.90
Peking Duck Dumplings (4 Pieces)
10. 蔥油餅 \$7.90
Spring Onion Pancake
11. 蟹黃燒賣 (4個) \$10.90
Steamed Pork & Prawn Minced Dumpling (4 Pieces)
- 招牌菜** 12. 帶子餃 (4個) \$13.90
Scallop Dumplings (Scallop, prawn and pork mince mixed) (4 Pieces)
13. 叉燒包 (2個) \$8.90
Steamed BBQ Pork Bun (2 Pieces)
14. 鷄冠餃 (4個) \$10.90
Chicken Dumplings (Chicken, prawn and pork mince mixed) (4 Pieces)
- 招牌菜** 15. 姜蔥蝦餃 (4個) \$13.90
Prawn and Pork Mince Dumplings Steamed with Ginger and Spring Onion Sauce (4 Pieces)
16. 韭菜餃 (4個) \$13.90
Garlic Chives with Prawn Dumplings (4 Pieces)
17. 羅漢上素餃 (4個) \$9.90
Steamed Vegetable Dumpling (4 Pieces)
- 招牌菜** 18. 墨魚燒賣 (4粒) \$11.90
Octopus and Pork Dumpling (4 Pieces)
19. 鮮肉水餃 (6個) \$9.90
Steamed Pork Dumpling (6 Pieces)
20. 菠菜素水餃 (6個) \$9.90
Steamed Spinach Dumpling (6 Pieces)

開胃菜/湯類 Appetizer/Soup

1. 椒鹽魷魚塊 (小) / \$18.90
Squid in Salt & Pepper (Small) ★
2. 龍蝦生菜包 \$16.90
Lobster San Chai Bao ★

★ Gluten Free Option

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3. 和牛生菜包 \$18.90
Waygu Beef San Choi Bao ★
4. 海鮮生菜包 \$13.90
Seafood San Choi Bao ★
5. 鴨粒生菜包 \$9.00
Duck San Choi Bao ★
6. 鷄粒生菜包 \$9.00
Chicken San Choi Bao ★
7. 素菜生菜包 \$9.00
Vegetarian San Choi Bao★
- 招牌菜** 8. 四川酸辣湯 // \$9.00
Hot & Sour Soup
9. 鷄蓉粟米湯 \$9.00
Sweet Corn with Mashed Chicken Soup ★
- 招牌菜** 10. 蝦蓉豆腐羹 \$13.90
Minced Prawn with Bean Curd Soup ★
11. 紅燒蟹肉湯 \$13.90
Crab Meat Soup ★
12. 雲吞湯 (3粒) \$9.00
Won Ton Soup (3 Pieces)

冷菜類

Cold Dish

1. 蒜茸拍黃瓜 \$13.90
Fresh Cucumber in Garlic
2. 花雕醉鷄 \$13.90
Boneless Chicken in Chinese Wine
3. 蔥油海蜇 \$15.90
Jelly Fish in Onion Oil
4. 皮蛋豆腐 \$13.90
Fresh Bean Curd with Preserved Egg
5. 川味口水鷄 // \$13.90
Szechuan Style Spicy Chicken (Szechuan)
6. 涼拌木耳 \$13.90
Fungus with Dark Vinegar

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北京鴨 Peking Duck

招牌菜
1. 北京烤鴨
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.

-半只(8片)	Half (8 Pieces of Pancake)	\$36.90
-整只(20片)	Whole (20 Pieces of Pancake)	\$68.90

Extra Duck Dish Option When Ordered Whole Duck 整只烤鴨還可以選擇下面的菜肴

-鴨骨湯	Duck Soup	\$20.00
-鴨絲炒時菜	Duck Meat with Vegetable	\$15.00
-鴨絲炒面	Duck Meat with Hokin Noodle	\$15.00
-鴨絲炒飯	Duck Meat with Rice	\$15.00

北京鴨食用指南

Step-by-Step Guide to Eating Roast Peking Duck



烤好的鴨子外皮油亮酥脆，肉質潔白、細嫩，口味鮮美。

The roast duck tastes extremely delicious with shiny and crispy skin and white and tender meat.

夾幾片酥脆香美的鴨肉放在薄餅上。

Place pieces of crispy and delicious duck on a pancake.

加點青蔥絲，黃瓜條，沾點甜面醬。

Add a bit of homemade duck sauce, sliced cucumber strips and spring onion.

用筷子卷起來就可以慢慢享用了。

Roll up the mixture with chopsticks then enjoy your meal.

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風味特色菜

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.



\$38.90

招牌菜

1. XO醬帶子 (10粒) /
Scallops in XO Chilli Sauce (10 Pieces)



\$36.90

招牌菜

2. 茶香牛仔粒
Diced Eye Fillet in Tea Flavor ★



\$23.90

招牌菜

3. 幹煸四季豆 /
Stir Fried String Beans with
Minced Pork in Chilli Sauce (Szechuan) ★



\$36.90

招牌菜

4. 香酥鴨(半只)
Crispy Fragrant Duck (Half) ★



\$39.90

NEW

5. 四川漁香蝦球 (8粒) /
King Prawn in Szechuan
Chili Sauce (8 pieces)



\$37.90

招牌菜

6. 漁鄉茄子帶子煲(10粒) /
Scallop and Eggplant Cooked with
Vinegar and Szechuan Sauce Served
in Claypot (10 pieces)

★ Gluten Free Option

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\$23.90

7. 有機羅漢齋
Sautéed Fresh Mixed Vegetables
with Beancurd ★



\$30.90

8. 椒鹽魷魚片(大) /
Salt and Pepper Squid(Large) ★



\$29.90

招牌菜
9. 辣子不辣雞扒 /
Chicken Spare Ribs with Dry Chilli
and Peanut ★



\$32.90

招牌菜
10. 滬式茶香雞(整只)
Smoked Chicken with Tea Flavor
(Shanghai) (Whole) ★



\$39.90

11. 煎封銀鱈魚
Pan-fried Cod Fish with Light Soy
Sauce ★



\$29.90

12. 京醬裏脊絲
Stir Fried Shredded Pork in
Mandarin Sauce

★ Gluten Free Option

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\$30.90

13. 蒙古羊肉
Mongolian Lamb Fillet



\$39.90

14. 木須炒蝦 (8粒)
Stir Fried King Prawn and
Shredded Fungus , Egg with
Light Soya Sauce (8 pieces)



\$31.90

招牌菜
15. 幹燒牛肉絲
Shredded Beef with Home Made
BBQ Sauce



\$39.90

16. 蒜蓉牛油蝦 (8粒)
King Prawns Cutlet with Garlic &
Butter Sauce (8 pieces) ★



\$36.90

17. 冬菇扒鴨 (半只)
Steamed Duck with Shitake Mushroom
and Oyster Sauce (Half)



\$29.90

18. 魚香肉絲 //
Shredded Pork in Szechuan
Chilli Sauce

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海鮮類

Seafood

- | | 時價 |
|---|--------------|
| | Market Price |
| 1. 龍蝦/泥蟹 (姜葱, 椒鹽, 香辣) | |
| Live Lobster/Mud Crab | |
| -Stir Fried with Ginger & Spring Onion | |
| -Deep Fried in Salt and Pepper / | |
| -Stir Fried with Szechuan Chilli Sauce // | |
| 2. 沸騰水煮魚 // | \$32.90 |
| Fish Fillet in Hot Chilli Oil (Chongqing) | |
| 3. 椒鹽白飯魚 / | \$30.90 |
| Deep Fried White Bait in Salt and Pepper | |
| 4. 避風塘蝦球 | \$39.90 |
| Deep Fried Prawn in Batter with Diced Dry Garlic (8 pieces) | |
| 5. 姜葱蝦球 | \$39.90 |
| Prawns in Ginger and Spring Onion Sauce (8 pieces) ★ | |
| 6. 蜜糖蝦球 | \$39.90 |
| Honey Prawns (8 pieces) ★ | |
| 7. XO醬蝦球 / | \$40.90 |
| Prawns in XO Sauce (8 pieces) | |
| 8. 秘制蝦球 | \$39.90 |
| Deep Fried Prawn in BBQ Sauce (8 pieces) | |
| 9. 椒鹽蝦球 / | \$39.90 |
| Deep Fried Prawns in Salt and Pepper (8 pieces) ★ | |
| 10. 時菜蝦球 | \$39.90 |
| Prawns with Vegetables (8 pieces) ★ | |
| 11. 姜葱帶子 | \$37.90 |
| Scallops in Ginger and Spring Onion Sauce (10 pieces) ★ | |
| 12. 時菜帶子 | \$37.90 |
| Stir Fried Scallops with Vegetables (10 pieces) ★ | |
| 招牌菜 13. 避風塘帶子 | \$37.90 |
| Deep Fried Scallops in Batter with Diced Dry Garlic (10 pieces) | |
| 14. 鵝肝醬帶子 | \$42.90 |
| Fried Scallops tossed with Goose Liver Paste (10 pieces) | |
| 15. 椒鹽雙寶 / | \$32.90 |
| Salt and Pepper Squid and White Bait ★ | |
| 16. 麻辣海鮮 // | \$37.90 |
| ChongQing Seafood Combination (Prawns, Squid, Scallops and Fish Cooked in Chilli Oil) | |

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17. 時菜海鮮煲 \$37.90
Seafood & Seasonal Vegetables in Claypot ★
18. 漁鄉茄子蝦球煲 / \$39.90
Prawns and Eggplant Cooked with Vinegar and Szechuan Sauce Served
in Claypot (8 Pieces)
- 招牌菜** 19. 魚頭湯 \$19.90/\$32.90
Braised Fish Head Soup (Shanghai) ★
-小號(兩位用) Small Size (For 2 persons)
-大號(四至六位用) Large Size (For 4 to 6 persons)
- 招牌菜** 20. 骨香盲曹 \$40.90
Deep & Stir Fried Whole Barramundi(Head & Tail Crispy Deep Fried, Stir Fried the
Fillet & Boneless) ★
- 招牌菜** 21. 鬆鼠盲曹 \$45.90
Deep Fried Barramundi with Sweet & Sour Sauce and Pine Nut ★
- 招牌菜** 22. 游水盲曹(紅燒、清蒸、幹燒、糖醋) \$40.90
Barramundi (Braised, Steamed, Stir Fried, Deep Fried with Dark Sweet Vinegar Sauce) ★
- 招牌菜** 23. 煎釀帶子 (8件) \$42.90
Stuffed Scallops with Prawns Minced Cooked with Chicken Stock (8 pieces) ★

肉類 Meat

1. 宮保鷄丁 / \$29.90
Diced Chicken Fillet with Dry Chilli, Peanuts and Vinegar Szechuan Sauce
2. 時蔬炒鷄柳 \$29.90
Stir-Fried Chicken Fillet with Seasonal Vegetable ★
3. 蔥爆羊柳 \$30.90
Stir Fried Lamb Fillet with Leeks
4. 孜然粒炒羊柳 / \$30.90
Stir Fried Lamb Fillet with Cumin
- 招牌菜** 5. 鐵板黑胡椒汁羊柳 \$32.90
Sizzling Lamb Fillet with Black Pepper Sauce
6. 避風塘鷄扒 \$29.90
Deep Fried Chicken Ribs in Batter with Diced Dry Garlic
- 招牌菜** 7. 糖醋排骨 \$29.90
Pork Spare Ribs in Sweet and Vinegar Sauce (Shanghai)
8. 生炒豉汁排骨 \$29.90
Pork Ribswith Black Bean Sauce

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9. 港式京都骨 \$29.90
Pork Ribs in Mandarin Sauce
10. 滬式椒鹽骨 / \$29.90
Pork Spare Ribs in Salt and Pepper (Shanghai) ★
- 招牌菜** 11. 尖椒牛柳絲 / \$31.90
Stir Fried Shredded Beef with Chilli ★
12. 蠔油雪花牛柳粒 \$36.90
Diced Eye Fillet with Oyster Sauce ★
- 招牌菜** 13. 黑椒雪花牛柳粒 / \$36.90
Diced Eye Fillet with Black Pepper
14. 避風塘牛柳粒 \$36.90
Stir Fried Diced Eye Fillet with Dry Garlic
15. 韭菜幹煎牛柳粒 \$36.90
Pan Fried Diced Eye Fillet with Garlic Chives ★
16. 中式牛柳 \$36.90
Eye Fillet in Cantonese Style
17. 水煮牛肉 // \$32.90
Beef in Hot Chilli Oil (Chong Qing)
- 招牌菜** 18. 秘制東坡肉 (一塊) \$15.90
Dong Po Square Soft Pork (One Piece) (HangZhou)
- 招牌菜** 19. 砂鍋雲吞雞 (需預訂) \$65.00
Doubled Boiled Whole Chicken and Wonton Served in Claypot (Pre-order Only)

蔬菜類 Vegetable

- 招牌菜** 1. 黑椒茄子煲 / \$21.90
Eggplant Cooked with Black Pepper Sauce Served in Claypot
- 招牌菜** 2. 魚鄉茄子煲 / \$21.90
Eggplant Cooked with Vinegar and Szechuan Sauce Served in Claypot
3. 芥蘭 (蚝油/蒜香/清炒) \$19.90
Chinese Broccoli in Oyster Sauce/Garlic Sauce/Stir Fried ★
4. 菠菜 (清炒/蒜茸) \$19.90
(上湯) (in Homemade Stock) \$23.90
Spinach in Garlic Sauce/Stir Fried ★
5. 豆苗 (清炒/蒜茸) \$23.90
(上湯) (in Homemade Stock) \$26.90
Snow Pea Shoot in Garlic Sauce/Stir Fried ★
6. 西蘭花 (清炒、蒜茸) \$23.90
Broccoli (Stir Fried/Garlic Sauce)

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6. 四川家常豆腐 \$23.90
Szechuan Home Style Spicy Tofu
- 招牌菜** 7. 麻婆豆腐(含肉末) // \$23.90
Szechuan Bean Curd with Minced Pork (Szechuan)
- 招牌菜** 8. 椒鹽豆腐 \$23.90
Bean Curd in Salt & Pepper
9. 菜心香菇 \$19.90
Stir Fried Shanghai Bok Choy with Mushroom ★

面飯類 Noodle & Rice

- 招牌菜** 1. 胡同特色炒飯 / \$32.90
Hutong Fried Rice (Seafood Combination Fried Rice with XO Chili Sauce)
2. 揚州炒飯 (大/小) \$19.90/\$16.90
Yang Zhou Fried Rice ★
3. 羅漢素炒飯 (大/小) \$19.90/\$16.90
Vegetarian Fried Rice (Large/Small) ★
4. 韭菜雞粒炒飯 \$19.90
Chicken Fried Rice with Garlic Chives ★
5. 生蝦臘腸炒飯 \$26.90
Prawn and Chinese Sausage Fried Rice
6. 黑鬆露和牛炒飯 \$35.90
Wagyu Beef, Black Truffle Fried Rice
7. 上海粗炒面 (牛肉/雞肉/豬肉) \$19.90
Shanghai Fried Thick Noodle (Beef/Chicken/Pork)
8. 海鮮雜燴煎面 \$32.90
Seafood Combination Pan Fried Noodles
9. 鷄柳煎面 \$25.90
Chicken Fillet Pan Fried Noodles
10. 四川擔擔面 // \$19.90
Szechuan 'Dan Dan' Noodle
11. 炸醬面 \$19.90
Peking Dry Noodle
12. 羅漢齋炒面 \$19.90
Shanghai Fried Thick Noodle (Vegetarian)
13. 新加坡炒米粉 \$22.90
Singapore Noodle ★
14. 絲苗白飯 (每份) \$3.00
Steamed Jasmine Rice (per serve)

★ Gluten Free Option

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甜品類
Dessert

1. 炸巧克力球 \$12.90
Deep Fried Chocolate Ball
2. 南瓜餅 (6個) \$9.90
Pumpkin Cake with Ice Cream (Deep Fried Rice Pastry Mashed Pumpkin with Golden Syrup with Ice Cream) (6 pieces)
3. 奶黃包 (3個) \$9.90
Cteamed Custard Bun (3 Pieces)
4. 豆沙鍋餅 \$12.90
Homemade Pancake Filled with Mashed Red Bean Paste Served with Ice Cream
5. 北京豌豆黃 (3件) \$12.90
Peking Style Split Pea Pudding (3 Pieces)
6. 芒果布丁配鮮奶 \$10.90
Mango Pudding with Milk
7. 炸香蕉雪糕 \$10.90
Banana Fritter with Ice Cream (Crispy Banana in Batter Served with Ice Cream)
8. 流沙春卷配雪糕 (2條) \$9.90
Sweet Salty Egg York Spring Roll with Ice Cream (2 Pieces)
9. 炸雪糕 \$9.90
Deep Fried Ice Cream
10. 雪糕 \$3.00
Vanilla Ice Cream



胡同特色套餐

Hu Tong Signature Set A
Minimum for two (至少兩人起)

\$80.00 per person/每位

和牛生菜包
Waygu Beef San Choi Bao



潮州春卷
Pork Spring Roll



紅油抄手
Wonton with Hot Chili Sauce



北京烤鴨
Peking Duck



鵝肝帶子配素菜
Fried Scallops tossed with Goose Liver Paste



蜜糖黑椒羊柳配時蔬
Pan-Fried Lamb Fillet with Black Pepper & Honey Sauce with Steamed Rice



豉油皇三文魚
Salmon with Soya Sauce



特選甜品
Dessert of The Day

(Only Same Banquet To Be Chosen Per Party)

每一台只可選擇同款菜單

Hu Tong Signature Set B
minimum for two (至少兩人起)

\$60.00 per person/每位

\$99.00 per person with wine /每位 (包括配酒)

雲吞湯
Won Ton Soup

Sauvignon Blanc



蟹黃燒賣
Steamed Pork & Prawn Minced Dumpling

Pinot Grigio



胡同小籠包
Shao-Long-Bao

Riesling



北京烤鴨
Peking Duck served with Pancake

Pinot Noir



姜蔥帶子配時蔬
Ginger and Spring Onion Scallop

Cabernet



黑椒汁牛柳配白飯
Eye Fillet with Black Pepper Sauce Served with Steamed Rice

Shiraz



特選甜品
Dessert of The Day

Moscato

(Only Same Banquet To Be Chosen Per Party)

每一台只可選擇同款菜單

Hu Tong Signature Set C
minimum for two (至少兩人起)

\$50.00 per person/每位

鴨粒生菜包
Duck San Choi Bao



胡同小籠包
Shao-Long-Bao



紅油抄手
Wonton with Hot Chili



椒鹽鷄扒
Chicken in Salt and Pepper



豉汁魚柳配時蔬
Fish Fillet with Blackbean Sauce



中式牛柳配白飯
Eye Fillet in Cantonese Style with Steamed Rice



特選甜品
Dessert of The Day

(Only Same Banquet To Be Chosen Per Party)
每一台只可選擇同款菜單

小籠包食用指南 Step-by-Step Guide to Eating Shao-long Bao



用筷子輕輕的夾起小籠包，確保不弄破外皮。
Gently pick up a Shao-long Bao with the Chopsticks and make sure that you don't break the skin. You can do so by holding the Shao-long Bao in the middle.

將小籠包放入姜絲和醋汁中沾汁。
Gently dip the Shao-long Bao into the shredded ginger and vinegar sauce.

將小籠包輕放到湯匙內。
Lift it up and place it on the spoon.

在小籠包上把外皮咬一小口，再用嘴把小籠包內的湯汁慢慢吸出，品嚐湯汁的美味。
Nibble the side of the Shao-long Bao and suck the soup/broth inside the Shao-long Bao. (This is the best way of savoring the meaty, juicy, and flavorful broth/soup inside the dumpling.)

按照您的需要，再沾上點姜絲和醋汁，然後將小籠包入口咀嚼品味。
Add some ginger and vinegar (as you like) to the Shao-long Bao and eat the rest.

北京鴨食用指南 Step-by-Step Guide to Eating Roast Peking Duck



烤好的鴨子外皮油亮酥脆，肉質潔白、細嫩，口味鮮美。

The roast duck tastes extremely delicious with shiny and crispy skin and white and tender meat.

夾幾片酥脆香美的鴨肉放在薄餅上。
Place pieces of crispy and delicious duck on a pancake.

加點青蔥絲，黃瓜條，沾點甜面醬。
Add a bit of homemade duck sauce, sliced cucumber strips and spring onion.

用筷子卷起來就可以慢慢享用了。
Roll up the mixture with chopsticks then enjoy your meal.



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