





# WELCOME TO BISTRO HULU


**Bistro Hulu** is dedicated to providing **sustainable and seasonal** Chinese Cuisines. We modernise cooking processes, rearrange the serving combinations, redefine the plating styles and even re-tune dishes to suit your dietary requirements, but we promise to stay true to **Chinese Cuisine**.


We ensure there is **No Confusion** about our food. We advocate using only **Fresh Produces**, therefore we gather our stock in smaller batches, we apologise for any unavailability in any menu items from time to time due to us persisting to use **seasonal produce** and associated longer preparation time.





## MENU LEGEND

 Chef Recommendations

 Vegetarian, Not Necessary Vegan

 Gluten Free

 Spicy

Bistro Hulu understands the importance of Dietary Requirements,  
please advise us to double check your needs.











### 8 香江點心拼 4只 \$9.8 | 8只 \$16.8

任選粵式蝦餃王/蟹籽元貝餃/蝦蓉荷豆餃/蝦蓉菠菜餃/  
花素餃/鷄蓉玉米餃/香菇蝦燒賣/蜜汁叉燒包

### Hong Kong Dim Sims Basket 4pcs \$9.8 | 8pcs \$16.8

Your Choice of Prawn Dumpling/ Scallop Dumpling/ Snow Pea Dumpling/ Spinach Dumpling/  
Vegetarian Dumpling/ Chicken & Corn Dumpling/ Pork Dumpling/ BBQ Pork Bun

## SIGNATURE DIM SIMS

9	上海小籠包	Xiao Long Bao (6pcs)	9.8
10	珍寶灌湯包	Jumbo Xiao Long Bao	6.8
11	香煎韭菜鍋貼	Pan Fried Pork & Chives Dumplings (6pcs)	9.8
 	12 香煎雜菌鍋貼	Pan Fried Mushroom Dumplings (6pcs)	9.8
	13 香煎素菜包	Pan Fried Vegetarian Buns (8pcs)	12.8
14	上海生煎包	Putong Pan Fried Pork Buns (8pcs)	12.8
 	15 香辣牛肉抄手	Poached Beef Dumplings, Fresh & Fried Garlic, Sweet Soy & Chilli Oil (8pcs)	11.8
	16 白菜豬肉水餃	Poached Pork & Chinese Cabbage Dumplings, Chicken Soup (10pcs)	12.8
17	香煎蝦仁薄餐	Pan Fried Prawns & Chives Pancake	12.8
18	俄風炸水餃	Deep Fried Beef + Lamb Dumplings, served with Sweet Chilli Sauce & Sour Cream	11.8





# KUNG FU NOODLES

19	招牌炒拉麵	Pork, Prawns & Calamari, Soy	18.8
	20 蒜香牛柳炒拉麵	Steak Cubes, Garlic & Soy	19.8
21	酸菜豬腩片炒拉麵	Pork Belly, Szechuan Style	18.8
22	豉汁雞球炒拉麵	Chicken, Black Bean Sauce	18.8
23	雪菜鴨絲炒拉麵	Pulled Duck & Salted Cabbage	19.8
24	三杯海鮮炒拉麵 (蜆, 蝦球, 魷魚)	Three Cups Sauce & Seafood	19.8
	25 葫蘆素炒拉麵	Vegetarian, Ginger Juice & Tofu	16.8
	26 田園豆乾拌拉麵 (冷麵)	Cold Salad, Dehydrated ToFu, Sweet Sesame Dressing	12.8





# SIGNATURE HOT POTS

- |   |            |   |      |
|---|------------|---|------|
|   | 27 牛頭到尾辣鍋  | Double Cooked Beef Stew Combination Hot Pot | 29.8 |
|   | 28 重慶辣雞鍋   | Spicy Chungqing Chicken Hot Pot             | 24.8 |
|   | 29 桂圓魚肚雞鍋  | Fish Maw & Longan Chicken Hot Pot           | 32.8 |
|    | 30 胡椒酸菜雞鍋  | Pickled Cabbage & Pepper Chicken Hot Pot    | 26.8 |
|    | 31 魚香茄子煲   | Fisherman Style Eggplant Hot Pot            | 18.8 |
|    | 32 粉絲肥牛煲   | Wagyu Satay Hot Pot                         | 22.8 |
|   | 33 台式三杯雞煲  | Three Cups Chicken Hot Pot                  | 19.8 |
|    | 34 海鮮豆腐煲   | Seafood & Tofu Hot Pot                      | 24.8 |
|   | 35 雜菜烤夫素食煲 | Seasonal Vegetarian Hot Pot                 | 22.8 |





## SOUPS & ENTRÉE

✓ ☒	36 海苔豆腐湯	Seaweed & Tofu Soup	4.8
☒	37 雞茸玉米湯	Chicken & Sweet Corn Soup	4.8
🌶️ ☒	38 四川酸辣湯	Hot and Spicy Soup, Szechuan Style	5.8
☒	39 胡椒酸菜豬肚湯(4位)	Pepper & Pickled Cabbage Soup, (Serves 4)	24.8
✓	40 脆香素春卷	Crispy Vegetarian Spring Rolls (4pcs)	7.8
	41 特級蝦多士	Hulu's Special Prawn Toast (4pcs)	8.8
☒	42 台式鹽酥雞	Taipei Chicken Nuggets in Thai Basil	8.8
☒	43 雞茸生菜包	Chicken San Chai Bao (2pcs)	8.8
👛	44 羊肉薄餅	Mongolian Lamb Pancakes (6 wraps)	14.8
	45 鼓油鴨薄餅	Soy Duck Pancake (6 wraps)	18.8





## MAINS FROM THE OCEAN

- |  |              |   |      |
|--|--------------|---|------|
|   | 46 避風塘炒軟殼蟹   | Soft Shell Crab, Fried Shallot, garlic and Black Bean Aberdeen Style                              | 36.8 |
|  | 47 薑蔥龍蝦尾配手拉麵 | Lobster Tail Sautéed in Ginger and Shallots, serve on Hand Pulled Noodles                         | 68.8 |
|  | 48 糖醋西澳大蝦王   | Western Australian King Prawns, Sweet and Sour Sautéed, serve with basic Fried Rice (8pcs)        | 48.8 |
|   | 49 XO三杯炒大蜆   | Live Pipsis, Three Cups and XO Sauce, Thai Basil  | 36.8 |
|   | 50 七味鳳梨蝦     | King Prawn Cutlets, Lightly Battered served with Pineapple Mayo and Seven Flavoured Chilli Powder | 28.8 |
|   | 51 香辣/頭抽蒜香蝦球 | King Prawns in Cutlets, Stir Fried in Garlic & Soy OR Chilli                                      | 26.8 |
|   | 52 時菜蝦球      | King Prawn Cutlets, Sauteed Vegetables  | 26.8 |
|   | 53 薑蔥蒸/香煎南極魚 | Glazier 51 Tooth fish, Steam Ginger & Shallots OR Pan Seared with Caramelised Soy                 | 48.8 |
|  | 54 椒鹽海鮮拼盤    | Combination of Seafood, Salt & Chilli   | 26.8 |





## MAINS FROM THE FARM

55	菠蘿咕嚕肉	Pork Neck, Battered, Sweet & Sour Sauce	18.8
56	鎮江金沙骨	American Ribs, Sauteed in Dark Rice Vinegar and served with Sweetened Mayo	28.8
🍴 57	XO 蒜心五花腩	Pork Belly Sliced, Stir Fried with Garlic Sprout, XO Sauce	22.8
58	柚子焗美排	American Ribs, Honey, Grapefruit, Baked in Foil	28.8
59	鬼馬牛柳粒	Steak Cubes, Chunky Fried Noodle, Waterchestnut, Oyster Sauce Sauteed	24.8
🍴 60	鐵板蒙古牛柳粒	Steak Cubes, Mongolian Sauce on Iron Plate Sizzle	26.8
🍴 61	孜然牛柳粒	Steak Cubes, dried Stir Fried with Cumin	22.8
🍴 62	特色山東雞	Shangdong Chicken, Deep Fried, Bone Out Maryland, Soy Vinegarette	22.8
🍴 63	四川辣子雞丁	Szechuan Chilli Chicken, Diced Chicken Fillet, Dried Chilli & Prickle Pepper	18.8
🍴 64	宮保雞丁	Kung Po Chicken, Diced Chicken Fillet, Black Fungi & Chilli	18.8
👨🍳 65	蔥油/ 沙薑白切雞	Steamed Chicken, Lightly Salted, Ginger & Shallot Oil Dressing OR Salty Ginger Dressing	26.8
👨🍳 66	茶香煙薰鴨	Half Duck, Oven Smoked in Oolong Tea Flavour	38.8





## PROVINCIAL FAVOURITES

 	67 四川回鍋肉	Pork Belly Sliced, Cabbage, Lightly Sweeten Spicy Style	18.8
	68 乾煸四季豆	Long Beans, Pork Minced, Oyster Sauce Stir Fried	16.8
	69 腊味芥蘭	Gai Lan, Preserved Chinese Pork Salamis Stir Fried	24.8
	70 金銀蛋上湯菠菜	Poached Spinach, House Chicken Soup, Eggs Trilogy	22.8
 	71 麻婆豆腐	Mapo Tofu, Chilli Oil, Pork Minced	18.8
	72 沙茶魚滑炒西葫蘆	Sliced Fish Cakes, Zucchini, Satay Sauce	22.8





# VEGETARIAN

👨‍🍳	✔️	🚫	73 銀杏雲耳炒時菜	Sauteed Mixed Vegetables, Black Fungi & Gingko	16.8
	✔️		74 椒絲腐乳炒通菜	Stir Fried Morning Glory, Aged ToFu & Fresh Chilli	16.8
	✔️	🚫	75 薑汁/ 蠔油芥蘭	Gai Lan, Oyster Sauce OR Ginger Juice Stir Fried	16.8
	✔️		76 豉油王蒸茄子	Eggplant, Steamed, Garlic and Soy	19.8
	✔️	🚫	77 金銀蒜炒小唐菜	Bok Choy, Stir Fried, Fresh Mashed & Fried Garlic	16.8
	✔️		78 椒鹽素拼	Mixed Vegetables, Lightly Battered, Salt & Chilli	22.8
	✔️		79 南乳豆腐煲	Assorted ToFu & Vermechilli Hot Pot in Red Fermented ToFu Sauce	22.8
	✔️		80 乾燒素雜菌	Coral & Assorted Mushroom Sautéed with lightly spiced Vegetarian Oyster Sauce	24.8
	✔️		81 葫蘆素咕魯	Battered Gluten Puff Stir Fried in Sweet & Sour Sauce	24.8





# SIDES

👤	82 蒸或炸銀絲卷	Silver Thread Rolls, Steamed or Deep Fried	6.8
🍴	83 招牌炒飯	House Special Fried Rice	18.8
🍴	84 蟹籽蘭粒蛋白炒飯	Fried Rice, Egg White, Gai Lan Diced, Dehydrated Shrimps and Crab Roe	24.8
🌿	85 蘑菇豆乾時菜炒飯	Fried Rice, Dehydrated ToFu, Straw Mushrooms & Broccoli	16.8
🍴	86 鮮蝦荷葉飯	Fried Rice, with Prawns & Chinese Mushroom steamed in Lotus Leaf	9.8
🍴	87 滷肉飯	Steamed Rice, Half Soy Egg, Braised Pork Soy Bolognese	6.8
🍴	88 絲苗白飯	Steamed Rice	3





# DESSERTS

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|------|----------|---|-----|
| ✓    | 89 杞子桂花糕 | Gogi Berry & Osmanthus Jelly              | 6.8 |
|      | 90 芒果布丁  | Mango Pudding                             | 4.8 |
| ✓ ✂  | 91 楊枝金露  | Sago Dessert, Mango and Coconut Milk      | 9.8 |
| 👨🍳 ✓ | 92 豆沙鍋餅  | Pancake Beijing Style, Red Bean           | 9.8 |
|      | 93 馳名流沙包 | Steamed Buns, Custard Salty Egg Yolk 3pcs | 7.8 |