

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

<sup>v</sup> Vegetarian  
<sup>g</sup> 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

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## 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

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## 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

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Salad

Crispy duck salad ✨  
with pomelo, pine nut and shallot

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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

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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

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Dessert

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

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50 per person

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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

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Salad

Crispy bean curd peel and basil cress salad <sup>v</sup>  
with mango and onion in yuzu dressing

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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

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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

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Dessert

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





