

Welcome

Welcome to The Hutong, Beijing's cultural exchange centre for expate, locals and foreigners. The kitchen is the one place that truly unites, and we specialize in private culinary events for groups both small and big. Browse through this PDF to find our more about our most popular private culinary workshops.

What's Inside

Hook N Cook 2 Private Cooking Classes 3

Gourmet Dumpling Party 4 Handmade Noodle Party 5

Rooftop Gourmet BBQ 6
Asian Tapas Cocktail Party 7

Private Chef's Table 8

1



Hook N Cook

The Hook N Cook is The Hutong's trademark cooking competition, wherein we provide the ingredients and recipes and participants pair up to cook up a storm in our kitchen. Prior to eating, every team is given the chance to 'sell' their dish by talking about why it should be the winner. Afterwards your group will vote on the winner over drinks and friendly banter, while enjoying a delicious homemade meal in our welcoming Hutong Kitchen. The Hook N Cook is perfect way to unwind, have a great time and come together.



Private Cooking Classes

In our welcoming kitchen you will explore the delights of cooking exquisite dishes from experienced teachers in our cozy traditional surroundings. You will learn to select the right ingredients, then cut, chop and marinate them and combine delicious flavours. All of our classes are hands-on and are designed to teach you the basics and beyond - from wok and cutting techniques, tips on how to combine spices and how to make best use of fresh seasonal produce to impress and prepare balanced meals for you, your kitchen, and learn more than another cuisine, learn about another culture.



Gourmet Dumpling Making Party

The Hutong offers a warm, colorful Gourmet Dumpling Making Party for groups of friends and families. Come join us and go beyond the classics to learn exciting new recipes, including; pumpkin and walnut, shrimp and greens, lamb and carrot, and dessert dumplings.





Noodle Making Party

Wander out west and into the world of China's ethnic Uighurs and learn the ancient art of hand pulled noodles. Forget spaghetti these noodles will have you in a tangle of fun as you make metres of noodles and great sauces. The noodles are pliable and tough, smooth and delicious, with the dough pulled in a special way to create thinner and thinner strings of dough and finally noodles! Sauce options are traditional Uighur recipes with cumin spiced lamb and tomatos, as well as vegetarian sauces using some great local spices with caramelized onions and lightly spiced coriander chutneys There is also an option to have a professional poodle puller to come in and wow your group.





Gourment BBQ Party

During the warmer months, enjoy a Gourmet BBQ party on our rooftop terrace with a wonderful view overlooking the surrounding traditional courtyard rooftons that distinguish old Beijing. Aside from our classic BBQ menu, we have a number of additional options, including a homemade gourmet cheese station, a cocktail station, a tea lounge and more.



Tapas Cocktail Party

We serve a variety of our signature tasty hors d'ouevres made from the freshest seasonal ingredients. We have also designed a wine menu guaranteed to impress even a wine connoisseur. Our international selection offers a rare opportunity to marry gourmet Asian flavours with elegant wines.



Private Chef's Table

Take the time to sit back with a lovely crispy cold white wine and watch your personal chef razzle dazzle up some fabulous local dishes right before your eyes. Invite your group of friends or colleagues for a culinary dining extravaganza. Guests are encouraged to ask questions, get cooking tips and gain new recipe ideas. We aim to educate and entertain your group for the entire night!





The Hutong

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