

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

January 2018

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.



---

## Taste of Hakkasan

38 per person with a choice of selected cocktail

Monday - Friday

Lunch - 12 noon to 5pm

Dinner - 6pm to 6.30pm

Saturday - Sunday

12 noon to 6.30pm

### Small eat

choose one

Dim sum selection

with Szechuan salad

Vegetarian dim sum selection <sup>V</sup>

with Szechuan salad

### Main

choose one

Veal ribs in Zhengjiang vinegar

Sanpei chicken claypot

with sweet basil, chilli and spring onion

Stir-fry black pepper rib eye beef with Merlot

XO scallop stuffed zucchini

with royal pumpkin sauce

Spicy prawn

with lily bulb and almond

Grilled Chilean seabass in honey

Stir-fry black pepper vegetarian chicken <sup>V</sup>

with sugar snap

Tofu, aubergine and Japanese mushroom claypot

with chilli and black bean sauce

Stir-fry baby broccoli and preserved olive <sup>V</sup>

with crispy seaweed and pine nut

### Side

Seasonal vegetable

Jasmine rice

### Dessert

choose one

Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache

coffee ganache, cassis, pecan nut

Jivara Bomb

hazelnut praline, milk chocolate, rice crispies

			GBP	
Supreme	金装佛跳墙	Monk jumps over the wall double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake mushroom (24 hours notice required)	80	
	十頭一級 日本網鮑扣羊肚菌 (原隻)	Braised dried whole Japanese abalone (10 head) whole supreme abalone with morel mushroom and sea cucumber (24 hours notice required)	350	
	二十頭日本吉品 鮑(原隻)	Braised dried whole Japanese abalone (20 head) whole abalone in royal supreme stock with fish maw, sea cucumber and Thai asparagus tip	188	
	魚子片皮鴨	Hakkasan signature Peking duck with:		
		Beluga caviar		280
		Hakkasan special reserve Qiandao caviar Prunier caviar		215 140
太湖龍蝦菘	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			
高湯竹筴釀銀絲燕窩	Stir-fry lobster, sweetcorn and yam bean wrap		20	
	Braised supreme bird nest with bamboo pith (24 hours notice required)		43	
Only at Mayfair The locally sourced ingredients that we use are subject to market availability	金香栗子爆炒鵪鶉	Stir-fry Norfolk quail with winter chestnut, basil and lemongrass	35	
	貴妃香梅豬腩仔	Wok-fry pork belly in lychee sauce with plum and kumquat	23	
	客家咸菜海鱸	Brixham wild seabass soup with dried chilli, preserved vegetable and mountain yam	36	
	碳燒海鹽日本和牛	Grilled Japanese Wagyu rib eye beef with spring onion soya	65	
	川味龍蝦仔	Stir-fry Szechuan style langoustine with eryngii mushroom and basil leaf	59	
	醬燒汁羊角豆	Sautéed spicy okra with shiitake mushroom and bonito flake	12	
Soup	龍皇粟米羹	Royal sweetcorn soup with lobster and minced gai lan	17	
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake mushroom and pomelo	13	
	帝皇蟹肉鮭魚羹	Alaskan king crab and Chilean seabass soup	15	
	齋粟米羹	Vegetarian sweetcorn soup <sup>v</sup>	9	
	齋湘洲素翅羹	Vegetarian hot and sour soup <sup>v</sup>	12	

			GBP
Small eat	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shumai with caviar royal king crab jade dumpling dover sole dumpling with black truffle	30
	四式點心拼	Dim sum platter scallop shumai har gau Chinese chive dumpling duck and yam bean dumpling	19
	齋點心拼	Vegetarian dim sum platter <sup>V</sup> gong choi and lily bulb dumpling cordycep flower shumai Chinese chive jade dumpling soy crumble bean curd dumpling	14
	金箔鮮蝦餃	Steamed har gau with gold leaf	25
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap <sup>V</sup>	11
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	17
	香酥鴨卷	Crispy duck roll	9
	上海雞鍋貼	Grilled Shanghai dumpling	9
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	18
	椒鹽鮮魷	Salt and pepper squid	15
	茶香薰牛腩	Smoked beef ribs with jasmine tea	24
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	15
	風沙南瓜豆腐	Salt and pepper tofu <sup>V</sup> homemade pumpkin tofu	10
	羊肚菌春卷	Morel mushroom and vegetable spring roll <sup>V</sup> with edamame and gui hua	14
Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	24
	赤麻醬涼拌乳羊	Lamb salad with spicy peanut dressing	12
	沙律脆雙寶	Crispy aubergine and eryngii mushroom salad <sup>V</sup> with mixed cress and lily bulb	15

---

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	GBP 43
	金不換川辣鱈魚球	Stir-fry Chilean seabass with Szechuan pepper with sweet basil and spring onion	40
	船家酥脆雪魚片	Pan fried silver cod with dried seafood and soya sauce	39
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	43
	清蒸智利鱈魚	Steamed Chilean seabass with a choice of soya sauce, black bean sauce or ginger and spring onion	41

---

Seafood	濃湯龍蝦焗生麵	Braised lobster with egg noodle in royal supreme sauce	per 100g 10
	剝椒蒸深水龍蝦仔	Steamed langoustine wrapped in glass vermicelli with chilli garlic sauce	40
	彩螳胡椒炒澳洲龍蝦球	Stir-fry Australian lobster in white peppercorn sauce	60
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut	25
	XO醬翠玉環帶子	XO scallop stuffed zucchini with royal pumpkin sauce	28
	咖哩汁蝦球	Spicy prawn with lily bulb and almond	25
	XO醬帝王蟹	Stir-fry Alaskan king crab in XO sauce with sugar snap and shimeji mushroom	50

Poultry	茶香薰雞	Jasmine tea smoked chicken	GBP 19
	沙爹脆皮雞	Roasted chicken in satay sauce	21
	台式三杯雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	21
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom	37
	挂爐琵琶鴨	Pipa duck	25
	京葱爆鴨片	Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion	25
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	19
	鎮江牛仔排	Veal ribs in Zhengjiang vinegar	28
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot	26
	辣子雪花神戶牛肉	Pan fried Wagyu beef in spicy Szechuan sauce	61
	蒙古醬羊扒	Mongolian style lamb chop	30
	蝦子京蒜爆鹿柳肉	Stir-fry spicy venison with eryngii mushroom, baby leek and dried chilli	26
Tofu	天白菇自製豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	15
	四川麻婆豆腐	Szechuan mabo tofu with minced beef	14

			GBP
Vegetable	時日蔬菜	Chinese vegetable <sup>V</sup>	
	銀白菜苗	Pak choi	14
	芥蘭	Gai lan	14
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb <sup>V</sup> in black pepper	13
	腐乳椒絲炒通菜	Stir-fry morning glory <sup>V</sup> in chilli, ginger and preserved bean curd sauce	13
	貳崧蘭花苗	Stir-fry baby broccoli and preserved olive <sup>V</sup> with crispy seaweed and pine nut	13
夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry <sup>V</sup> with gai lan, lily bulb and macadamia nut	19	
欖菜干扁四季豆	French bean and minced chicken in spicy bean sauce	12	
Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken <sup>V</sup> with sugar snap	18
	醬爆炒四蔬	Stir-fry four style vegetable in Szechuan sauce <sup>V</sup> with Thai asparagus, yam bean, shimeji mushroom and silken tofu	18
	梅菜糯米飯	Mui choi glutinous rice <sup>V</sup>	10
Noodle	星州炒米	Singapore vermicelli with prawn and squid	14
	客家炒中華拉麵	Hakka noodle <sup>V</sup> with shimeji mushroom, baby leek and salted turnip	13
	乾炒牛肉河	Rib eye beef ho fun in king soya	19



---

Signature menu  
Vegetarian

58 per person  
available for parties of two or more

---

Small eat

Crispy aubergine and eryngii mushroom salad<sup>v</sup>  
with mixed cress and lily bulb

Vegetarian dim sum platter<sup>v</sup>  
gong choi and lily bulb dumpling  
cordycep flower shumai  
Chinese chive jade dumpling  
soy crumble bean curd dumpling

Main

Stir-fry black pepper vegetarian chicken<sup>v</sup>  
with sugar snap

Tofu, aubergine and Japanese mushroom claypot<sup>v</sup>  
with chilli and black bean sauce

Stir-fry baby broccoli and preserved olive<sup>v</sup>  
with crispy seaweed and pine nut

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

Seasonal vegetable

Jasmine rice

Dessert

Selection of dessert

---

## Signature menu

68 per person  
available 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

Pan fried silver cod  
with dried seafood and soya sauce

Spicy prawn  
with lily bulb and almond

Roasted chicken in satay sauce

Stir-fry black pepper rib eye beef with Merlot

Seasonal vegetable

Jasmine rice

### Dessert

Selection of dessert

---

## Signature menu

78 per person  
available for parties of three or more

---

### Small eat

#### Dim sum selection

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

Jasmine rice

### Dessert

Selection of dessert

---

## Signature menu

98 per person  
available for parties of three or more

---

### Small eat

Supreme dim sum platter  
gold leaf lychee and lobster dumpling  
abalone and chicken shumai with caviar  
royal king crab jade dumpling  
dover sole dumpling with black truffle

Salt and pepper squid

### Main

Roasted silver cod  
with Champagne and honey

Stir-fry Alaskan king crab in XO sauce

Black truffle roasted duck  
with tea plant mushroom

Mongolian style lamb chop

Seasonal vegetable

Jasmine rice

### Dessert

Selection of dessert

---

## Signature menu

128 per person  
available 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

### Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in white peppercorn sauce

Grilled Japanese Wagyu rib eye beef  
with spring onion soya

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

Egg fried rice

### Dessert

Selection of dessert





