
Hakkasan Mayfair
A la Carte

Taste of Hakkasan

GBP 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 ^v

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 ^v

with sugar snap

Tofu, aubergine and Japanese mushroom claypot

with homemade tofu, chilli and black bean sauce

Stir-fry baby broccoli and preserved olive ^v

with crispy seaweed and pine nut

Side

Seasonal vegetable and jasmine rice

Dessert

choose one

Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache

raspberry sorbet, candied olives, bitter chocolate

Jivara Bomb

hazelnut praline, milk chocolate, rice crispies

			GBP
Only at Bruton The locally sourced ingredients that we use are subject to market availability	金香栗子爆炒鸚鵡	Stir-fry Norfolk quail with winter chestnut, basil and lemongrass	35
	貴妃香梅豬肺仔	Wok-fry pork belly in lychee sauce with plum and kumquat	23
	客家咸菜海鱸	Brixham wild seabass soup with dry 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 langoustine Szechuan style with eryngii mushroom and curry leaf	59
	醬燒汁羊角豆	Sautéed spicy okra with shiitake mushroom and bonito flake	12

Supreme	金裝佛跳牆	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		215
	Prunier caviar		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		

^v vegetarian

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.

Prices include VAT at the current rate.

A discretionary service charge of 13.5% will be added to your bill.
September 2017

			GBP
Small eat	至尊四式點心拼	Supreme dim sum platter lychee and lobster dumpling, abalone shumai with caviar, Alaskan king crab 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 ^v 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 ^v	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 ^v homemade pumpkin tofu	10
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v	14
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 ^v	9
	齋湘洲素翅羹	Vegetarian hot and sour soup ^v	12
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 ^v with mixed cress and lily bulb	15

			GBP
Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	43
	金不換川辣鱈魚球	Stir-fry Chilean seabass with Szechuan pepper sweet basil and spring onion	40
	船家酥脆雪魚片	Pan-fry 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
<hr/>			
Seafood	濃湯龍蝦焗生麵	Braised lobster and 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-fry 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	Spicy venison stir-fry 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 homemade tofu, chilli and black bean sauce	15
	四川麻婆豆腐	Szechuan mabo tofu with minced beef	14

Vegetable	時日蔬菜	Chinese vegetable ^v	GBP
	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 ^v in black pepper	13
	腐乳椒絲炒通菜	Morning glory stir-fry ^v in chilli, ginger and preserved bean curd sauce	13
	貳崧蘭花苗	Stir-fry baby broccoli and preserved olive ^v with crispy seaweed and pine nut	13
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^v 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 ^v with sugar snap	18
	醬爆炒四蔬	Four style vegetarian stir-fry in Szechuan sauce ^v with Thai asparagus, yam bean, shimeji mushroom and silken tofu	18
	梅菜糯米飯	Mui choi glutinous rice ^v	10
Noodle	星州炒米	Singapore vermicelli with prawn and squid	14
	客家炒中華拉麵	Hakka noodle ^v 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

GBP 58 per person
for parties of two or more

Small eat

Salt and pepper tofu^v
homemade pumpkin tofu

Vegetarian dim sum platter^v
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^v
with sugar snap

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

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

Three style mushroom stir-fry^v
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Jasmine rice

Dessert

Chocolate and orange delice
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache
raspberry sorbet, candied olives, bitter chocolate

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

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

Main

Spicy prawn

with lily bulb and almond

Stir-fry black pepper rib eye beef with Merlot

Pan-fry silver cod

with dried seafood and soya sauce

Roasted chicken in satay sauce

Seasonal vegetable

Jasmine rice

Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache

raspberry sorbet, candied olives, bitter chocolate

Signature Menu

GBP 78 per person
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

Pipa duck

Veal ribs in Zhengjiang vinegar

Seasonal vegetable

Jasmine rice

Dessert

Chocolate and orange delice
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache
raspberry sorbet, candied olives, bitter chocolate

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

Tropical baked alaska coconut, passion fruit, warm pineapple

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

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 ^v
in black pepper

Egg fried rice

Dessert

Tropical baked alaska
coconut, passion fruit, warm pineapple

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

