
Hakkasan Hanway Place
New Year's Eve menus 2018

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

 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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New Year's Eve vegetarian signature menu

98 per person

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

available for parties of two or more

Small eat

Vegetarian dim sum platter

gong choi and lily bulb dumpling
cordycep flower shui mai
Chinese chive jade dumpling
soy crumble bean curd dumpling

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

Morel mushroom and vegetable spring roll
with edamame and gui hua

Main

Stir-fry black pepper vegetarian chicken

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

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

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

Chinese vegetable

Vegetable fried rice with preserved olive leaf

Dessert

Chef selection

New Year's Eve signature menu

138 per person

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

150 per person

A glass of Dom Pérignon 2009 Champagne, France 12.5%

available for parties of two or more

Small eat

Hakkasan signature Peking duck with Prunier caviar ✨

with pancakes, baby cucumber and spring onion

second course with a choice of XO sauce, black bean sauce or ginger and spring onion

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

Main

Grilled Chilean seabass in honey ✨

Stir-fry black pepper rib eye beef with Merlot ✨

Stir-fry Peking duck

Spicy prawn ✨

with lily bulb and almond

Stir-fry baby broccoli and preserved olive ^v

with crispy seaweed and pine nut

Spring onion and egg fried rice ^v

Dessert

Chef selection
