
Hakkasan Hanway Place
A la Carte

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

June 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.

Hakka Pre-Theatre

30 per person with a choice of selected cocktail

Lunch

Monday-Saturday

Dinner

Sunday-Wednesday 5.30pm to 6.30pm and after 8.30pm

Thursday-Saturday 5.30pm to 6.30pm and after 9.45pm

Cocktail

choose one

Fleur de Coco

Belvedere vodka, Akashi-Tai sake, raspberry and coconut water

Ginseng Daiquiri

El Dorado 3 yrs rum, Kamm and Sons aperitif and pink grapefruit

Thyme for Collins

Tanqueray no.Ten gin, Skinos Mastiha liqueur, fresh thyme and bitter lemon

Small eat

choose one

Crispy duck salad

with pomelo, pine nuts, shallot

Crispy bean curd peel and basil cress salad ^v

with mango and onion in peanut yuzu dressing

Main

choose one

Roasted chicken in Satay sauce

Stir-fry black pepper vegetarian chicken ^v

with sugar snap

Side

Seasonal vegetable

Vegetable fried rice with preserved olive leaf ^v

Dessert

Jivara bomb ^v

hazelnut praline, milk chocolate, rice crispies

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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

Pink Mojito

Don Julio reposado tequila, mint, lime and cranberry

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

38 per person with a choice of selected cocktail

Lunch

Monday-Saturday

Dinner

Monday-Sunday 5.30pm to 6.30pm

Monday-Thursday 9.30pm to last order

Sunday 9pm to last order

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

choose one

Jivara bomb ^V

hazelnut praline, milk chocolate, rice crispies

Apple and Sesame croustillant ^V

tahini, caramelised chocolate, puff pastry

Seasonal fruit selection

Signature menu

Vegetarian

58 per person

available for parties of two or more

Small eat

Stir-fry vegetable lettuce wrap

Morel mushroom and vegetable spring roll
with edamame and gui hua

Main

Stir-fry black pepper vegetarian chicken
with sugar snap

Stir-fry four style vegetable in Szechuan sauce
with Thai asparagus, yam bean, shimeji mushroom and silken tofu

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

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

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

68 per person
available for parties of two or more

Small eat

Dim sum platter

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

Salt and pepper squid

Main

Pan-fry silver cod

Spicy prawn
with lily bulb and almond

Stir-fry black pepper rib eye beef with Merlot

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

88 per person
available for parties of two or more

Small eat

Crispy duck salad
with pomelo, pine nut and shallot

Sesame prawn toast with foie gras

Main

Grilled Chilean seabass in honey

Crispy fresh water prawn
with dried chilli and cashew nut

Mongolian style lamb chop

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

118 per person
available for parties of two or more

Small eat

Hakkasan signature Peking duck with Prunier caviar
with pancake, baby cucumber and spring onion
second course with a choice of XO sauce or ginger and spring onion

Golden fried soft shell crab
with red chilli

Main

Roasted silver cod
with Champagne and honey

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

Crispy fresh water prawn
with dried chilli and cashew nut

Stir-fry Peking duck

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

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	碳燒海鹽和牛	Grilled 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
	湘洲素酸辣羹	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 har gau scallop shumai 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
	紫菇炒齋鬆	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	Fried homemade pumpkin tofu ^V	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
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

			GBP
Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	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
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Seafood	濃湯龍蝦燜生麵	Braised whole 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

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
	掛爐琵琶鴨	Pipa duck	29
	京蔥爆鴨片	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	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	15

Vegetable			GBP
	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
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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
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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
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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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