

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

April 2018

Guests with allergies and intolerances should make a member of the team aware,
before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due
care is taken, there is a risk of allergen ingredients still being present.

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

Taste of Hakkasan

Selection of cocktail choose one

The Hakka

Belvedere vodka, Akashi-tai sake, lychee, lime, coconut and passion fruit

Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

Hakkatini

Grey Goose L'Orange vodka, Campari, Grand Marnier, apple and orange cream citrate bitters

Green Destiny

Zubrowka Bison Grass vodka, cucumber, kiwi and apple

Fruit blends

Kowloon Cooler

Strawberries, raspberries, blackberries, lychee, apple and cranberry, lemonade

Gavati Refresher

lemongrass, raspberries, peach, guava, elderflower and lemon

Coco Passion

Coconut, passion fruit, almond syrup and coconut water

Green Nile

Kiwi, ginger, coriander, lychee and apple

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Taste of Hakkasan

32 per person

choice of small eat and main

38 per person

choice of small eat, main and dessert

choice of selected cocktail

Monday - Friday

Lunch - 12 noon to 5pm

Saturday - Sunday

12 noon to 6pm

Small eat

choose one

Dim sum selection

with Sakura salad

Vegetarian dim sum selection ^V

with Sakura salad

Main

choose one

Stir-fry black pepper rib eye beef with Merlot

Spicy prawn

with lily bulb and almond

Stir-fry Chilean seabass

in truffle sauce with shimeji mushroom

Sweet and sour Duke of Berkshire pork

with pomegranate

Stir-fry black pepper vegetarian chicken ^V

with sugar snap

Three style mushroom stir-fry ^V

with gai lan, lily bulb and macadamia nut

Stir-fry four style vegetable in Szechuan sauce ^V

with Thai asparagus, yam bean, shimeji mushroom and silken tofu

Stir-fry baby broccoli and preserved olive ^V

with crispy seaweed and pine nut

Side

Seasonal vegetable

Jasmine rice

Dessert

Selection of dessert

Signature menu
Vegetarian

60 per person
available for parties of two or more

Small eat

Crispy bean curd peel and basil cress salad^v
with mango and onion in peanut yuzu dressing

Vegetarian dim sum platter^v
gong choi and lily bulb dumpling
cordycep flower shumai
Chinese chive jade dumpling
soy crumble bean curd dumpling

Main

Stir-fry black pepper vegetarian chicken^v
with sugar snap

Tofu, aubergine and Japanese mushroom claypot^v
with chilli and black bean sauce

Stir-fry baby broccoli and preserved olive^v
with crispy seaweed and pine nut

Three style mushroom stir-fry^v
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Jasmine rice

Dessert

Selection of dessert

Signature menu

70 per person
available for parties of two or more

Small eat

Dim sum platter

scallop shumai
har gau
Chinese chive dumpling
duck and yam bean dumpling

Golden fried soft shell crab
with red chilli

Main

Silver cod with Zhengjiang vinegar glaze

Crispy fresh water prawn
with dried chilli and cashew nut

Roasted chicken in satay sauce

Mongolian style lamb chop

Seasonal vegetable

Jasmine rice

Dessert

Selection of dessert

Signature menu

90 per person
available for parties of two or more

Small eat

Dim sum platter
scallop shumai
har gau
Chinese chive dumpling
duck and yam bean dumpling

Crispy duck salad
with pomelo, pine nut and shallot

Main

Grilled Chilean seabass in honey

Spicy prawn
with lily bulb and almond

Roasted chicken in satay sauce

Stir-fry black pepper rib eye beef with Merlot

Seasonal vegetable

Egg fried rice

Dessert

Selection of dessert

Signature menu

120 per person
available for parties of two or more

A glass of Louis Roederer Brut Premier NV
Champagne, France 12%

Small eat

Peking duck with Prunier caviar
first course with pancake
second course with a choice of XO sauce,
black bean sauce or ginger and spring onion

Steamed har gau with gold leaf

Baked venison puff

Main

Roasted silver cod
with Champagne and honey

Stir-fry Alaskan king crab in XO sauce
with sugar snap and shimeji mushroom

Stir-fry rib eye beef with lily bulb in black bean sauce

Stir-fry lotus root, asparagus and lily bulb ^v
in black pepper

Spring onion and egg fried rice

Dessert

Selection of dessert

| | | | GBP |
|---|----------|--|-------------------|
| Supreme | 魚子片皮鴨 | Hakkasan signature Peking duck with: Beluga caviar Hakkasan special reserve Qiandao caviar Prunier caviar whole duck, with 16 pancake and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion | 320 220 150 |
| | 北京片皮鴨 | Hakkasan signature Peking duck whole duck, with 16 pancake, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion | 110 |
| Only at London The locally sourced ingredients that we use are subject to market availability | 碳燒海鹽澳洲和牛 | Grilled Australian Wagyu rib eye beef with spring onion soya | 75 |
| | 香煎鵝肝帶子 | Seared scallop with foie gras sauce | 38 |
| | 麻辣香酥花腩 | Slow-cooked Szechuan pork belly with lily bulb and dry chilli | 28 |
| | 醬燒汁羊角豆 | Sautéed spicy okra with shiitake mushroom and bonito flake | 15 |
| Soup | 龍皇粟米羹 | Royal sweetcorn soup with lobster and minced gai lan | 17 |
| | 湘洲酸辣羹 | Hot and sour soup with chicken, shiitake mushroom and pomelo | 13 |
| | 齋粟米羹 | Vegetarian sweetcorn soup ^v | 9 |
| | 齋湘洲素翅羹 | Vegetarian hot and sour soup ^v | 12 |

| | | | GBP |
|-----------|---|---|-----|
| Small eat | 至尊四式點心拼 | Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shumai with caviar royal king crab jade dumpling dover sole dumpling with black truffle | 30 |
| | 四式點心拼 | Dim sum platter scallop shumai har gau Chinese chive dumpling duck and yam bean dumpling | 19 |
| | 齋點心拼 | Vegetarian dim sum platter ^v gong choi and lily bulb dumpling cordycep flower shumai Chinese chive jade dumpling soy crumble bean curd dumpling | 16 |
| | 金箔鮮蝦餃 | Steamed har gau with gold leaf | 25 |
| | 紫菇炒齋菘 | Stir-fry vegetable lettuce wrap ^v | 12 |
| | 香酥鴨卷 | Crispy duck roll | 9 |
| | 鵝肝醬蝦多士 | Sesame prawn toast with foie gras | 22 |
| | 椒鹽鮮魷 | Salt and pepper squid | 16 |
| | 茶香薰牛腩 | Smoked beef ribs with jasmine tea | 26 |
| | 金絲軟殼蟹 | Golden fried soft shell crab with red chilli | 15 |
| | 風沙南瓜豆腐 | Salt and pepper tofu ^v homemade pumpkin tofu | 10 |
| 羊肚菌春卷 | Morel mushroom and vegetable spring roll ^v with edamame and gui hua | 14 | |
| Salad | 沙律香酥鴨 | Crispy duck salad with pomelo, pine nut and shallot | 25 |
| | 素鵝羅勒洋芒沙律 | Crispy bean curd peel and basil cress salad ^v with mango and onion in peanut yuzu dressing | 25 |

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| Fish | 香檳焗鱈魚 | Roasted silver cod with Champagne and honey | GBP 49 |
| | 蜜汁焗鱸魚 | Grilled Chilean seabass in honey | 49 |
| | 清蒸智利鱸魚 | Steamed Chilean seabass with a choice of soya sauce or black bean sauce | 49 |
| Seafood | 濃湯龍蝦焗生麵 | Braised lobster with egg noodle in royal supreme sauce | per 100g 15 |
| | XO醬帝王蟹 | Stir-fry Alaskan king crab in XO sauce with sugar snap and shimeji mushroom | 60 |
| | 辣子琵琶基圍蝦 | Crispy fresh water prawn with dried chilli and cashew nut | 27 |
| | 咖哩汁蝦球 | Spicy prawn with lily bulb and almond | 26 |

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| Poultry | 沙爹脆皮雞 | Roasted chicken in satay sauce | GBP 23 |
| | 台式三杯雞煲 | Sanpei chicken claypot with sweet basil, chilli and spring onion | 21 |
| | 黑菌明爐燒鴨 | Black truffle roasted duck with tea plant mushroom | 39 |
| | 挂爐琵琶鴨 | Pipa duck | 29 |
| | 京葱爆鴨片 | Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion | 25 |
| Meat | 石榴咕嚕肉 | Sweet and sour Duke of Berkshire pork with pomegranate | 19 |
| | 百合鼓味牛柳 | Stir-fry rib eye beef with lily bulb in black bean sauce | 35 |
| | 蒜子黑椒牛仔粒 | Stir-fry black pepper rib eye beef with Merlot | 28 |
| | 蒙古醬羊扒 | Mongolian style lamb chop | 30 |
| Tofu | 天白菇自製豆腐煲 | Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce | 15 |

| | | | GBP |
|-----------|-----------|--|-----|
| Vegetable | 時日蔬菜 | Chinese vegetable ^V | |
| | 銀白菜苗 | Pak choi | 14 |
| | 芥蘭 | Gai lan | 14 |
| | 黑椒蓮藕百合炒露筍 | Stir-fry lotus root, asparagus and lily bulb ^V in black pepper | 13 |
| | 貳崧蘭花苗 | Stir-fry baby broccoli and preserved olive ^V with crispy seaweed and pine nut | 18 |
| | 夏果鮮三菇炒玉蘭度 | Three style mushroom stir-fry ^V with gai lan, lily bulb and macadamia nut | 22 |
| Zai Choi | 黑椒炒齋雞 | Stir-fry black pepper vegetarian chicken ^V with sugar snap | 18 |
| | 醬爆炒四蔬 | Stir-fry four style vegetable in Szechuan sauce ^V with Thai asparagus, yam bean, shimeji mushroom and silken tofu | 18 |
| Rice | 茉莉香米飯 | Steamed jasmine rice ^V | 5 |
| | 蔥花蛋炒飯 | Spring onion and egg fried rice ^V | 10 |
| | 欖菜素炒飯 | Vegetable fried rice with preserved olive leaf ^V | 12 |
| Noodle | 星州炒米 | Singapore vermicelli with prawn and squid | 14 |
| | 星州素炒米 | Vegetarian Singapore vermicelli ^V | 12 |
| | 客家炒中華拉麵 | Hakka noodle ^V with shimeji mushroom and beansprout | 13 |

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