





Hakkasan Mayfair
New Year's Eve menus 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.

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



New Year's Eve signature vegetarian menu

98 per person

available for parties of two or more

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

Small eat

Vegetarian dim sum platter

gong choi and lily bulb dumpling

cordycep flower shumai

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

with sugar snap

Tofu, aubergine and Japanese mushroom claypot ✧

with chilli and black bean sauce

Three style mushroom stir-fry with black truffle

gai lan, lily bulb and macadamia nut

Stir-fry baby broccoli and preserved olive

with crispy seaweed and pine nut

Seasonal vegetable

Steamed jasmine rice

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
Champagne, France 12.5%

available for parties of two or more

Small eat

Peking duck with Hakkasan special
reserve Prunier caviar ✨

first course with pancakes

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 shumai 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 ✨

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