



Christmas Lunch Menu

£58.88 per person
for parties of two or more *

Small Eat

Dim sum platter
scallop shumai
har gau
Chinese chive dumpling
shimeji dumpling

Salt and pepper squid

Main

Roasted chicken in satay sauce

Stir-fry black pepper rib eye beef with merlot

Spicy prawn
with lily bulb and almond

Seasonal vegetables

Steamed jasmine rice

Dessert

Jivara bomb
milk chocolate, hazelnut praline, rice krispies

*must be pre-booked and dine from 12 midday
or 12.30pm and 17.30 or 18.00pm with a two hour
return time.

Christmas Vegetarian Menu

£68.88 per person
for parties of two or more

Small Eat

Vegetarian dim sum platter
bamboo fungus with soya nugget roll
steam Gong choi vegetable dumpling
black truffle with silver mooli

Crispy bailing mushroom
in seven spice salt

Grilled aubergine stuffed with king
oyster mushroom
with spicy bean sauce

Main

Smoked mock duck
with sugar snap, red pepper and black fungus

Braised Hericium mushroom and beancurd
skin toban
with lotus root and asparagus

Stir-fry three style mushroom in shiitake sauce

Sautéed vegetarian shrimp in
Szechuan sauce
with a yam nest

Seasonal vegetables

Vegetable and preserved olive fried rice

Dessert

Caramelised apple tatin
blackberries, almond crumble vanilla ice cream

Christmas Menu

£88.88 per person
for parties of two or more

Small Eat

Dim sum platter
jade venison ball
foie gras flower roll
scallop chicken shumai

Sautéed shredded duck in black bean sauce
with beancurd pancake

Main

Braised lamb shank
with saffron and man tao

Chilean sea bass in Beijing consommé
with cherry tomato and okra

Wok-fried sliced Angus short rib in
Mongolian sauce

Spicy prawn
with lily bulb and almond

Seasonal vegetables

Fried rice with foie gras, chicken
and black olive

Dessert

Caramelised apple tatin
blackberries, almond crumble vanilla ice cream



Christmas Menu

£118.88 per person
for parties of two or more

Small eat

Peking duck with Qiandao finest caviar
first course with pancakes, baby cucumber
and spring onion
second course with a choice of XO sauce,
black bean sauce or ginger and spring onion

Fried royal king prawn in citrus dressing

Main

Atlantic halibut with spicy Szechuan
chilli pepper

Seared Wagyu beef with white asparagus

Steamed queen scallop with black garlic
and pickled chilli
with glass vermicelli

Stir-fry Peking duck
with choice of sauce; ginger and spring onion,
black bean or XO

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

Seasonal vegetables

Mui choy glutinous rice

Dessert

Pear and vanilla creme brulee
mulled wine, pain de spice

Christmas Menu

£138.88 per person
for parties of two or more

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

Small eat

Peking duck with Qiandao finest caviar
first course with pancakes, baby cucumber
and spring onion
second course with a choice of XO sauce,
black bean sauce or ginger and spring onion

Dim sum platter
jade venison ball
foie gras flower roll
scallop chicken shumai

Fried royal king prawn in citrus dressing

Main

Roasted silver cod in honey and Champagne

Seared Wagyu beef with white asparagus

Stir-fry lobster in XO sauce

Stir-fry Peking duck
with choice of sauce; ginger and spring onion,
black bean or XO

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

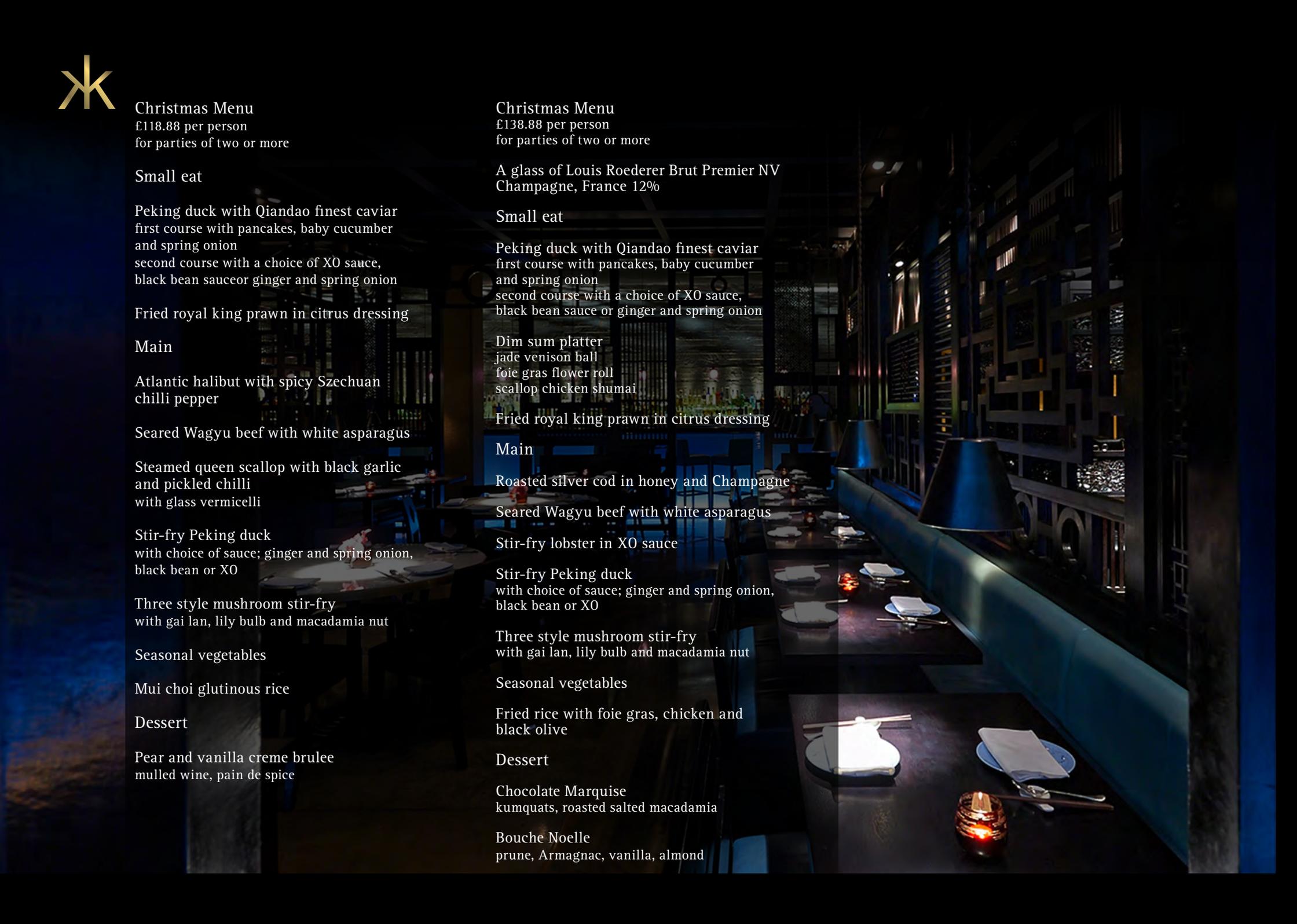
Seasonal vegetables

Fried rice with foie gras, chicken and
black olive

Dessert

Chocolate Marquise
kumquats, roasted salted macadamia

Bouche Noelle
prune, Armagnac, vanilla, almond





Christmas and New Year 2014/2015

Opening times 8th December - 21st December

Monday 22nd December normal opening hours
Tuesday 23rd December normal opening hours
Wednesday 24th December closed
Thursday 25th December closed
Friday 26th December dinner only from 5.30pm
Saturday 27th December dinner only from 5.30pm
Sunday 28th December normal opening hours
(Dim Sum Sundays will run as normal)

Monday 29th December dinner only from 5.30pm
Tuesday 30th December dinner only from 5.30pm
Wednesday 31st December dinner only from 5.30pm
Thursday 1st January dinner only from 5.30pm
Friday 2nd January dinner only from 5.30pm
Saturday 3rd January dinner only from 5.30pm
Sunday 4th January normal opening hours
(Dim Sum Sundays will run as normal)

For all Christmas and New Year bookings and
private event enquiries please contact:
groups@hakkasan.com
020 7927 7010
www.hakkasan.com





CHRISTMAS AT HAKKASAN HANWAY PLACE

Hakkasan Hanway Place, Hakkasan Group's original restaurant, opened in 2001, designed by Christian Liaigre and was awarded a Michelin star in 2003.

The restaurant can accommodate up to 210 seated or 350 standing for an exclusive hire.

The Ling Ling dining area is perfect for private events or large group bookings.

Awaiting you in the Ling Ling is the semi-private dining room that can seat up to 20 guests.

