

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

Orchard list

Amazing Forest Birch Water

Minsk, Belarus 730ml btl

Mai-Shin Mattari

Kent, England 175ml carafe

Luscombe Damascene Rose

Devon, England 275ml btl

Fruit blend

Kowloon Cooler

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

Coco Passion

coconut, passion fruit, almond and coconut water

Dim Sum Sunday

Classic
50 per person

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

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

Salad

Crispy duck salad
with pomelo, pine nut and shallot

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

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

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

Classic
50 per person

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

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

Salad

Three treasures salad
lotus root, vegetarian abalone and Thai cucumber

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

Main

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

Side

Vegetable fried rice with preserved olive leaf

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

