

### The story

Founded in 2001, Hakkasan celebrates Cantonese cuisine using traditional techniques and the finest ingredients with a contemporary flair.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern dishes found only at Hakkasan.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured in the restaurants globally alongside "only at" dishes created exclusively for each location.

Enjoy the world of Hakkasan in every detail. From the scents and the sounds to the last artful bite, the team carefully and meticulously craft a truly immersive journey.

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Prices include VAT at the current rate  
A discretionary service charge of 13.5%  
will be added to your bill

✱ Signature

v Vegetarian

vg Vegan

g Made with ingredients  
not containing gluten

pp Per person

March 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.

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## Plum blossom

A symbol of purity and resilience. The first flower to bloom each year.

78 per person  
available for parties of two or more

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### Small eat 小吃

金丝软壳蟹 Golden fried soft shell crab  
red chilli

四式点心拼 Four style dim sum  
 荀尖鲜虾饺 har gau  
 带子虾烧卖 scallop shui mai  
 豆仁翡翠上素饺 sugar snap and edamame  
 极品野菌饺 wild mushroom <sup>vg</sup>

### Main 主菜

香煎银鳕鱼 Pan-fry silver cod  
mango, pickled yam bean, barbecue XO sauce

咖喱汁虾球 Spicy prawn <sup>g</sup> ✪  
lily bulb, almond

百合豉味牛柳 Stir-fry rib eye beef with lily bulb in black bean sauce <sup>g</sup>

沙爹脆皮鸡 Roasted chicken in satay sauce

### Side 小菜

时令蔬菜 Seasonal vegetable <sup>vg</sup>

茉莉香米饭 Steamed jasmine rice <sup>vg g</sup>

### Dessert 甜点

Signature dessert

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## Pearl

A natural stone associated with wisdom as well as hidden talent and beauty.

128 per person  
available for parties of two or more

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### Small eat 小吃

鱼子片皮鸭 Hakkasan signature Peking duck with Prunier caviar ✨  
pancake, baby cucumber, spring onion

至尊四式点心拼 Supreme dim sum  
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  
珍珠帝皇蟹饺 royal king crab jade dumpling  
黑菌龙利鱼饺 dover sole with black truffle

### Main 主菜

香槟焗鳕鱼 Roasted silver cod ✨  
Champagne and honey

蒙古酱羊扒 Mongolian style lamb chop

芋头慕斯豉汁扇贝 Brown-butter black bean scallop  
taro mousseline

北京鸭二度 Second course of Peking duck  
choice of XO sauce, ginger and spring onion or black bean suace

### Side 小菜

田园蜜豆炒翠玉瓜 Stir-fry sugar snap pea <sup>vg</sup>  
courgette, yam bean, eryngii mushroom, fried tofu

茉莉香米饭 Steamed jasmine rice <sup>vg g</sup>

### Dessert 甜点

Signature dessert

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## Shou

One of the Five Blessings, signifying long life, happiness and harmony

98 per person  
available for parties of two or more

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### Small eat

小吃

经典蒸点四部曲  
小龙虾虾饺  
比目鱼马蹄烧卖  
珍珠帝皇蟹饺  
极品野菌饺

Classic steamed dim sum  
langoustine har gau with Prunier caviar  
halibut shui mai with water chestnut  
king crab with peppercorn sauce  
wild mushroom <sup>vg</sup>

香酥鸭沙拉  
Crispy duck salad ✨  
pomelo, pine nut, shallot

### Main

主菜

辣子琵琶基围虾  
Crispy fresh water prawn  
dried chilli, cashew nut

蜜汁焗鲈鱼  
Grilled Chilean seabass in honey ✨

蒜子黑椒牛仔粒  
Stir-fry black pepper rib eye beef with Merlot ✨

黑菌明火烧鸭  
Black truffle roasted duck  
tea plant mushroom

### Side

小菜

时令蔬菜  
Seasonal vegetable <sup>vg</sup>

茉莉香米饭  
Steamed jasmine rice <sup>vg g</sup>

### Dessert

甜点

Signature dessert

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## Taste of Hakkasan

a curated selection of our signature dishes

34 per person  
choice of small eat and main

39 per person  
choice of small eat, main and dessert  
choice of selected cocktail

Monday-Sunday  
12 noon to 6.30pm

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### Small eat

小吃  
choose one

蒸点心 Steamed dim sum

炸点心 Baked dim sum

纯素点心 Vegan dim sum <sup>vg</sup>

素鹅罗勒芒果沙拉 Crispy bean curd peel and basil cress salad <sup>vg</sup>  
mango, onion, yuzu dressing

### Main

主菜  
choose one

蒜子黑椒牛仔粒 Stir-fry black pepper rib eye beef with Merlot ✪

咖喱汁虾球 Spicy prawn <sup>g</sup> ✪  
lily bulb, almond

金不换川辣比目鱼 Szechuan halibut  
pepper king soy sauce

石榴咕嚕肉 Sweet and sour Duke of Berkshire pork  
pomegranate

黑椒炒斋鸡 Stir-fry black pepper yellow bean <sup>vg</sup>  
sugar snap

芋头慕斯豉汁扇贝 Brown-butter black bean scallop  
taro mousseline

田园蜜豆炒翠玉瓜 Stir-fry sugar snap pea <sup>vg</sup>  
courgette, yam bean, eryngii mushroom, fried tofu

### Side

小菜

时令蔬菜 Seasonal vegetable <sup>vg</sup>

茉莉香米飯 Steamed jasmine rice <sup>vg g</sup>

### Dessert

甜点

Signature dessert

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# Chrysanthemum

A symbol of longevity, good health and vitality

68 per person

available for parties of two or more

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## Small eat 小吃

素鹅罗勒芒果沙拉 Crispy bean curd peel and basil cress salad <sup>vg</sup>  
mango, onion, yuzu dressing

纯素四式点心拼 Vegan dim sum <sup>vg</sup>  
水晶百合南瓜饺 golden squash and lily bulb crystal dumpling  
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

## Main 主菜

黑椒炒斋鸡 Stir-fry black pepper yellow bean <sup>vg</sup>  
sugar snap

贰崧兰花苗 Stir-fry baby broccoli and preserved olive <sup>vg</sup>  
crispy seaweed, pine nut

豆腐茄子天白菇煲 Tofu, aubergine and Japanese mushroom claypot <sup>vg</sup> ✨  
chilli, black bean sauce

黑菌炒崧菇玉兰脆藕 Stir-fry lotus root and lily bulb with truffle <sup>vg</sup>  
gai lan, shimeiji mushroom

## Side 小菜

时令蔬菜 Seasonal vegetable <sup>vg</sup>

榄菜素炒饭 Vegetable fried rice with preserved olive leaf <sup>vg</sup>

## Dessert 甜点

Signature dessert <sup>vg</sup>

GBP

北京片皮鸭	Hakkasan signature Peking duck	110
鱼子片皮鸭	with Prunier caviar	150
	with Beluga 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.	

## 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 <sup>v</sup>	9
草药鸡肉饺子野菌汤	Double boiled mushroom broth (for two people) herbal chicken dumpling	18

## Dim sum 点心

经典蒸点四部曲	Classic steamed dim sum	39
小龙虾虾饺	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 <sup>vg</sup>	
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 jade dumpling	
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 <sup>vg</sup>	22
水晶百合南瓜饺	golden squash and lily bulb crystal dumpling	
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	28
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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.

紫菇炒蒿菘	Stir-fry vegetable lettuce wrap <sup>vg</sup>	13
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芝麻虾多士	Sesame prawn toast crispy seaweed, enoki mushroom	20
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椒盐鲜鱿	Salt and pepper squid	18
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金丝软壳蟹	Golden fried soft shell crab red chilli	17
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百味台式豆腐	Crispy silken tofu <sup>vg</sup> Szechuan pepper	12
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羊肚菌春卷	Morel mushroom and vegetable spring roll <sup>v</sup> edamame, osmanthus fragrance	15
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Salad  
沙拉

香酥鸭沙拉	Crispy duck salad ✨ with pomelo, pine nut and shallot	25
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素鹅罗勒芒果沙拉	Crispy bean curd peel and basil cress salad <sup>vg</sup> mango, onion, yuzu dressing	25
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Fish  
鱼

香槟焗鳕鱼	Roasted silver cod ✨ Champagne and honey	49
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蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✨	49
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清蒸智利鲈鱼	Steamed Chilean seabass <sup>g</sup> soy sauce or black bean sauce	45
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脆皮麻香烤比目鱼	Sesame crusted halibut spring onion, elfdflower tea sauce	38
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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.

			GBP
Seafood 海鲜	辣子琵琶基围虾	Crispy fresh water prawn dried chilli, cashew nut	29
	咖喱汁虾球	Spicy prawn <sup>g</sup> ✪ lily bulb, almond	28
	芋头慕斯豉汁扇贝	Brown-butter black bean scallop taro mousseline	36
	姜汁牛油爆炒活龙虾	Wok-fry native lobster ginger butter sauce	68
		Originally caught from the shores of Cornwall and Scotland, native lobster is sweet with a depth and richness of flavour. Renowned for its quality, this lobster is meaty and luxurious. Only available when in season.	
Poultry 家禽	沙爹脆皮鸡	Roasted chicken in satay sauce	23
	台式三杯鸡煲	Sanpei chicken claypot sweet basil, chilli, spring onion	21
	黑菌明炉烧鸭	Black truffle roasted duck tea plant mushroom	39
Meat 肉	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork pomegranate	19
	茶香薰牛腩	Smoked beef ribs with jasmine tea ✪	33
	百合豉味牛柳	Stir-fry rib eye beef with lily bulb in black bean sauce <sup>g</sup>	32
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot ✪	32
	碳烧和牛配黑菌子蜜	Grilled Australian Wagyu beef baby leek, goji berry honey truffle glaze	75
		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.	

			GBP
Tofu and Vegetable 豆腐和蔬菜	豆腐茄子天白菇煲	Tofu, aubergine and Japanese mushroom claypot ㊄ chilli, black bean sauce	15
	时令蔬菜	Chinese vegetable <sup>v</sup>	
	银白菜苗	Pak choi	15
	芥兰	Gai lan	15
	黑椒莲藕百合炒露笋	Stir-fry lotus root, asparagus and lily bulb <sup>vg</sup> black pepper	13
	贰崧兰花苗	Stir-fry baby broccoli and preserved olive <sup>vg</sup> crispy seaweed, pine nut	18
	田园蜜豆炒翠玉瓜	Stir-fry spring sugar snap pea <sup>vg</sup> courgette, yam bean, eryngii mushroom, fried tofu	15
黑椒炒斋鸡	Stir-fry black pepper yellow bean <sup>vg</sup> sugar snap	18	
Noodle and Rice 面条和米饭	茉莉香米饭	Steamed jasmine rice <sup>vg</sup>	4pp
	葱花蛋炒饭	Spring onion and egg fried rice <sup>v</sup>	12
	榄菜素炒饭	Vegetable fried rice with preserved olive leaf <sup>vg</sup>	14
	星州炒米	Singapore vermicelli prawn, squid	15
	客家炒中华拉面	Hakka noodle ㊄ shimeji mushroom, beansprout, katsuobushi	15

