

HUS London

“Four Happiness” Braised Wheat Gluten

四喜 烤麸 V £8
BRAN DOUGH / SHIITAKE MUSHROOM
/ DAYLILY BUDS / WOOD EAR FUNGUS
/ VEGAN OYSTER SAUCE / SOY / SESAME OIL

“Between your lips” Sweet and Sour Pork Ribs

唇齿间 糖醋小排 £11
PORK SHORT RIBS / SOY / SESAME

“Snow white” White Cut Chicken

白骨夫人 白斩鸡 Half £13.5 Whole £22
POUSSIN / GINGER / SOY / SESAME OIL

“Live a Life” Sautéed Pig Liver in Soy Sauce

肝肠寸断 酱爆猪肝 £11.5
PORK LIVER / PEPPERS / ONIONS / SOY/ SESAME

“The Ugly Duckling”

Shanghai-Style Braised Duck Leg
丑小鸭 本帮酱鸭(1 PC) £12.5
DUCK LEG / SESAME / SOY

“HU” Stir-fried Sirloin Beef with Fermented Aroma

“胡” 糟香爆炒小“黄”牛 🍷🍷 £18.5
SIRLOIN BEEF / MILLET PEPPER / PICKLED CHILI /
FERMENTED BLACK BEANS / SESAME OIL / COOKING WINE
/ GARLIC / YOUNG GINGER / FERMENTED RICE

“Shanghai Crimson Glaze”

Shanghai Braised Pork Belly with Quail Eggs £19.5
万紫千红 外婆红烧肉
PORK BELLY / QUAIL EGGS / SOY SAUCE / BOK CHOY
/ HUADIAO RICE WINE / ROCK SUGAR

“Hiding in Plain Sight”

Braised Chicken with Chestnuts £12.5
秋栗 板栗烧鸡
CHICKEN / CHESTNUTS / SOY / SESAME

“Lion's head” Crab Roe Lion's Head Meatballs

葵花斩肉 蟹粉狮子头 £8.5
PORK MINCE / CRAB / SOY/SESAME OIL
/ COOKING WINE / CORN STARCH

“Hide & Seek” Braised Chicken Gizzards in Soy Sauce

捉迷藏 酱烧鸡胗 🍷🍷🍷 £10.5
CHICKEN GIZZARDS / PICKLES / SOY / CHILLIES

“Jiangnan Men and Women”

Stir-fried Rice Cakes with Blue Crab
江南男人和女人 梭子蟹炒年糕 £29.5
BLUE CRAB / RICE CAKES / SOY SAUCE

“Chain smoker” Shanghai-Style Smoked Crispy Fish

小烟鬼 烟熏爆鱼 £9.5
SEA BASS / SOY

“The Lychee”

Fried Shrimp Balls with Homemade Mayonnaise
啖荔枝 荔枝虾球(4pcs) £11
PRAWN / EGG

“Story of the Spring Time”

Braised Pork, Bamboo Shoots, and Salted Ham Soup
竹子和肉 腌笃鲜 (盅) £9
PORK RIBS / BAMBOO SHOOTS / HAM

“White Magnolia” Shanghai Vegetarian Stir-Fry

白玉兰 上海炒素 V £8.5
CABBAGE / BOK CHOY / SHIITAKE MUSHROOMS
/ DRIED BEAN CURD STICKS / VEGAN OYSTER SAUCE

“Spring Unseen ”Coconut-Fragrant Shanghai Greens

不知春 椰香上海青 V £9
BOK CHOY / SHIITAKE MUSHROOMS / COCONUT OIL
/ VEGAN OYSTER SAUCE

“The Crème brûlée” Steamed Egg Custard

蛋是我爱你 水蒸蛋 £6.5
EGG / SOY / SESAME OIL
黑松露水蒸蛋 with Black Truffle £9.5

“Butterflies in Stomach”

Tofu with Salted Egg Yolk
白月光与米饭粒 咸蛋黄豆腐 £10.5
TOFU / SALTED EGG YOLK / SPAM / PEAS

“Witch's dish” Chinese Leaf in Superior Stock

冬日暖阳 上汤白菜 £10.5
CHINESE LEAF / SALTED EGG YOLK / PRESERVED EGG
/ CHICKEN SOUP

“Goldfish” Pork and Shrimp Small Wontons

池鱼 弄堂虾肉小馄饨(6pcs) £7
PRAWN/ WHEAT/ PORK/ SESAME/ SOY/ EGG

“Nostalgia” Pork and Shepherd's Purse Large Wontons

乡愁 弄堂菜肉大馄饨(3pcs) £7.5
WHEAT/ PORK/ SHEPHERD'S PURSE/ SESAME
/ SOY/ EGG / WOOD EAR FUNGUS

“The Shanghai” Scallion Oil Noodles

魔都 葱油拌面 V £7
NOODLES(WHEAT) / SCALLION OIL / SOY
/ VEGAN OYSTER SAUCE

“The Pearls” Shanghai Sausage and Lard Rice with Greens

民间的白玉翡翠 猪油菜饭 £6
RICE/ LARD/ PAK CHOI/ LAP CHEONG

“Jiazhen” Poached Rice in Clear Chicken Essence

家珍 清鸡汤泡饭 £9.5
CHICKEN / RICE

“Yuan Yang” Lobster Congee with Crispy Rice

鸳鸯 鸳鸯米波龙泡饭(half) £38.5
HALF LOBSTER / PINOT GRIGIO / BUTTER / STOCK / RICE

“Golden Hall” Crab Roe Mixed Rice (Noodles)

金满堂-蟹黄拌饭(面) £55
CRAB ROE / CRAB MEAT / LARD /
WHITE VINEGAR / SESAME OIL / RICE / NOODLES

Steamed Rice

白米饭 £3.5
RICE

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Fried spring rolls (6PC) 	
素炸春卷 (6PC)	£6.5
CABBAGE / CARROT / GREEN BEANS / ONION / MUSHROOM / FLOUR / VERMICELLI / SOYA / SESAME	
Pan-Fried Dumplings(6PC)	
Beef / Chicken / Vegetable	£10.5
普通煎饺(牛肉/鸡肉/素)	
CABBAGE / BEEF / CHICKEN / ONION / CARROT / GARLIC CHIVES / MUSHROOM / SOYA / WHEAT	
Crispy Aromatic Duck (Half)	
香酥鸭 (半只)	£24.5
DUCK / WHEAT FLOUR / SWEET HOISIN SAUCE / CUCUMBER / SPRING ONION / GINGER / CINNAMON / ORANGE PEEL / SOYA / SESAME	
Dry-Fried Green Beans	
干煸四季豆	£14.5
GREEN BEANS / MINCED BEEF / MINCED GARLIC / LIGHT SOY SAUCE / OYSTER SAUCE	
Pineapple Sweet & Sour Chicken	
菠萝咕老肉	£18.5
CHICKEN / FLOUR / CORN STARCH / PINEAPPLE / GREEN PEPPER / TOMATO KETCHUP / SOY SAUCE / WHITE VINEGAR / OYSTER SAUCE	
Mapo Tofu 	
麻婆豆腐	£11.5
TOFU / MINCED BEEF / PIXIAN CHILLI BEAN PASTE / LIGHT SOY SAUCE / OYSTER SAUCE / GARLIC / GINGER / SPRING ONION	
Chicken & Sweet Corn Soup	
鸡蓉粟米汤	£8.5
SWEETCORN / CHICKEN / CHICKEN STOCK / EGG / CORN STARCH	
Egg Fried Rice	
简单的蛋炒饭	£12.5
EGG / RICE / LIGHT SOY SAUCE / WHITE PEPPER / SPRING ONION / GREEN PEAS	
Shanghai Stir-Fried Noodles	
上海炒面	£12.5
NOODLES / BEEF / SHIITAKE MUSHROOM / BOK CHOY / OYSTER SAUCE / SOY SAUCE /	

*Please inform staff of any dietary requirements or allergies.
Please note we add a discretionary 12.5% service charge to all bills.*

HUS London · Seasonal Menu

Starters

- 花开富贵 泰味茄子 V 🌶️

Thai-Style Aubergine
AUBERGINE / CHILLI / VEGETARIAN FISH SAUCE / WHITE VINEGAR / HONEY /
SESAME OIL / SPRING ONION / SESAME

£10.5
- 四样写法 茴香藤椒杏鲍菇 V 🌶️

Fennel & Sichuan Pepper King Oyster Mushroom
KING OYSTER MUSHROOM / FENNEL / SESAME OIL /
VEGETARIAN OYSTER SAUCE / SICHUAN PEPPERCORN OIL / SESAME / GARLIC

£10.5

Main Courses

- 打黄盖 公瑾爆蛋

Sweet & Sour Fried Eggs
EGG / GARLIC / TOMATO KETCHUP / LIGHT SOY SAUCE /
WHITE VINEGAR / CORN FLOUR

£14.5
- 飞鸟游鱼和小三 温泉蛋薯片拌油浸虾

Garlic Oil Prawns with Onsen Egg & Crispy Potato
PRAWN / OLIVE OIL / GARLIC / PARSLEY / BLACK PEPPER /
CHILLI / EGG / POTATO CRISPS / LEMON

£20.5
- 黄金六两 味增烤猪颈肉

Miso-Grilled Pork Collar
PORK / MISO / ONION / HONEY / SOY SAUCE / OYSTER SAUCE / MIRIN

£23.5
- 一百六十卢比 玛莎拉脆鸡排佐土豆泥

Crispy Masala Chicken with Mashed Potato
CHICKEN / ONION / GARLIC / GINGER / CHILLI / MASALA /
CREAM / YOGHURT

£19.5

Desserts

- 意大利人别点 抹茶豆浆油条提拉米苏 V

Matcha Soy Milk & Youtiao Tiramisu
TOFU / FRIED DOUGH STICK / MATCHA / CREAM CHEESE /
CREAM / SOY MILK

£9.5
- 意大利人可以点 冰淇淋咖啡冻（脱咖啡因版） V

Decaf Coffee Jelly with Ice Cream
COFFEE / Plant-Based Gelling Agent / COFFEE CREAMER / DAIRY

£8.5

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TEA

碧潭飘雪 茉莉花茶 Jasmine Tea	£ 4/Person
昔归 普洱 (熟普) Pu'Er Tea	£ 4.5/Person
陈皮普洱 Chimpi Pu'Er Tea	£ 4.9/Person
红岩 大红袍 Da Hong Pao Oolong Tea	£ 4.5/Person
东篱下 菊花茶 Chrysanthemum Tea	£ 4/Person
观音托梦 铁观音 Camellia sinensis	£ 4.3/Person

SOFT DRINKS

Coca Cola(330ml)	£3.8
Diet Coke(330ml)	£3.8
Coconut Milk 椰树椰汁	£3.8
Elderflower Soda	£5
Strawberry Juice	£4.8
Ao Fizzy Drink 北冰洋(330ml)	£3.8
冰茉莉豆浆 Iced Jasmine Soy Milk	£5

WATER

Still Water	£4.5
Sparkling Water	£4.5

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| BY GLASS

WHITE

Paco & Lola Albario Rias Baixas	£9
Bright, zesty and delicately aromatic	
Zuccardi Brazos Chardonnay	£9
Juicy flavour, fruit-driven from ripe white grapes	
Org Beyer Tradi Gewurz	£11.5
A zesty, herbaceous and aromatic taste	
Marlborough Sauvignon Blanc - Cloudy Bay	£14.5
New Zealand's flagship Sauvignon, brushed with a crisp and acidic note	

RED

Zuccardi Brazos Malbec 2023	£8.5
A spicy, peppery red wine finishes with lingering warmth	
Vidal Estate Pinot Noir 2022 From NZ	£10.5
A feast for the palate with red apple, fresh cherry and blackberry mix	

ASIAN

Sha Zhou You Huang	£6.5
沙洲优黄	

COCKTAILS

"Goldfish in the Embrace of Summer"	
悬崖上的金鱼姬	£11.5
VODKA, BLUE CURACAO, ELDERFLOWER SYRUP, COCONUT WATER, GUMMY GOLDFISH	
"Story of Shanghai"	
今生卖花 来世漂亮	£12
GIN, UMESHU SAKE LIQUEUR, WHITE ORCHID EXTRACT, SODA WATER, GARDENIA SYRUP	
"Snowfall at the Equator"	
赤道雪	£9.5
WHITE RUM, COCONUT MILK, MILK, JASMINE TEA, CANE SUGAR SYRUP	
"Honeymoon"	
单身蜜月	£8.5
RICEWINE, TONIC WATER, HONEYCOMB, OSMANTHUS FLOWERS	

| BY BOTTLE

WHITE

Paco & Lola Albario Rias Baixas	£42
Zuccardi Brazos Chardonnay	£42
Org Beyer Tradi Gewurz	£50
Marlborough Sauvignon Blanc - Cloudy Bay	£63

RED

Zuccardi Brazos Malbec 2023	£41
Vidal Estate Pinot Noir 2022 From NZ	£49

ASIAN

Sha Zhou You Huang	£30
沙洲优黄	

BEER & Cider

Tsingtao Beer 青岛啤酒	£4.6
Asahi 朝日啤酒	£4.8
Tiger Beer 虎牌啤酒	£4.8
Singha 胜狮啤酒	£5.2
Old Mout Berries & Cherries	£6.2

ALCOHOL-FREE BEER & CIDER

Asahi Super Dry 0% 朝日啤酒0%	£4.8
Rekorderlig Strawberry & Lime NoAlcohol	£6.2

CHAMPAGNE

Taittinger Brut Reserve	
Let's celebrate with elegance and finesse	£125
A meticulous selection of grapes ensures a refined taste	

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“Summer Love” GOLDEN COCONUT CAKE

金玉良缘 黄金糕 (3pcs) **V**

£7

EGG / COCONUT CREAM / TAPIOCA STARCH / YEAST

“Spring” RICE PASTRY WITH OSMANTHUS AND BROWN SUGAR

春 红糖桂花糕 (1pc) **V**

£3.5

GLUTINOUS RICE FLOUR / STICKY RICE FLOUR / BROWN SUGAR / OSMANTHUS / HONEY

“Don’t worry, it’s a sure win” PINK RICE PASTRY WITH ROSE RED BEAN PASTE

定胜 定胜糕 (1pc) **V**

£2.7

GLUTINOUS RICE FLOUR / STICKY RICE FLOUR / RED BEANS

“Liang Nong” RICE PASTRY (LONGJING TEA)

江南岁月 梁弄大糕 (龙井绿茶) (1pc) **V**

£3.7

GLUTINOUS RICE FLOUR / STICKY RICE FLOUR / LOTUS SEEDS /
WHITE BEANS / LONGJING TEA POWDER / MALT SYRUP

“Love sickness” RICE PASTRY (BLACK SESAME)

满园相思 HUS 方糕 (黑芝麻) (1pc)

£3.5

GLUTINOUS RICE FLOUR / STICKY RICE FLOUR / BLACK SESAME / SOYBEAN / LARD

“White Lillies” OSMANTHUS RICE CAKE

不染 桂花拉糕 (3pcs) **V**

£7

STICKY RICE FLOUR / OSMANTHUS / HONEY

“Jade Ruyi” Bar-Shaped Rice Cake (SALTED EGG YOLK & CHICKEN FLOSS FILLING / RED BEAN PASTE)

玉如意 条头糕 (咸蛋黄肉松/豆沙) **V**

£3.7

STICKY RICE FLOUR / WHEAT STARCH / (SALTED EGG YOLK / CHICKEN FLOSS) / (RED BEAN)

“Fat Choi cake” MUNG BEAN CAKE (MUNG BEAN / STRAWBERRY / OSMANTHUS)

八方来财 绿豆糕 (绿豆/草莓/桂花) (2pcs) **V**

£5

SKINNED MUNG BEANS / DAIRY PRODUCTS

“Zhuangzhou and Butterfly” Black Glutinous Rice Cake

庄周 紫米糕 (1 pc) **V**

£3.7

BLACK GLUTINOUS RICE / WHITE GLUTINOUS RICE / MILK / GOJI BERRIES

HUS London

Lunch Retro Bento Menu

Price: £14

Main Dish (Choose One)

“Between your lips” Sweet and Sour Pork Ribs

唇齿间 糖醋小排

PORK SHORT RIBS / SOY / SESAME

“HU” Stir-fried Sirloin Beef with Fermented Aroma

“胡” 糟香爆炒小“黄”牛 🌶️🌶️ + £1

SIRLOIN BEEF / MILLET PEPPER / PICKLED CHILI /
FERMENTED BLACK BEANS / SESAME OIL / COOKING WINE
/ GARLIC / YOUNG GINGER / FERMENTED RICE

“Hiding in Plain Sight”

Braised Chicken with Chestnuts

秋栗 板栗烧鸡

CHICKEN / CHESTNUTS / SOY / SESAME

“Hide & Seek” Braised Chicken Gizzards in Soy Sauce

捉迷藏 酱烧鸡胗 🌶️🌶️🌶️

CHICKEN GIZZARDS / PICKLES / SOY / CHILLIES

“Lion's head” Crab Roe Lion's Head Meatballs

葵花斩肉 蟹粉狮子头

+ £1

PORK MINCE / CRAB / SOY/SESAME OIL
/ COOKING WINE / CORN STARCH

Side Dish (Choose One)

“Four Happiness” Braised Wheat Gluten

四喜 烤麸 V

BRAN DOUGH / SHIITAKE MUSHROOM
/ LILY FLOWER / WOOD EAR FUNGUS

“White Magnolia” Shanghai Vegetarian Stir-Fry

白玉兰 上海炒素 V

CABBAGE / BOK CHOY / SHIITAKE MUSHROOMS
/ DRIED BEAN CURD STICKS / OYSTER SAUCE

“Butterflies in Stomach”

Tofu with Salted Egg Yolk

白月光与米饭粒 咸蛋黄豆腐

TOFU / SALTED EGG YOLK / SPAM / PEAS

“Witch's dish” Chinese Leaf in Superior Stock

冬日暖阳 上汤白菜

CHINESE LEAF / SALTED EGG YOLK / PRESERVED EGG
/ CHICKEN SOUP

Staple Food (Choose One)

Steamed Rice

白米饭

RICE

“The Pearls” Shanghai Sausage and Lard Rice with Greens

民间的白玉翡翠 猪油菜饭

+ £1

RICE/ LARD/ PAK CHOI/ LAP CHEONG

“The Shanghai” Scallion Oil Noodles

魔都 葱油拌面

+ £1

NOODLES(WHEAT) / SCALLION OIL / SOY