



## Signature Menus

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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. 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.



# Lunch

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## Signature menu

### Lunch

GBP 40 per person  
for parties of two or more  
dragons well green tea

### Small eat

Chicken sweet corn soup

Char sui bun

Har gau

XO scallop and prawn dumpling

Black truffle and chicken roll

Baked venison puff

Crispy bean curd red rice cheung fun <sup>v</sup>

Stir-fry French bean with garlic sauce <sup>v</sup>

### Dessert

Tropical baked alaska

coconut, passion fruit, warm pineapple

Coffee and cassis ganache

coffee ganache, cassis, pecan nut



## Signature menu

### Lunch

GBP 45 per person  
for parties of three or more

### Small eat

#### Steamed dim sum selection

scallop shumai, Chinese chive dumpling, har gau

#### Crispy duck roll

#### Sesame prawn toast with foie gras

### Main

#### Stir-fry black pepper rib eye beef with Merlot

#### Roasted chicken in satay sauce

Tofu, aubergine and Japanese mushroom claypot  
with homemade tofu, chilli and black bean sauce

#### Seasonal vegetable

#### Steamed jasmine rice

### Dessert

#### Jivara Bomb

hazelnut praline, milk chocolate, rice crispies



# Dinner

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## Signature menu

### Vegetarian

GBP 58 per person  
for parties of two or more

### Small eat

Crispy aubergine and eryngii mushroom salad  
with mixed cress and lily bulb

### Vegetarian dim sum platter

gong choi and lily bulb dumpling, cordyceps flower shumai,  
Chinese chive jade dumpling, soy crumble bean curd dumpling

### Main

Stir-fry black pepper vegetarian chicken  
with sugar snap

Tofu, aubergine and Japanese mushroom claypot  
with homemade tofu, chilli and black bean sauce

Stir-fry baby broccoli and preserved olive  
with crispy seaweed and pine nut

Three style mushroom stir-fry <sup>V</sup>  
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Steamed jasmine rice

### Dessert

Chocolate and orange delice  
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache  
coffee ganache, cassis, pecan nut

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



## Signature menu

GBP 68 per person  
for parties of three or more

### Small eat

#### Dim sum platter

scallop shumai, har gau, Chinese chive dumpling,  
duck and yam bean dumpling

Lamb salad with spicy peanut dressing

### Main

#### Spicy prawn

with lily bulb and almond

Stir-fry black pepper rib eye beef  
with Merlot

Roasted chicken in satay sauce

#### Pan-fry silver cod

with dried seafood and soya sauce

Seasonal vegetable

Steamed jasmine rice

### Dessert

#### Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

#### Coffee and cassis ganache

coffee ganache, cassis, pecan nut



## Signature menu

GBP 78 per person  
for parties of three or more

### Small eat

#### Dim sum platter

scallop shumai, har gau, Chinese chive dumpling,  
duck and yam bean dumpling

#### Crispy duck salad

with pomelo, pine nut and shallot

### Main

#### Grilled Chilean seabass in honey

#### Crispy fresh water prawn

with dried chilli and cashew nut

#### Pipa duck

#### Veal ribs in Zhengjiang vinegar

#### Seasonal vegetable

#### Steamed jasmine rice

### Dessert

#### Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

#### Coffee and cassis ganache

coffee ganache, cassis, pecan nut



## Signature menu

GBP 98 per person  
For parties of three or more

### Small eat

Supreme dim sum platter  
lychee and lobster dumpling, abalone shumai with  
caviar, Alaskan king crab dumpling, dover sole  
dumpling with black truffle

Salt and pepper squid

### Main

Black truffle roasted duck  
with tea plant mushroom

Roasted silver cod  
with Champagne and honey

Mongolian style lamb chop

Stir-fry Alaskan king crab in XO sauce

Seasonal vegetable

Jasmine rice

### Dessert

Bergamot and chestnut dome  
citrus mousse , chestnut, Woodford reserve bourbon  
ice cream

Tropical baked alaska  
coconut, passion fruit, warm pineapple

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A discretionary service charge of 13.5% will be added to your bill.  
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## Signature menu

GBP 128 per person  
for parties of two or more

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

## Small eat

Peking duck with Hakkasan special  
reserve Qiandao caviar  
first course with pancake  
second course with a choice of XO sauce, black bean sauce  
or ginger and spring onion

Steamed har gau with gold leaf and sesame  
prawn toast with foie gras

Golden fried soft shell crab  
with red chilli and curry leaf

## Main

Grilled Japanese Wagyu rib eye beef  
with spring onion soya

Stir-fry Australian lobster in white  
peppercorn sauce

Grilled Chilean seabass in honey

Stir-fry lotus root, asparagus and lily bulb<sup>v</sup>  
in black pepper

Egg fried rice

## Dessert

Bergamot and chestnut dome  
citrus mousse, chestnut, Woodford reserve bourbon ice cream

Tropical baked alaska  
coconut, passion fruit, warm pineapple

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



## Supreme

**Monk jumps over the wall** GBP  
80

金装佛跳墙

double-boiled soup with abalone, fish maw, dried scallop, sea cucumber and dried shiitake mushroom (24 hours notice required)

**Braised dried whole Japanese abalone (10 head)** 350

十頭一級 日本網鮑扣羊肚菌 (原隻)

whole supreme abalone with morel mushroom and sea cucumber (24 hours notice required)

**Braised dried whole Japanese abalone (20 head)** 188

二十頭日本吉品 鮑(原隻)

whole abalone in royal supreme stock with fish maw, sea cucumber and Thai asparagus tip

**Hakkasan signature Peking duck with:**

魚子片皮鴨

**Beluga caviar** 280

**Hakkasan special reserve Qiandao caviar** 215

**Prunier caviar** 140

whole duck, with 16 pancake and 30g of caviar  
second course with a choice of XO sauce, black bean sauce or ginger and spring onion

**Stir-fry lobster, sweetcorn and yam bean wrap** 20

太湖龍蝦菘

**Braised supreme bird nest with bamboo pith** 43

高湯竹笙釀銀絲燕窩

(24 hours notice required)



## Signature Champagne and Sparkling Wine

NV Louis Roederer Brut Premier 12%  
Champagne, France £85

NV Perrier-Jouët Blason Brut Rosé 12%  
Champagne, France £102

NV Nyetimber 'Classic Cuvée' 12%  
West Sussex, England £77

2009 Digby Vintage Rosé 12%  
London, England £90

## Signature White Wine

2015 Verdejo 'Dados',  
Rodríguez Sanzo 13%  
Rueda, Spain £34

2015 Albariño 'Marinero',  
Terras Gauda 12.5%  
Rías Baixas, Spain £45

2012 Sauvignon Blanc 'Kekerengu Coast',  
Astrolabe 13%  
Marlborough, New Zealand £63

2014 Soave Classico 'La Rocca',  
Pieropan 13%  
Veneto, Italy £85

2013 Hildegard, Au Bon Climat 13.5%  
Santa Maria Valley, California £102



## Signature Red Wine

2015 Syrah 'Back Block', Brookfields 13.5%  
Hawke's Bay, New Zealand £48

2011 Château de Barbe Blanche,  
Lussac-St-Émilion 13.5%  
Bordeaux, France £62

2012 Merlot 'Claypot', Laibach 14%  
Stellenbosch, South Africa £62

2014 Barbera 'Fides', Pio Cesare 14%  
Piedmont, Italy £93

2013 Savigny-lès-Beaune 1<sup>er</sup> Cru  
'Les Narbantons', M-Mugneret 13%  
Côte de Beaune, Burgundy £139

## Signature Cocktail

**Character** GBP 13.50

Hakkatini

Pink Mojito

**Strength and Grace** GBP 13.50

Smoky Negroni

Berkeley Daiquiri

**Only at Bruton** GBP 13.50

Sakura Martini

Royal Bruton Cup

**Fruit blends** GBP 8.00

Kowloon Cooler

Coco Passion