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Hakkasan Hanway Place  
New year's eve signature menu 2017

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## New year's eve signature menu

138 per person

available for parties of two or more

### Small eat

Hakkasan signature Peking duck  
with special reserve Qiandao caviar  
with pancake, baby cucumber and spring onion

Trinity supreme dim sum platter  
gold leaf lychee and lobster dumpling  
royal king crab jade dumpling  
black truffle and dover sole dumpling

Golden fried soft shell crab

### Main

Wok-fried Australian lobster  
with black truffle and lotus root

Mongolian style venison

Grilled Chilean seabass with pomegranate glaze

Stir-fry lotus root, asparagus and lily bulb in black pepper

Roasted duck and crab meat fried rice in lotus leaf

### Dessert

Chocolate and orange delice  
gianduja, kalamansi, roasted hazelnut

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.

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

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## New year's eve vegetarian signature menu

98 per person

available for parties of two or more

### Small eat

Crispy beancurd peel and basil cress salad  
with mango and onion in yuzu dressing

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

Stir-fry vegetable lettuce wrap

### Main

XO French bean and crispy yuba

Wok-fry vegetarian abalone in black bean sauce  
with eryngii mushroom and chow chow

Sautéed baby broccoli and morel mushroom  
with yellow fungus, ginkgo nut and lotus seed

Stir-fry sugar snap, lily bulb and cloud ear

Mui choi rice

### Dessert

Chocolate and orange delice  
gianduja, kalamansi, roasted hazelnut

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