

The story

Founded in London in 2001, Hakkasan has since become one of the world's most recognised Cantonese restaurants.

Headed up by Executive Chef Andrew Yeo, the menus blend authentic Chinese recipes with contemporary culinary influences resulting in unique and innovative dishes.

Introducing Hakkasan's signature Christmas menus: a selection of menus featuring Cantonese dishes celebrating the finest Chinese ingredients, especially created to be shared amongst friends and family.

Prices include VAT at the current rate
A discretionary service charge of 15%
will be added to your bill

✂ Signature

^v Vegetarian

^{vg} Vegan

^g Made with ingredients
not containing gluten

December 2020

We ask our guests with allergies or intolerances to make a
member of the team aware, before placing an order for food or
beverages.

For any of our guests with severe allergies or intolerances, please
be aware that although all due care is taken to prevent cross-
contamination there is a risk that allergen ingredients may be
present.

Please note, any bespoke orders requested cannot be guaranteed
as entirely allergen free and will be consumed at your own risk.

Ruby

Representing nobility, purity and passion

78 per person

available for parties of two or more

12noon to 5pm

Small eat

小吃

三式点心拼

带子虾烧卖

荀尖鲜虾饺

胡椒帝王蟹蒸饺

Dim sum trio

scallop shui mai

har gau

king crab, peppercorn sauce

香酥鸭沙拉

Crispy duck salad ✧

pomelo, pine nut, shallot

Main

主菜

爆炒鹿肉

Wok-fried venison with fennel

沙爹脆皮鸡

Roasted chicken in satay sauce

川味比目鱼

Szechuan halibut

pepper king soy sauce

Side

小菜

时令蔬菜

Seasonal vegetable ^{vg}

茉莉香米飯

Steamed jasmine rice ^{vg}

Dessert

甜点

Signature dessert

Sapphire

Signifying wisdom and royalty, protection and good fortune

98 per person

available for parties of two or more

Small eat 小吃

经典蒸点四部曲
小龙虾虾饺
比目鱼马蹄烧卖
胡椒帝王蟹蒸饺
极品野菌饺

Classic steamed dim sum
langoustine har gau, Prunier caviar
halibut shui mai, water chestnut
king crab, peppercorn sauce
wild mushroom ^{vg}

香酥鸭沙拉

Crispy duck salad ✧
pomelo, pine nut, shallot

Main 主菜

咖哩汁虾球

Spicy prawn ^g ✧
almond

橙香煎软鸡

Crispy citrus chicken with kumquat
seven spice dip, citrus sauce

脆皮麻香烤比目鱼

Sesame crusted halibut
spring onion, elderflower tea sauce

贰崧兰花苗

Stir-fry baby broccoli and preserved olive ^{vg}
crispy seaweed, pine nut

Side 小菜

时令蔬菜

Seasonal vegetable ^{vg}

茉莉香米飯

Steamed jasmine rice ^{vg}

Dessert 甜点

Signature dessert

Opal

Bringing loyalty and faithfulness, closeness and passion

78 per person

available for parties of two or more

Small eat

小吃

纯素四式点心拼
水晶百合南瓜饺
黑椒田园紫薯饺
豆仁翡翠上素饺
腐皮野菌松露饺

Vegan dim sum ^{vg}

golden squash, lily bulb
black pepper, purple sweet potato
sugar snap, edamame
wild mushroom, black truffle bean curd wrap

素鹅罗勒芒果沙拉

Crispy bean curd peel and basil cress salad ^{vg}

mango, onion, yuzu dressing

Main

主菜

黑椒炒斋鸡

Stir-fry black pepper yellow bean ^{vg}

sugar snap

松菇扒紫薯豆腐

Homemade purple sweet potato tofu ^{vg}

shimeji mushroom

田园蜜豆炒翠玉瓜

Stir-fry sugar snap pea ^{vg}

courgette, yam bean, eryngii mushroom, fried tofu

Side

小菜

时令蔬菜

Seasonal vegetable ^{vg}

双榄糯米饭

Olive glutinous rice ^{vg}

Dessert

甜点

Signature dessert ^{vg}

Emerald

Symbolising wealth and abundance

118 per person

available for parties of two or more

Small eat

小吃

经典蒸点四部曲

小龙虾虾饺

比目鱼马蹄烧卖

胡椒帝王蟹蒸饺

极品野菌饺

Classic steamed dim sum

langoustine har gau, Prunier caviar

halibut shui mai, water chestnut

king crab, peppercorn sauce

wild mushroom ^{vg}

芝麻虾多士

Sesame prawn toast ✕

crispy seaweed, enoki mushroom

Main

主菜

牛油豉汁炒带子

Browned butter black bean scallop

yam bean, pumpkin, macadamia nut

香煎银鳕鱼

Pan fried silver cod

茴香爆炒鹿肉烤骨髓

Wok-fry venison with charcoal grilled bone marrow

黑菌明火烧鸭

Black truffle roasted duck

tea plant mushroom

Side

小菜

时令蔬菜

Seasonal vegetable ^{vg}

葱花蛋炒饭

Spring onion and egg fried rice ^v

Dessert

甜点

Signature dessert

Diamond

A symbol of purity, bringing love and clarity

148 per person

available for parties of two or more

Small eat

小吃

至尊四式点心拼
凤眼鱼子龙虾饺
黑鱼子鲍鱼鸡烧卖
珍珠帝皇蟹饺
黑菌龙利鱼饺

Supreme dim sum

phoenix eye lobster
abalone and chicken shui mai, Prunier caviar
royal king crab
dover sole, black truffle

北京片皮鸭

Hakkasan signature Peking duck ✨

pancake, baby cucumber, spring onion

Main

主菜

蜜汁焗鱸魚

Grilled Chilean seabass in honey ✨

川味1辣子龙虾虾尾

Szechuan style lobster

Thai basil, Shaoxing rice wine

茴香爆炒鹿肉烤骨髓

Wok-fry venison with charcoal grilled bone marrow

北京鸭二度

Second course of Peking duck

choice of XO sauce, ginger and spring onion or black bean sauce

Side

小菜

时令蔬菜

Seasonal vegetable ^{vg}

葱花蛋炒饭

Spring onion and egg fried rice ^v

Dessert

甜点

Signature dessert

			GBP
	北京片皮鸭	Hakkasan signature Peking duck	110
	鱼子片皮鸭	with Prunier caviar	160
		with Heritage caviar	320
		whole duck, pancakes, 30g of caviar	
		second course, choice of XO sauce, black bean sauce	
		or ginger and spring onion	
		The award-winning Irish duck produces a tender duck full of flavour and consistent in quality. This unique duck is the secret to the success of our supreme signature Peking duck dish, with its succulent meat and crispy skin.	
	海鲜荟萃拼盘	Hakkasan supreme seafood platter	90
		Two tiers of fresh seafood on ice, including Carlingford oysters, tiger prawns, a lobster mango salad, hamachi ceviche, hand-dived scallop crudo and abalone salad. Served with goji berry cocktail sauce, sesame mustard sauce and Asian mignonette	
Soup 汤	龙皇粟米羹	Royal sweetcorn soup lobster, gai lan	17
	湘洲酸辣羹	Hot and sour soup chicken, shiitake mushroom, pomelo	13
	斋粟米羹	Vegetarian sweetcorn soup ^v	9
Dim sum 点心	经典蒸点四部曲	Classic steamed dim sum	39
	小龙虾烧卖	langoustine har gau with Prunier caviar	
	比目鱼马蹄烧卖	halibut shui mai with water chestnut	
	胡椒帝王蟹蒸饺	king crab with peppercorn sauce	
	极品野菌饺	wild mushroom ^{vg}	
	至尊四式点心拼	Supreme dim sum	42
	凤眼鱼子龙虾饺	phoenix eye lobster	
	黑鱼子鲍鱼鸡烧卖	abalone and chicken shui mai with Prunier caviar	
	珍珠帝王蟹饺	royal king crab	
	黑菌龙利鱼饺	dover sole with black truffle	
	经典炸点三部曲	Classic baked dim sum	32
	帝皇蟹白芦笋酥	king crab and white asparagus croquette	
	极品鲍鱼鸡肉酥	baked abalone and chicken puff	
	野菌松露太极酥	spring vegetable and black truffle	
	纯素四式点心拼	Vegan dim sum ^{vg}	22
	水晶百合南瓜饺	golden squash and lily bulb	
	黑椒田园紫薯饺	black pepper and purple sweet potato	
	豆仁翡翠上素饺	sugar snap and edamame	
	腐皮野菌松露饺	wild mushroom with black truffle bean curd wrap	

Small eat
小吃

慢烤西班牙黑毛猪叉烧	24 hours slow roasted Iberico pork char siu black garlic glaze, crackling, mustard dressing	34
With rich, dark meat, the Iberico black pig has earned a reputation as the ‘Wagyu’ of the pork world. The extreme marbling of fat gives the pork a sweet, buttery flavour and a delicate texture, elevating dishes to new heights.		

芝麻虾多士	Sesame prawn toast ✧ crispy seaweed, enoki mushroom	22
椒盐鲜鱿	Salt and pepper squid	19
金丝软壳蟹	Golden fried soft shell crab red chilli	19
百味台式豆腐	Crispy silken tofu ^{vg} Szechuan pepper	12
羊肚菌春卷	Morel mushroom and vegetable spring roll ^v edamame, osmanthus fragrance	15

Salad
沙拉

香酥鸭沙拉	Crispy duck salad ✧ with pomelo, pine nut and shallot	27
素鹅罗勒芒果沙拉	Crispy bean curd peel and basil cress salad ^{vg} mango, onion, yuzu dressing	25

Fish
鱼

香槟焗鳕鱼	Roasted silver cod in honey ✧ Champagne and honey	52
蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✧	52
清蒸智利鲈鱼	Steamed Chilean seabass ^g soy sauce or black bean sauce	47

脆皮麻香烤比目鱼	Sesame crusted halibut spring onion, eldeflower tea sauce	38
The Greenland halibut is found in the cold waters of the North Atlantic and Arctic Ocean. Appreciated for its snowy-white flesh and delicate, soft texture, this fish is a highly sought-after delicacy.		

Seafood 海鲜			GBP
	辣子琵琶基围虾	Crispy fresh water prawn dried chilli, cashew nut	31
	咖喱汁虾球	Spicy prawn ^g ✕ lily bulb, almond	32
	牛油豉汁炒带子	Browned butter black bean scallop yam bean, pumpkin, macadamia nut	39
	川味1辣子龙虾虾尾	Szechuan style lobster Thai basil, Shaoxing rice wine	62

Poultry 家禽			
	沙爹脆皮鸡	Roasted chicken in satay sauce	25
	台式三杯鸡煲	Sanpei chicken claypot sweet basil, chilli, spring onion	26
	黑菌明炉烧鸭	Black truffle roasted duck tea plant mushroom	42
	橙香煎软鸡	Crispy citrus chicken with kumquat seven spice dip, citrus sauce	28

Meat 肉			
	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork pomegranate	24
	茶香薰牛腩	Smoked beef ribs with jasmine tea ✕	37
	茴香爆炒鹿肉烤骨髓	Wok-fry venison with charcoal grilled bone marrow	42
	百合豉味牛柳	Stir-fry rib eye beef with lily bulb ^g in black bean sauce	39
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot ✕	39

碳烧和牛配黑菌子蜜

Grilled Australian Wagyu beef

baby leek, goji berry honey truffle glaze

85

The unique qualities of Wagyu beef are unsurpassed; it has abundant fine marbling which produces buttery and tender meat. Our Australian Wagyu beef is paired with raw and cold filtered English honey locally sourced from sustainable apiaries.

Tofu and Vegetable 豆腐和蔬菜	豆腐茄子天白菇煲	Tofu, aubergine and Japanese mushroom claypot ❧ chilli, black bean sauce	GBP 15
	时令蔬菜	Chinese vegetable ^v	
	银白菜苗	Pak choi	15
	黑椒莲藕百合炒露笋	Stir-fry lotus root, asparagus and lily bulb ^{vg} black pepper	14
	贰崧兰花苗	Stir-fry baby broccoli and preserved olive ^{vg} crispy seaweed, pine nut	18
	田园蜜豆炒翠玉瓜	Stir-fry sugar snap pea ^{vg} courgette, yam bean, eryngii mushroom, fried tofu	15
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Noodle and Rice 面条和米饭	黑椒炒斋鸡	Stir-fry black pepper yellow bean ^{vg} sugar snap	18
	茉莉香米饭	Steamed jasmine rice ^{vg}	5pp
	葱花蛋炒饭	Spring onion and egg fried rice ^v	12
	榄菜素炒饭	Vegetable fried rice with preserved olive leaf ^{vg}	14
	客家炒中华拉面	Hakka noodle ❧ shimeji mushroom, beansprout, katsuobushi	18
	桂花帝皇蟹肉面线	King crab glass noodle red chilli, XO sauce	36