LITTLE HUTONG

DINNER MENU

Welcome to Little Hutong.

This hidden gem has been carefully designed and crafted as a unique dining experience, fusing authentic and modern Asian cuisine reflecting a mixture of tastes from the back-streets of Asia and our personal encounters with select Western cuisines. We have created a restaurant that uses choice raw materials and authentic cooking styles that results in a taste that truly fulfills and satisfies the soul. In Chinese cooking, this is known as “the Savoury”.

We invite you to come dine with us and embark on a culinary journey as we continue to redefine taste, culture & palate.

www.littlehutong.com.au
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BYO Wine Only
Accepting Eftpos,Visa, MasterCard and American Express
Price and Menu are subject to change without notice
Food may contain traces of nuts

Hutong Specialty Spicy Vegetarian

Small HUTONG BITES TO SHARE

PANKO NUGGETS

Deep fried marinated chicken nuggets breaded with panko.

11.0/18.0

CHEESEBURGER SPRING ROLL

Minced beef, melted cheese, onions, tomatoes, lettuce, gherkins, mustard.

4.5/ea

CURRY PUFF

Crunchy top hats with jicama, carrots, prawns, crab meat, egg omelette.

4.5/ea

JAPANESE TUNA SALAD

Sashimi Yellow Fin Tuna, mixed salad, avocado, cherry tomatoes, Tobikko, Japanese seaweed, sesame seeds.

18.5

CRISPY PORK BELLY

Slow roasted pork belly with crispy skin.

10.5/17.5

BBQ CHAR SIU

BBQ melt-in-your-mouth pork belly. Honey and Char Siu marinade.

9.5/16.5

WAGYU KATSU SANDO
Premium MB9+ Wagyu Scotch, Tonkatsu sauce, roti.
30.0

CRISPY SOFT SHELL CRAB
Tempura soft shell crab coated in salted duck egg yolk.
25.5

UNAGI & SHIITAKE ARANCINI
Risotto rice balls, Parmesan, Unagi, Shiitake mushrooms.
12.5

MIXED JAPANESE MUSHROMS
Wok fried Shiitake, Oyster, Enoki, Shimeji mushrooms, snow peas, hazelnuts, Togarashi.
16.5

ZESTY CRAB CONE
Blue swimmer crab, Kewpie mayo, lemon zest, lime juice, Cayenne pepper, tomatoes, Tobikko, Wasabi.
9.0 ea

Bigger HUTONG BITES TO SHARE

STICKY ASIAN RIBS
Sweet and sticky BBQ back ribs in Char Siu marinade.
28.5

CURRY CHICKEN
Spicy curry chicken with fresh tomatoes & potatoes.
24.5

CRISPY SWEET STICKY WINGS
Crispy marinated wings, 5 spice, cayenne, nutmeg, ginger, honey
16.0

GULAI SOTONG
Curry squid, tamarind, coconut milk, tomatoes.
22.5

BEEF RENDANG
Slow cooked beef brisket in aromatic Asian spices & toasted coconut shreds.
24.5

EGGPLANT FURIKAKE
Pan-seared eggplant, tahini dressing, miso sesame sauce, furikake, assorted Japanese mushrooms, Togarashi.
19.5

KOREAN SHORT RIBS

4-hour slow braise 600g bone-in beef short ribs.

30.0

HAINAN CHICKEN

Corn-fed chicken, house-made ginger scallion dip, chili sauce, dark soy sauce.

25.0/38.0

LAMB ROGAN JOSH

Diced lamb, black & green cardamom pods, cloves, cinnamon, cumin, turmeric, tomatoes, natural yoghurt, garam masala.

26.5

STEAMED BARRAMUNDI FILLETS

Ginger and shallots, savoury soy sauce.

27.0

GARAM MASALA ROAST DUCK 48.5
(Min. 1 day advance order)
Exotic, fragrant 4-hour slow roasted duck marinated in garam masala spice rub.

PRAWN SAMBAL 26.5
King prawns, house-made sambal belacan, okra, onions.

SLOW ROAST WAGYU MP
(Min. 2 day advance order)
2-3kg Wagyu beef scotch marble score 9+ slow roasted to melt-in-your-mouth perfection. Cauliflower puree, seasonal vegetables. Choise of Japanese Ginger Marinade, Honey Mustard or Blue Cheese Sauce.

KANGKUNG BELACAN 16.0
Stir-fried water spinach, spicy shrimp paste, chili, onions, dried shrimp.

EGG PLANT BELACAN 16.0
Stir-fried egg plant, spicy shrimp paste, chili, onions, dried shrimps.

GAI LAN 16.0
Stir-fried Chinese broccoli.

MIXED STIR-FRIED VEGETABLES 16.0
Stir-fried seasonal vegetables.

MALAYSIAN SATAY (1/2 DOZ / 1 DOZ)
Marinated chicken or beef skewers with cucumber, onions, spicy peanut sauce.
16.0 / 27.0

FOUR HEAVENLY KINGS
Snake beans, okra, eggplant, sugar snap peas, sea salt, olive oil.
18.5

All FOR MYSELF (LOCAL ASIAN FAVOURITES)

CLAYPOT CHICKEN RICE

Marinated chicken, Shiitake mushrooms, Japanese scallops, Chinese sausages & Bok Choy.

23.0

PENANG CHAR KUEY TEOW

Wok fried flat rice noodles with prawns, Chinese sausages, eggs, chives, bean sprouts, touch of chili paste.

14.5 / 17.5

SCAMPI COLD TRUFFLE ANGEL HAIR PASTA

Angel hair pasta tossed in Kombu tsuyu, dashi stock, truffle with sweet scampies, shiso and Tobikko.

26.5

NASI LEMAK (BEEF RENDANG / CURRY CHICKEN)
Fragrant coconut rice, sambal chili, boiled egg, peanuts, anchovies.

17.5

ROTI CANAI SET
BEEF RENDANG/CURRY CHICKEN/LAMB ROGAN JOSH
Malaysian naan bread served with choice of chicken curry, beef rendang, lamb rogan josh.

17.5

MEE SIAM
Wok fried vermicelli noodles with chicken, prawns, vegetables.
16.5

HAINAN CHICKEN RICE (BREAST / LEG)
Poached corn-fed chicken, house-made ginger scallion dip, chili sauce, dark soy sauce, chicken rice.
18.5

THAI GREEN CURRY RICE SET **16.5**
Traditional Thai green curry and rice. Chicken, beef or vegetarian

CURRY LAKSA **21.5**
(PRAWN / CHICKEN / VEGGIE)
Egg and rice noodles, fragrant coconut spicy curry soup, French beans, fried bean curd, bean sprouts, sambal, lime.

STIR FRIED CANTO NOODLES **16.5**
Hong Kong egg noodles stir-fried with chicken, pork, vegetables.

WONTON NOODLES **19.0**
Hong Kong-style dry egg noodles, savoury sauce, vegetables, BBQ pork char siu.
Pork dumplings in peppery chicken broth.

THAI NASI GORENG **19.0**
(PRAWN / CHICKEN / VEGGIE)
Thai style fried rice with aromatic sauce, Gai Lan, tomato, beans and cilantro omelette.

STEAMED RICE **3.5**
LEMAK RICE **4.0**
FRAGRANT CHICKEN RICE **4.0**
ROTI CANAI **5.0**