

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.

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

 Signature

^v Vegetarian
^g Made with ingredients not
containing gluten

We ask our guests with allergies or intolerances to make a member of the team aware,
before placing an order for food or beverages.

For any of our guests with severe allergies or intolerances, please be aware that although
all due care is taken to prevent cross-contamination there is a risk that allergen ingredients
may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free
and will be consumed at your own risk.

Cocktail

Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

Rose Blossom

Sipsmith Sloe gin, Cynar Aperitif, mandarin, pomegranate and lemon

Hakka Punch

El Dorado 3 yrs rum, Diplomático Planas rum, coconut, rice milk, absinthe and gold flakes

The Chinese Mule

Belvedere vodka, akashi-tai sake, coriander, ginger, lime and ginger beer

Espresso Martini

Belvedere vodka, Bepi Tosolini Expre and Mozzo espresso coffee

Orchard list

Real Kombucha Dry Dragon

Buckinghamshire, England
330ml btl

Tachibana Sencha deep steamed green tea

Yame, Japan
House brewed
500ml btl

Wuyi Yan Cha Shui Xian roasted blue tea

Fujian, China
House brewed
500ml btl

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 jade dumpling
Truffle chicken shui mai with tobiko
White peppercorn seafood dumpling
Black truffle pumpkin puff
Fried vermicelli chicken
Morel mushroom puff with mooli and spring onion
Baked lamb puff with almond

Main
choose one

Stir fry black pepper rib eye beef with Merlot
Spicy prawn ✨
with lily bulb and almond
Chinese vegetable
Spring onion and egg fried rice

Dessert

Chocolate clay pot
dark chocolate cream, cocoa nibs, mandarin ice

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Signature
62 per person

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

Salad

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

Dim Sum

Gong choi and lily bulb dumpling

Cordyceps flower shui mai

Chinese chive jade dumpling

Soy crumble bean curd dumpling

Shanghai dumpling

Mooli and onion pancake

Pumpkin puff

Morel and vegetable spring roll

Main

Tofu, aubergine and Japanese mushroom clay pot ✨
with chilli and black bean sauce

Stir-fry black pepper yellow bean
with sugar snap

Side

Vegetable fried rice with preserved olive leaf

Dessert

Chocolate clay pot
dark chocolate cream, cocoa nibs, mandarin ice

