

Hakkasan Hanway Place

Dim Sum Sunday

from 12 midday - 6.30pm

Hakkasan celebrates the ancient Chinese culinary ritual of dim sum with Dim Sum Sunday.

The tradition of yum cha, the act of drinking tea and eating dim sum with friends and family, has developed over hundreds of years. It has its roots in the providing of sustenance and the facilitating of rest and conversation.

Dim sum means 'touching the heart' in Cantonese. Dim Sum Sunday engages with the unique elements of our personality. Calmness, tranquillity and humility are translated into a simple, elegant and vibrant experience that is unique to Hakkasan's Chinese roots.

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.

Prices include VAT at the current rate.

A discretionary service charge of 13.5% will be added to your bill.

## Cocktail

### Pear B&B

Château du Breuil Calvados, pear cordial, Bénédictine DOM, lemon and Bokers bitters

### Rose Blossom

Plymouth Sloe gin, Cynar Aperitif, mandarin, cherry and lemon

### Hidden Fortune

Grey Goose La Poire vodka, Aperol, pear, lemon, agave and Angostura bitters

### 10th Emperor

Tanqueray No. Ten gin, blackcurrant, elderflower, lemon and honey

### Black Forest Martini

Belvedere vodka, Mozart dark chocolate, strawberry, raspberry, blackberry and cream

### Seville 33

Diplomático Mantuano rum, Grand Marnier, marmalade and chocolate bitters

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## Orchard list

### Amazing Forest Birch Water

Minsk, Belarus 730ml btl

### Mai-Shin Mattari

Kent, England 175ml carafe

### Luscombe Damascene Rose

Devon, England 275ml btl

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## Fruit blend

### Kowloon Cooler

strawberry, raspberry, blackberry, lychee, apple, cranberry and lemonade

### Coco Passion

coconut, passion fruit, almond and coconut water

## Dim Sum Sunday

Louis Roederer Cristal  
120 per person

minimum of two to share  
choice of cocktail  
2008 Louis Roederer Cristal  
Champagne, France 12% half bottle  
choice of after dinner cocktail

Signature  
62 per person

minimum of two to share  
choice of cocktail  
Louis Roederer Brut Premier NV  
Champagne, France 12% half bottle  
choice of after dinner cocktail

Classic  
50 per person

minimum of two to share  
choice of cocktail  
Rou Gui Cha Wang blue tea  
Mount Wuyi, China

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### Salad

Crispy duck salad  
with pomelo, pine nut and shallot

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### Dim Sum

Har gau  
Chinese chive dumpling  
Truffle chicken shumai  
White peppercorn seafood dumpling  
Black truffle pumpkin puff  
Foie gras chicken roll  
Ham mooli puff  
Oven baked lamb puff

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### Main choose one

Stir fry black pepper rib eye beef with Merlot  
Sweet and sour prawn

### Side

Stir-fry baby broccoli and preserved olive  
Spring onion and egg fried rice

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### Sweet treats

Mango and kalamansi vinegar fruit paste  
Apple and caramel choux bun  
Ginger and lemon macaroon  
Venezuela dark chocolate lollies  
Zephyr white chocolate lollies  
Honey and cinnamon madeleine

## Dim Sum Sunday - Vegetarian

Louis Roederer Cristal  
120 per person

minimum of two to share  
choice of cocktail  
2008 Louis Roederer Cristal  
Champagne, France 12% half bottle  
choice of after dinner cocktail

Signature  
62 per person

minimum of two to share  
choice of cocktail  
Louis Roederer Brut Premier NV  
Champagne, France 12% half bottle  
choice of after dinner cocktail

Classic  
50 per person

minimum of two to share  
choice of cocktail  
Rou Gui Cha Wang blue tea  
Mount Wuyi, China

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Salad

Three treasures salad  
lotus root, vegetarian abalone and Thai cucumber

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Dim Sum

Gong choi and lily bulb dumpling  
Cordycep flower shumai  
Chinese chive jade dumpling  
Soy crumble bean curd dumpling  
Vegetarian Shanghai dumpling  
Mooli and onion pancake  
Vegetarian pumpkin puff  
Morel and vegetable spring roll

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Main

Fried homemade pumpkin tofu  
Stir-fry vegetarian chicken with Thai sweet basil and chilli

Side

Vegetable fried rice with preserved olive leaf

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Sweet treats

Mango and kalamansi vinegar fruit paste  
Apple and caramel choux bun  
Ginger and lemon macaroon  
Venezuela dark chocolate lollies  
Zephyr white chocolate lollies  
Honey and cinnamon madeleine





