

### 故事

Hakkasan 于 2001 年在伦敦成立, 自此成为国际上著名的粤菜餐厅之一。

Hakkasan 独特的美食融合了正宗的中国菜肴和现代风味。厨房由才华横溢的厨师领导, 他们的热情在于使用传统技术和最好的时令食材烹制独特而现代的粤菜。

从豪华的室内设计到精美的摆盘, 每一个细节都经过细心的考量, 提供真正身临其境的 Hakkasan 体验。

### 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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10% 的服务费将被添加到您的帐单  
A discretionary service charge of  
10% will be added to your bill

2018年11月  
November 2018

**\*** 招牌菜 Signature dishes  
V 素菜 Vegetarian dishes

虽然我们采取了一切谨慎措施，菜单上的菜仍可能含有未列明的成分而这些成分很可能会引起过敏。  
Although all due care is taken, dishes may still contain ingredients that are not set out on  
the menu and these ingredients may cause an allergic reaction.

有过敏体质的客人需要意识到这种风险，并应该咨询我们的员工有关食物过敏的问题  
Guests with allergies need to be aware of this risk and should ask a member of the team for  
information on the allergen content of our food.

Dragon menu

The enduring symbol of power, strength, vigilance and good luck

每位 1280 元  
供四人或以上享用

RMB 1280 per person  
for parties of four or more

小吃  
Small eat

鱼子酱片皮鸭  
Crispy duck with imperial caviar

奢华点心拼  
Luxurious dim sum platter  
bird's nest dumpling, lobster dumpling, abalone dumpling, har gau with foie gras

吉品双拼  
醉鸡, 香酥鸭莲藕卷  
Drunken chicken and crispy duck lotus roll

汤  
Soup

蟹肉黄焖金汤  
Double boiled superior soup with crab

正餐  
Main

鱼子酱玉针龙虾球  
Stir-fry lobster served with caviar and garden green

红烧海参鲜鲍  
Braised fresh abalone and sea cucumber

金桔深海鲈鱼  
Wok-fry seabass with pickled kumquat

九级和牛粒  
Pan-fry Australian Wagyu rib eye beef (M9)

夏果三菇玉兰度  
Three style mushroom stir-fry with gai lan and macadamia nut

XO酱有机五谷饭  
Organic five grain rice with XO sauce

甜品  
Dessert  
任选一道  
choose one

杯中柠檬  
Lemon pot  
lemon curd, lemon mousse, meringue

香椰冰淇淋蛋糕  
Coconut semifreddo  
lime curd, coconut sorbet

水果拼盘  
Fruit platter

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## Phoenix menu

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

每位 880 元  
供四人或以上享用

RMB 880 per person  
for parties of four or more

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小吃  
Small eat

四式点心拼  
Dim sum platter  
scallop siew mai, chive dumpling, har gau and pork dumpling

香酥鸭沙律  
Crispy duck salad  
with pomelo, pine nut, grapefruit

金丝软壳蟹  
Golden fried soft shell crab  
with red chilli and curry leaf

正餐  
Main

咖喱汁虾球  
Spicy prawn  
with lily bulb and almond

炭烧黑鳕鱼百香果  
Grilled black cod in sha cha sauce with passion fruit

金不换鸭肝牛柳粒  
Stir-fry Australian Angus rib eye (M3) and foie gras

珍菌黑豚花腩  
Black pork belly with truffle and asparagus

榄菜肉碎四季豆  
String bean with minced pork and pickled vegetable

黄金蛋炒饭  
Golden fried rice with egg yolk

甜品  
Dessert  
任选一道  
choose one

香料焦糖苹果  
Five spice caramel apple  
green apple purée, ginger ice cream

巧克力球  
Chocolate sphere  
oranges, salted chocolate sauce

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水果拼盘  
Fruit platter

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## Qilin menu

A mythical, gentle creature; a symbol of wisdom, joy and celebration

每位 680 元  
供四人或以上享用

RMB 680 per person  
for parties of four or more

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小吃  
Small eat

四式点心拼  
Dim sum platter  
scalloped siew mai, chive dumpling har gau and pork dumpling

椒盐鲜鱿  
Salt and pepper squid

凉拌芦笋沙律  
Green salad with asparagus  
with dried cherry tomatoes, lemongrass vinaigrette

正餐  
Main

极品山药炒玉带  
Sautéed scallop in XO sauce  
with yam bean

川辣智利鲈鱼球  
Stir-fry Chilean seabass with Sichuan pepper  
with sweet basil and spring onion

蒜子黑椒牛仔粒  
Stir-fry black pepper Australian Angus rib eye (M3)

沙爹脆皮鸡  
Roast chicken in satay sauce

时蔬  
Stir-fry seasonal vegetable <sup>v</sup>

丝苗白饭  
Steamed jasmine rice

甜品  
Dessert  
任选一道  
choose one

香料焦糖苹果  
Five spice caramel apple  
green apple purée, ginger ice cream

杯中柠檬  
Lemon pot  
lemon curd, lemon mousse, meringue

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水果拼盘  
Fruit platter

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## Lotus menu <sup>V</sup>

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

每位 550 元  
供四人或以上享用

RMB 550 per person  
for parties of four or more

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小吃  
Small eat

凉拌芦笋沙律  
Green salad with asparagus  
with dried cherry tomatoes, lemongrass vinaigrette

斋点心拼  
Vegetarian dim sum platter  
porcini crystal dumpling, wild mushroom and pickle dumpling,  
matsutake pumpkin puff and cheese taro croquette

客家素鹅卷  
Pan-fry vegetarian goose roll

正餐  
Main

天白菇豆腐煲  
Tofu, aubergine and Japanese mushroom claypot  
with homemade tofu, chilli and black bean sauce

酱爆炒四蔬  
Four style vegetarian stir-fry in Sichuan sauce  
asparagus, yam bean, shimeji mushroom and morinaga tofu

夏果三菇玉兰度  
Three style mushroom stir-fry  
with gai lan, lily bulb and macadamia nut

时日蔬菜  
Stir-fry seasonal vegetables

丝苗白饭  
Steamed jasmine rice

甜品  
Dessert  
任选一道  
choose one

香料焦糖苹果  
Five spice caramel apple  
green apple purée, ginger ice cream

精选雪芭  
Selection of sorbet

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水果拼盘  
Fruit platter

零点菜单  
A la Carte

珍品 Supreme			RMB
魚子醬片皮鴨 二吃 蒙古醬 麻辣味	Crispy Peking duck with imperial caviar ✪	(半只 half) (一只 whole)	688 1288
二十头日本吉品鲍 (每只)	Braised supreme dried whole Japanese abalone	whole abalone in oyster sauce (20 head)	2388
黄焖黑菌澳洲鲜鲍 (每只)	Braised whole fresh abalone	in black truffle sauce	880
鲍汁花菇扣辽参 (每位)	Stewed sea cucumber in abalone gravy	with spotted mushroom	420
黄焖蟹肉官燕汤 (每位)	Braised superior bird's nest in yellow broth	with fresh crab meat	680

外滩独有  
Only At  
Bund 18

吉品双拼 醉鸡, 香酥鸭莲藕卷	Drunken chicken and crispy duck lotus roll	with foie gras and mango	138
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含有两款小吃的精致冷盘, 其中包括去骨后以绍兴酒腌制而成的改良醉鸡及由冰鲜莲藕片包裹的煎鸭肝配芒果及香酥鸭丝。

Modernizing recipes originated from Zhejiang Province. Our interpretation of this cold dish comprises of two small eats, deboned chicken thigh marinated with Shaoxing rice wine and crispy duck with lightly battered foie gras wrapped in chilled lotus roots.

点心三部曲 和牛饺, 黄耳饺, 桃胶虾饺	Dim sum trio	Wagyu beef dumpling, yellow fungus dumpling, peach resin prawn dumpling	138
金装脆皮花腩仔	Crispy pork belly		108
罗望子酱煎深海鲈鱼	Pan-fry seabass in tamarind sauce		328
香橙陈醋牛骨	Sous-vide Australian beef rib	with Chinese vinegar and orange sauce	378
昆布酱碳烤羊肉	Charcoal-grilled lamb tenderloin	with crispy seaweed and eryngii mushroom	228

			RMB
沙拉 Salad	香酥鸭沙律 柚子, 松子, 西柚	Crispy duck salad ✨ with pomelo, pine nut, grapefruit	168
	黑松露和牛沙律	Salad of Australian Wagyu rib eye beef (M9) with black truffle	228
	牛舌沙律 金针菇, 莴笋	Beef tongue salad with enoki mushroom and asparagus lettuce	158
	凉拌芦笋沙律 小番茄干, 香茅酸汁	Green salad with asparagus <sup>V</sup> with dried cherry tomatoes, lemongrass vinaigrette	118

汤 Soup	澳龙花胶金汤	Live Australian lobster soup	198
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	椰子淮杞花胶鸡汤	Chicken soup in coconut with fish maw and wolfberry	148
	<p>沿袭传统粤式烹饪美学, 汤品以熬制八小时的鸡汤为底, 并加入莲子、枸杞、山药等食材及点睛的花胶。最后将其斟入泰国香水椰壳内蒸炖, 享用时可品尝到香椰淡淡的清香与回甘。</p> <p>Employing traditional Cantonese cooking techniques, this broth is double-boiled for 8 hours and features an assortment of Asian ingredients such as lotus seeds, wolfberry, mountain yam as well as fish maw, a Chinese delicacy. Each order is steamed inside the "nam hom", a young coconut indigenous to Thailand, to give the soup its subtle fragrance.</p>		

	蟹肉黄焖金汤	Double boiled superior soup with crab	138
	海鲜酸辣羹 冬菇	Seafood hot and sour soup with shiitake mushroom	98
	竹笙松茸菌汤	Chinese wild mushroom soup <sup>V</sup> with truffle, bamboo pith and shiitake mushroom	118

点心 Dim sum	奢华点心拼 带子燕窝饺, 龙虾鱼子酱饺 鲍鱼海鲜饺, 鸭肝鲜虾饺	Luxurious dim sum platter bird's nest dumpling, lobster dumpling with caviar, abalone seafood dumpling, har gau with foie gras	228
	四式点心拼 鱼籽带子烧卖, 笋尖鲜虾饺 玉液韭菜花饺, 黑豚肉粉果	Dim sum platter scallop siew mai, har gau, chive dumpling, pork dumpling	138
	斋点心拼 牛肝菌水晶饺, 野菌贡菜饺 松茸小南瓜, 芝士素芋盒	Vegetarian dim sum platter <sup>V</sup> porcini crystal dumpling, wild mushroom and pickle dumpling, matsutake pumpkin puff and cheese taro croquette	128
	点心三部曲 和牛饺, 黄耳饺, 桃胶虾饺	Dim sum trio Wagyu beef dumpling, yellow fungus dumpling, peach resin prawn dumpling	138



			RMB
小吃 Small eat	金装脆皮花腩仔	Crispy pork belly	108
	客家黑豚肉花包	Hakka buns with black pork belly	168
	茶香薰乳骨	Jasmine tea smoked pork rib	168
	吉品双拼 醉鸡, 香酥鸭莲藕卷	Drunken chicken and crispy duck lotus roll with foie gras and mango	138
	香酥鸭春卷	Crispy duck roll	78
	上海鸡锅贴	Grilled Shanghai dumpling	78
	鸭肝虾多士	Sesame prawn toast with foie gras	128
	椒盐鲜鱿	Salt and pepper squid	98
	金丝软壳蟹 红椒, 咖喱叶	Golden fried soft shell crab with red chilli and curry leaf	148
客家素鹅卷	Pan-fry vegetarian goose roll <sup>V</sup>	108	

生猛海鲜 Live fish and seafood	东星斑	Red star grouper	per 100g 258
	海红斑	Sea red grouper	per 100g 248
	笋壳鱼	Marble goby	per 100g 78
	豉味蒸鱼柳/全鱼 韭黄炒鱼柳	steamed fillet or whole fish with black bean or stir-fry with yellow chives	
	澳洲龙虾	Australian lobster	per 100g 210
	波士顿龙虾	Boston lobster	per 100g 120
	蒜茸蒸 生面底 黑松茸酱	steamed with garlic egg noodle black truffle sauce	
	珍宝蟹	Jumbo crab	per 100g 100
	蒜茸蒸 花雕蛋白蒸 自制辣酱, 花包	steamed with garlic steamed with huangjiu and egg white stir-fry with homemade chilli paste and buns	

鱼 Fish	香槟汁焗银鳕鱼	Roasted silver cod with Champagne and honey ✪	328
	炭烧黑鳕鱼百香果	Grilled black cod in sha cha sauce with passion fruit	328
	金桔深海鲈鱼	Wok-fry seabass with pickled kumquat	328
	罗望子酱煎深海鲈鱼	Pan-fry seabass in tamarind sauce	328
	炭烧蜜汁智利鲈鱼	Grilled Chilean seabass in honey ✪	328

			RMB
海鲜 Seafood	鱼子酱玉针龙虾球	Stir-fry Australian lobster served with caviar with garden green	498
	豉味澳洲龙虾球	Stir-fry Australian lobster and baby bamboo with spicy black bean sauce	458
	黄焖海螯虾米酒酿	Stir-fry Icelandic scampi with rice wine and royal stock	398
	琵琶辣子虾 腰果	Crispy chilli prawn with dried chilli and cashew nut	188
	咖喱汁虾球	Spicy prawn ✨ with lily bulb and almond	188
	极品山药炒玉带	Sautéed scallop in XO sauce with yam bean	208
家禽 Poultry	茶香吊烧童子鸡	Smoked crispy spring chicken served with soya	138
	沙爹脆皮鸡	Roast chicken in satay sauce	138
	台式三杯鸡煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	128
	黑菌明炉烧鸭 虫草花	Black truffle roast duck with cordyceps flower	198
肉类 Meat	香辣牛蛙煲	Spicy bullfrog in claypot with sweet basil and bell pepper	148
	柚子咕嚕肉 柚子, 石榴	Sweet and sour pork with pomelo and pomegranate	128
	珍菌黑豚花腩	Black pork belly with truffle and asparagus	238
	香橙陈醋牛骨	Sous-vide Australian beef rib with Chinese vinegar and orange sauce	378
	蒜子黑椒牛仔粒	Stir-fry black pepper Australian Angus rib eye (M3) ✨	288
	金不换鸭肝牛柳粒	Stir-fry Australian Angus rib eye (M3) and foie gras	328
	九级和牛粒	Pan-fry Australian Wagyu rib eye beef (M9)	140g 468
	蒙古酱羊扒	Mongolian style lamb chop (3pcs)	328
	昆布酱碳烤羊肉	Charcoal-grilled lamb tenderloin with crispy seaweed and eryngii mushroom	228

			RMB
豆腐和蔬菜 Tofu and Vegetable	南瓜汁什锦豆腐	Braised tofu in pumpkin sauce with black fungus, shiitake, enoki mushroom and sugar snap	98
	辣子椒盐豆腐	Crispy salt and pepper tofu with chilli <sup>V</sup>	98
	天白菇豆腐煲	Tofu, aubergine and Japanese mushroom claypot <b>✳</b> with homemade tofu, chilli and black bean sauce	108
	四川麻婆豆腐	Sichuan mabo tofu with minced beef	98
	时蔬	Seasonal Chinese vegetable	
	奶白菜	Pak choi	88
	广东菜心	Guangdong choy sum	88
	广东芥兰	Guangdong gai lan	88
	有机西洋芥兰	Organic sprouting broccoli	138
	蒜茸	garlic	
	姜汁	ginger	
	蚝油	oyster sauce	
	马蹄木瓜田七菜	Ginseng green leaves with papaya and water chestnut	88
	菌汤鸡毛菜	Organic Chinese little greens in truffle broth	138
	腐乳奶白菜	Stir-fry pak choy with preserved beancurd sauce <sup>V</sup>	88
	莲藕百合芦笋	Stir-fry lotus root, asparagus and lily bulb <sup>V</sup> with black pepper	98
	夏果三菇玉兰度 芥兰, 百合	Three style mushroom stir-fry <sup>V</sup> with gai lan, lily bulb and macadamia nut	118
	榄菜肉碎四季豆	String bean with minced pork and pickled vegetable	128
	酱爆炒四蔬 芦笋, 沙葛, 蟹味菇, 豆腐	Four style vegetarian stir-fry in Sichuan sauce <sup>V</sup> asparagus, yam bean, shimeji mushroom and morinaga tofu	128

			RMB
面和米饭 Noodle and Rice	客家中华拉面 蟹味菇, 豆芽	Hakka noodle <sup>v</sup> ✪ with shimeji mushroom and bean sprout	88
	海鲜脆皮面	Crispy noodle with mixed seafood	118
	干炒牛肉河	Fried ho fun with beef and yellow chive	108
	鲍汁焖伊面	Braised E-Fu noodle with abalone gravy	98
	瑶柱蛋白炒饭	Fried rice with dried scallop and egg white	108
	XO酱有机五谷饭	Organic five grain rice with XO sauce	108
	黄金蛋炒饭	Golden fried rice with egg yolk	68
	素粒炒饭	Diced vegetable fried rice <sup>v</sup>	78
	丝苗白饭	Steamed jasmine rice	18