

### The story

Hakkasan was founded in London in 2001 and has since become one of the world's most distinguished Cantonese restaurants.

Hakkasan's unique cuisine blends authentic Chinese recipes with contemporary influences. The kitchen is led by talented chefs whose passions lie in creating unique and modern Cantonese cuisine using traditional techniques and the finest seasonal ingredients.

With every detail carefully considered, from the luxury interiors to the artfully arranged plates, Hakkasan offers a truly immersive experience.

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

October 2018

✱ Signature dishes  
v Vegetarian dishes

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.

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## Lotus menu

The water lily plant is a promise of truth, purity and enlightenment.

58 per person  
available for parties of two or more

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### Small eat 小吃

紫菇炒齋菘

Stir-fry vegetable lettuce wrap <sup>v</sup>

羊肚菌春卷

Morel mushroom and vegetable spring roll <sup>v</sup>  
with edamame and gui hua

### Main 主菜

黑椒炒齋雞

Stir-fry black pepper vegetarian chicken <sup>v</sup>  
with sugar snap

醬爆炒四蔬

Stir-fry four style vegetable in Szechuan sauce <sup>v</sup>  
with Thai asparagus, yam bean, shimeji mushroom and silken tofu豆腐茄子天  
白菇煲Tofu, aubergine and Japanese mushroom claypot <sup>v</sup> ✨  
with chilli and black bean sauce夏果鮮三菇  
炒玉蘭度Three style mushroom stir-fry <sup>v</sup>  
with gai lan, lily bulb and macadamia nut

時日蔬菜

Chinese vegetable <sup>v</sup>

茉莉香米飯

Steamed jasmine rice <sup>v</sup>

### Dessert 甜點

廚師精選

Chef selection <sup>v</sup>

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## Bamboo menu

Never losing all its leaves, bamboo is a symbol for durability and steadfastness.

68 per person  
available for parties of two or more

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### Small eat

小吃

素鵝羅勒

洋芒沙律

Crispy bean curd peel and basil cress salad <sup>v</sup>

with mango and onion in peanut yuzu dressing

椒鹽鮮魷

Salt and pepper squid

### Main

主菜

香煎鱈魚

Pan-fry silver cod

咖哩汁蝦球

Spicy prawn ✨  
with lily bulb and almond

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye beef with Merlot ✨

沙爹脆皮雞

Roasted chicken in satay sauce

時日蔬菜

Chinese vegetable <sup>v</sup>

茉莉香米飯

Steamed jasmine rice <sup>v</sup>

### Dessert

甜點

廚師精選

Chef selection

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## Phoenix menu

The mythical bird is a symbol of the sun, a bearer of good fortune, and longevity.

88 per person  
available for parties of two or more

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### Small eat 小吃

香酥鴨沙律

Crispy duck salad ✨  
with pomelo, pine nut and shallot

鵝肝醬蝦多士

Sesame prawn toast with foie gras

### Main 主菜

蜜汁焗鱸魚

Grilled Chilean seabass in honey ✨

辣子琵琶基圍蝦

Crispy fresh water prawn  
with dried chilli and cashew nut

蒙古醬羊扒

Mongolian style lamb chop

沙爹脆皮雞

Roasted chicken in satay sauce

時日蔬菜

Chinese vegetable <sup>v</sup>

茉莉香米飯

Steamed jasmine rice <sup>v</sup>

### Dessert 甜點

廚師精選

Chef selection

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## Dragon menu

The enduring symbol of power, strength and vigilance.

118 per person  
available for parties of two or more

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### Small eat 小吃

魚子片皮鴨 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

金絲軟殼蟹 Golden fried soft shell crab  
with red chilli

### Main 主菜

香檳焗鱈魚 Roasted silver cod ✨  
with Champagne and honey

百合豉味牛柳 Stir-fry rib eye beef with lily bulb  
in black bean sauce

辣子琵琶基圍蝦 Crispy fresh water prawn  
with dried chilli and cashew nut

京蔥爆鴨片 Stir-fry Peking duck

夏果鮮三菇 Three style mushroom stir-fry<sup>v</sup>  
炒玉蘭度 with gai lan, lily bulb and macadamia nut

蔥花蛋炒飯 Spring onion and egg fried rice<sup>v</sup>

### Dessert 甜點

廚師精選 Chef selection

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## Taste of Hakkasan

a curated selection of our signature dishes

38 per person  
with a choice of cocktail

Lunch  
Monday-Saturday

Dinner  
Sunday-Wednesday 5.30pm to 6.30pm and after 9.30pm  
Thursday-Saturday 5.30pm to 6.30pm and after 10.30pm

Small eat  
小吃  
choose one

精選點心 Dim sum selection  
with sakura salad

齋點心 Vegetarian dim sum selection <sup>v</sup>  
with sakura salad

Main  
主菜  
choose one

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

咖喱汁蝦球 Spicy prawn ✨  
with lily bulb and almond

蜜汁焗鱸魚 Stir-fry Chilean seabass  
in truffle sauce with shimeji

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

黑椒炒齋雞 Stir-fry black pepper vegetarian chicken <sup>v</sup>  
with sugar snap

夏果鮮三菇 Three style mushroom stir-fry <sup>v</sup>  
炒玉蘭度 with gai lan, lily bulb and macadamia nut

醬爆炒四蔬 Stir-fry four style vegetable in Szechuan sauce <sup>v</sup>  
with Thai asparagus, yam bean, shimeji mushroom and silken tofu

貳崧蘭花苗 Stir-fry baby broccoli and preserved olive <sup>v</sup>  
with crispy seaweed and pine nut

Side  
小菜

時日蔬菜 Chinese vegetable <sup>v</sup>

茉莉香米飯 Steamed jasmine rice <sup>v</sup>

Dessert  
甜點

廚師精選 Chef selection

			GBP
Salad 沙拉	香酥鴨沙律	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 <sup>V</sup> with mango and onion in peanut yuzu dressing	25
Soup 湯	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 <sup>V</sup>	9
	白竹筍野菌湯	Chinese wild mushroom soup with Shanghai pak choi and goji berry	13
Dim sum 點心	經典點心八部曲	Classic 8 selection langoustine har gau cobia fish shui mai king crab dumpling wild mushroom dumpling <sup>V</sup> pan-fry lamb dumpling pan-fry wagyu dumpling abalone yam puff morel radish puff	39
	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shui mai with caviar royal king crab jade dumpling dover sole dumpling with black truffle	30
	齋點心拼	Vegetarian dim sum platter <sup>V</sup> gong choi and lily bulb dumpling cordyceps flower shui mai Chinese chive jade dumpling soy crumble bean curd dumpling	16

			GBP
Small Eat 小吃	魚子片皮鴨	Hakkasan signature Peking duck ✨ with Beluga caviar with Prunier caviar whole duck, with 16 pancake, baby cucumber, spring onion and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	110 320 150
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap <sup>v</sup>	12
	鵝肝脆鴨卷	Foie gras crispy duck wrap	14
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	22
	老上海熏鰻魚	Shanghainese style eel	25
	椒鹽鮮魷	Salt and pepper squid	16
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	15
	風沙南瓜豆腐	Fried homemade pumpkin tofu <sup>v</sup>	10
	羊肚菌春卷	Morel mushroom and vegetable spring roll <sup>v</sup> with edamame and gui hua	14
Fish 魚	香檳焗鱈魚	Roasted silver cod ✨ with Champagne and honey	49
	蜜汁焗鱈魚	Grilled Chilean seabass in honey ✨	49
	香煎鱈魚	Wok-sear Spotted bass in superior ginger soya	38

			GBP									
Seafood 海鮮	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									
<table border="0" style="width: 100%;"> <tr> <td style="width: 20%;">XO醬紐西蘭鮑魚</td> <td style="width: 60%;">Wok-fry New Zealand blue abalone with XO sauce asparagus and lily bulb</td> <td style="width: 20%; text-align: right;">42</td> </tr> <tr> <td></td> <td>NZ Blue Abalone is farmed in a unique conservation area which sustains the native Maori tradition.</td> <td></td> </tr> <tr> <td></td> <td>The deep, clear waters of Bream Bay provide the perfect growing conditions and contribute to the Abalone's delicate flavour.</td> <td></td> </tr> </table>				XO醬紐西蘭鮑魚	Wok-fry New Zealand blue abalone with XO sauce asparagus and lily bulb	42		NZ Blue Abalone is farmed in a unique conservation area which sustains the native Maori tradition.			The deep, clear waters of Bream Bay provide the perfect growing conditions and contribute to the Abalone's delicate flavour.	
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	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 家禽	沙爹脆皮雞	Roasted chicken in satay sauce	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 肉	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	19									
	碳燒海鹽和牛	Grilled Australian wagyu rib eye beef with spring onion soya	75									
	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	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									

			GBP
Tofu and Vegetable 豆腐和蔬菜	豆腐茄子天白菇煲	Tofu, aubergine and Japanese mushroom claypot ✨ with chilli and black bean sauce	15
	時日蔬菜	Chinese vegetable <sup>v</sup>	
	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 <sup>v</sup> in black pepper	13
	貳崧蘭花苗	Stir-fry baby broccoli and preserved olive <sup>v</sup> with crispy seaweed and pine nut	18
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry <sup>v</sup> with gai lan, lily bulb and macadamia nut	22
	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken <sup>v</sup> with sugar snap	18
醬燒汁羊角豆	Sautéed spicy okra with shiitake mushroom and katsoubushi	15	
醬爆炒四蔬	Stir-fry four style vegetable in Szechuan sauce <sup>v</sup> with Thai asparagus, yam bean, shimeji mushroom and silken tofu	18	
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Noodle and Rice 麵條和米飯	茉莉香米飯	Steamed jasmine rice <sup>v</sup>	5
	蔥花蛋炒飯	Spring onion and egg fried rice <sup>v</sup>	10
	欖菜素炒飯	Vegetable fried rice with preserved olive leaf <sup>v</sup>	12
	星州炒米	Singapore vermicelli with prawn and squid	14
	客家炒中華拉麵	Hakka noodle ✨ with shimeji mushroom, beansprout and katsoubushi	13









