
Hakkasan Mayfair
Dim sum lunch

12 noon to 5pm

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

February 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.

Tea and dim sum menu

Selection of fruit blend

Choose one

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

Tea and dim sum menu

35 per person

38 per person

choice of dessert per person

42 per person

choice of dragons well green tea or white peony tea

one fruit blend per person

choice of dessert per person

available for parties of two to seven

Char sui bun

Har gau

Chinese chive dumpling

Black truffle and chicken roll

Baked venison puff

Crispy bean curd red rice cheung fun ^v

Stir-fry French bean with vegetarian XO sauce ^v

Dessert

choose one

Tropical baked alaska

coconut, passion fruit, warm pineapple

Coffee and cassis ganache

coffee ganache, cassis, pecan nut

Bespoke tea listing by Yauatcha			GBP
Blue Tea	安溪鐵觀音	Anxi Tie Guan Yin (roast) Fujian, China	6
	高山烏龍	High Mountain Oolong Ali Mountain, Chiayi, Taipei, Taiwan	8
	古典美人	Classical Beauty Taipei, Taiwan	7
White Tea	白牡丹	White Peony Fujian, China	7
Black Tea	滇紅	Tian Hong Yuannan, China	4.5
Dark Tea	普洱	Old Puer Ya Jian Yuannan, China	6
Green Tea	三峽龍井綠茶	Dragons Well green tea Sanshia, Taipei, Taiwan	6
Flower Tea	茉莉香片	Jasmine green tea Taipei, Taiwan	4.5
	蘭花包種茶	Orchid Pao Chung Cha Taipei, Taiwan	4.5

			GBP
Steamed	帶子蝦燒賣	Scallop shumai with tobiko caviar	9
	豬肉燒賣	Pork and prawn shumai	6
	松菌鴨肉餃	Silver hill truffle duck dumpling	8
	鮮蝦菲菜餃	Chinese chive dumpling with prawn and crabmeat	8
	瑤柱小籠包	Siew long bun with pork and dried scallop	7
	鱈魚子蘭花餃	Silver cod and caviar dumpling	12
	竹筴瑤柱灌燙餃	Seafood dumpling consommé	7
	珍珠荷葉飯	Sticky rice in lotus leaf with chicken, Chinese sausage and salted egg yolk	6
	蠔皇叉燒包	Char sui bun	5
	荀尖鮮蝦餃	Har gau	7
Cheung fun	神戶牛肉腸粉	Wagyu beef cheung fun	16
	芥蘭蝦腸粉	Prawn and gai lan cheung fun	8
	葡汁脆齋腸粉	Crispy bean curd cheung fun ^v	7
	梅菜叉燒腸粉	Char sui and mui choi cheung fun	8
	酥脆魚蝦紅米腸粉	Prawn and silver cod crispy red rice cheung fun	7

			GBP
Fried, baked and grilled	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v	14
	香酥鴨卷	Crispy duck roll	9
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	22
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	15
	黑菌脆雞卷	Black truffle and chicken roll	9
	風沙南瓜豆腐	Salt and pepper tofu ^v homemade pumpkin tofu	10
	椒鹽鮮魷	Salt and pepper squid	16
	荔茸鶴鶉	Quail taro croquette	8
	蜜汁鹿肉酥	Baked venison puff	6

