
Hakkasan Shanghai
A la Carte 零点菜单

			RMB
外滩独有菜肴 Only at Bund18	镇江陈醋帝皇蟹沙律	Alaskan king crab salad with pomelo and mango	168
	椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut	138
	客家烧汁脆鳞鲷	Crispy red snapper with Hakka sauce	198
	辣子香爆帝皇蟹脚	Stir-fry Alaskan king crab leg with sweet chilli paste	228
	海味金钱袋	Sea treasure pouch with imperial caviar and abalone	188
	松露汁脆皮乳猪腿	Crispy ham hock with black truffle sauce	248
	乳鸽片溏心鸽蛋	Wok-fry Cantonese style pigeon with pigeon egg	158
	香橙陈醋牛骨	Sous vide beef rib in orange sauce with Chinese vinegar	378

珍品 Supreme Special Dish	魚子醬片皮鴨 兩吃 蒙古醬 麻辣味	Crispy duck with imperial caviar with pancakes and baby cucumber 2nd course stir-fry duck breast with Mongolian sauce, or chopped duck stir-fry with dry chilli and Sichuan pepper	(半只 half) 688 (一只 whole) 1288
	金装佛跳墙 (每位) (24 小时预定)	Monk jumps over the wall double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	880
	二十头日本吉品鲍 (每只)	Braised supreme dried whole Japanese abalone whole abalone in oyster sauce (20 head)	2388
	黄焖黑菌澳洲鲜鲍 (每只)	Braised whole fresh abalone in black truffle sauce	880
	鲍汁花菇扣辽参 (每位)	Stewed sea cucumber in abalone gravy with spotted mushroom	420
	黄焖蟹肉官燕汤 (每位)	Braised superior bird's nest in yellow broth with fresh crab meat	680

汤类 Soup	澳龙花胶金汤	Live Australian lobster soup	188
	椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with fish maw and wolfberry	138
	龙皇粟米羹 芥兰丁	Lobster sweetcorn soup with sliced gai lan	118
	黑菌炖土鸡汤	Himalayan black truffle chicken soup	128
	湘州酸辣羹 鸡肉, 冬菇	Hot and sour soup with chicken and shiitake	78
	竹笙松茸菌汤	Chinese wild mushroom soup ^v with truffle, bamboo pith and shiitake mushroom	108

			RMB
小吃 Small Eat	奢华点心拼 带子燕窝饺, 龙虾鱼子酱饺 鲍鱼海鲜饺, 鹅肝鲜虾饺	Luxurious dim sum platter bird's nest dumpling, lobster dumpling with caviar, abalone seafood dumpling, har gau with foie gras	228
	四式点心拼 鱼籽带子烧卖, 笋尖鲜虾饺 玉液韭菜花饺, 黑豚肉粉果	Dim sum platter scallop siew mai, har gau, chive dumpling, pork dumpling	128
	斋点心拼 牛肝菌水晶饺, 野菌贡菜饺 松茸小南瓜, 芝士素芋盒	Vegetarian dim sum platter ^V porcini crystal dumpling, wild mushroom and pickle dumpling, matsutake pumpkin puff and cheese taro croquette	118
	香酥鸭沙律 柚子, 松子, 小洋葱	Crispy duck salad with pomelo, pine nut and shallot	168
	吉品双拼 醉鸡, 香酥鸭鹅肝莲藕卷	Drunken chicken and crispy duck lotus roll with foie gras and mango	138
	镇江陈醋帝皇蟹沙律 柚子, 芒果	Alaskan king crab salad with pomelo, mango and Chinese vinegar dressing	168
	凉拌芦笋沙律 小番茄干, 香茅酸汁	Green salad with asparagus ^V with dried cherry tomatoes, lemongrass vinaigrette	108
	黑松露和牛沙律	Salad of Australian Wagyu rib eye beef (M9) with black truffle	228
	香酥鹅肝虾胶蛋	Crispy quail egg with minced prawn and foie gras	108
	客家黑豚肉花包	Hakka buns with black pork belly	168
	茶香薰乳骨	Jasmine tea smoked pork ribs	168
	香酥鸭春卷	Crispy duck roll	78
	上海鸡锅贴	Grilled Shanghai dumpling	78
	鹅肝虾多士	Sesame prawn toast with foie gras	128
	椒盐鲜鱿	Salt and pepper squid	98
金丝软壳蟹 红椒, 咖喱叶	Golden fried soft shell crab with red chilli and curry leaf	138	
客家素鹅卷	Pan-fry vegetarian goose roll ^V	108	

虽然我们采取了一切谨慎措施, 菜单上的菜仍可能含有未列明的成分而这些成分很可能会引起过敏反应。
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.
有过敏体质的客人需要意识到这种风险, 并应该咨询我们的员工有关食物过敏的信息
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.

			RMB
鱼类 Fish	香槟汁焗银鳕鱼	Roasted silver cod with Champagne and honey	318
	炭烧黑鳕鱼百香果	Grilled black cod in sha cha sauce with passion fruit	318
	客家烧汁脆鳞鲷	Crispy red snapper with Hakka sauce	198
	川辣智利鲈鱼球	Stir-fry Chilean seabass with Sichuan pepper sweet basil and spring onion	298
	炭烧蜜汁智利鲈鱼	Grilled Chilean seabass in Chinese honey	298
	老鼠斑	Panther grouper	per 100g 258
	东星斑	Red star grouper	per 100g 238
	笋壳鱼	Marble goby	per 100g 68
	豉味蒸鱼柳/全鱼	steamed fillet or whole fish with black bean	
	韭黄炒鱼柳	or stir-fry with yellow chives	

海鲜 Seafood	鱼子酱玉针龙虾球	Stir-fry Australian lobster served with caviar with garden greens	498
	豉味澳洲龙虾球	Stir-fry Australian lobster and baby bamboo with spicy black bean sauce	458
	黄焖海螯虾米酒酿	Stir-fry Icelandic scampi with rice wine in king royal stock	398
	辣子香爆帝皇蟹脚	Stir-fry Alaskan king crab leg with sweet chilli paste	228
	海味金钱袋	Sea treasure pouch	188
	鱼子酱, 鲍鱼粒, 瑶柱	imperial caviar, abalone, dried scallop and water chestnut	
	琵琶辣子虾	Crispy chilli prawn with dried chilli and cashew nut	188
	咖喱汁虾球	Spicy prawn with lily bulb and almond flake	188
	极品山药炒玉带	Sautéed scallop in XO sauce with yam bean	198
	澳洲龙虾	Australian lobster	per 100g 210
	波士顿龙虾	Boston lobster	per 100g 120
	蒜茸蒸	steamed with garlic	
	生面底	egg noodle	
	黑松茸酱	black truffle sauce	
珍宝蟹	Jumbo crab	per 100g 100	
蒜茸蒸	steamed with garlic		
花雕蛋白蒸	steamed with huangjiu and egg white		
自制辣酱, 花包	stir-fry with homemade chilli paste and buns		

			RMB
家禽 Poultry	茶香吊烧童子鸡	Smoked crispy spring chicken served with soya	138
	沙爹脆皮鸡	Roast chicken in satay sauce	128
	台式三杯鸡煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	128
	黑菌明炉烧鸭 虫草花	Black truffle roast duck with cordyceps flower	198
	乳鸽片溱心鸽蛋	Wok-fry Cantonese style pigeon with pigeon egg	158

肉类 Meat	香辣牛蛙煲	Stir-fry bullfrog in claypot with sweet basil and bell pepper	138
	松露汁脆皮乳猪腿	Crispy ham hock with black truffle sauce	248
	柚子咕嚕肉 柚子, 石榴	Sweet and sour pork with pomelo and pomegranate	128
	珍菌黑豚花腩	Black pork belly with truffle and asparagus	238
	香橙陈醋牛骨	Sous vide beef rib in orange sauce with Chinese vinegar	378
	蒜子黑椒牛仔粒	Stir-fry black pepper Australian Angus rib eye (M3)	278
	金不换鹅肝牛柳粒	Stir-fry Australian Angus rib eye (M3) and foie gras	328
	九级和牛粒 山药, 小芦笋	Pan-fry Australian Wagyu rib eye beef (M9) with yam and baby asparagus	140g 468
蒙古酱羊扒	Mongolian style Australian lamb chop (3pcs)	298	

蔬菜 Vegetable	时蔬 Seasonal Chinese vegetable	RMB
	奶白菜 Pak choi	88
	广东菜心 Guangdong choi sum	88
	广东芥兰 Guangdong gai lan	88
	有机西洋芥兰 Organic sprouting broccoli	138
	蒜茸 garlic	
	姜汁 ginger	
	蚝油 oyster sauce	
	菌汤鸡毛菜 Organic Chinese little greens in truffle broth	138
	腐乳奶白菜 Stir-fry pak choi with preserved beancurd sauce ^v	88
	莲藕百合芦笋 Stir-fry lotus root, asparagus and lily bulb ^v with black pepper	98
	夏果三菇玉兰度 Three style mushroom stir-fry ^v 芥兰, 百合 with gai lan, lily bulb and macadamia nut	118
	榄菜肉碎四季豆 String bean with minced pork and pickled vegetable	118
	酱爆炒四蔬 Four style vegetarian stir-fry in Sichuan sauce ^v 芦笋, 山药, 蟹味菇, 豆腐 asparagus, yam bean, shimeji mushroom and morinaga tofu	128
	罗汉佛味蔬 Monk's vegetables in taro dome ^v 冬菇, 蟹味菇, 茶树菇 with shiitake, shimeji and tea tree mushroom in truffle sauce	88

豆腐 Tofu		RMB
	南瓜汁什锦豆腐 Braised tofu in pumpkin sauce with black fungus, shiitake, enoki mushroom and sugar snap	98
	干贝菠菜豆腐 Spinach tofu with dried scallop and shimeji mushroom	118
	天白菇豆腐煲 Tofu, aubergine and Japanese mushroom claypot with homemade tofu, chilli and black bean sauce	108
	四川麻婆豆腐 Sichuan mabo tofu with minced beef	98

			RMB
面类 Noodle	客家中华拉面 蟹味菇, 豆芽	Hakka noodle ^v with shimeji mushroom and bean sprout	88
	雪里红海鲜两面黄	Crispy noodle with mixed seafood and pickled vegetable	98
	干炒牛肉河	Fried ho fun with beef and yellow chives	108
	鲍汁焖伊面	Braised E-Fu noodle with abalone gravy	98
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饭类 Rice	瑶柱蛋白炒饭	Fried rice with dried scallop and egg white	108
	XO酱有机五谷饭	Organic five grain rice with XO sauce	98
	黄金蛋炒饭	Golden fried rice with egg yolk	58
	素粒炒饭	Diced vegetable fried rice ^v	78
	丝苗白饭	Steamed jasmine rice	12

精选套餐 - 斋菜

每位 500元
供四人或以上享用

Signature menu - Vegetarian

RMB 500 per person
for parties of four or more

小吃
Small Eat

凉拌芦笋沙律
Green salad with asparagus
with dried cherry tomatoes, lemongrass vinaigrette

斋点心拼
Vegetarian dim sum platter
porcini crystal dumpling, wild mushroom and pickle dumpling,
matsutake pumpkin puff and cheese taro croquette

客家素鹅卷
Pan-fried vegetarian goose roll

正餐
Mains

天白菇豆腐煲
Tofu, aubergine and Japanese mushroom claypot
with homemade tofu, chilli and black bean sauce

酱爆炒四蔬
Four style vegetarian stir-fry in Sichuan sauce
asparagus, yam bean, shimeji mushroom and morinaga tofu

夏果三菇玉兰度
Three style mushroom stir-fry
with gai lan, lily bulb and macadamia nut

罗汉佛味蔬
Monk's vegetables in taro dome
with shiitake, shimeji and tea tree mushroom in truffle sauce

丝苗白饭
Steamed jasmine rice

甜品
Dessert
任选一道
choose one

香料焦糖苹果
Five spice caramel apple
green apple purée, ginger ice cream

精选雪芭
Selection of sorbet

水果拼盘
Fruit platter

精选套餐

每位 650元
供四人或以上享用

Signature menu

RMB 650 per person
for parties of four or more

小吃

Small Eat

四式点心拼

Dim sum platter

scallop siew mai, chive dumpling har gau and pork dumpling

椒盐鲜鱿

Salt and pepper squid

香酥鸭春卷

Crispy duck roll

正餐

Mains

川辣智利鲈鱼球

Stir-fry Chilean seabass with Sichuan pepper

with sweet basil and spring onion

蒜子黑椒牛仔粒

Stir-fry black pepper Australian Angus rib eye (M3)

极品山药炒玉带

Sautéed scallop in XO sauce

with yam bean

沙爹脆皮鸡

Roast chicken in satay sauce

时日蔬菜

Stir-fry seasonal vegetables ^v

丝苗白饭

Steamed jasmine rice

甜品

Dessert

任选一道

choose one

香料焦糖苹果

Five spice caramel apple

green apple purée, ginger ice cream

杯中柠檬

Lemon pot

lemon curd, lemon mousse, meringue

水果拼盘

Fruit platter

精选套餐

每位 850元
供四人或以上享用

Signature menu

RMB 850 per person
for parties of four or more

小吃

Small Eat

四式点心拼

Dim sum platter

scallop siew mai, chive dumpling, har gau and pork dumpling

香酥鸭沙律

Crispy duck salad

with pomelo, pine nut and shallot

金丝软壳蟹

Golden fried soft shell crab

with red chilli and curry leaf

正餐

Mains

金不换鹅肝牛柳粒

Stir-fry Australian Angus rib eye (M3) and foie gras

炭烧黑鳕鱼百香果

Grilled black cod in sha cha sauce with passion fruit

珍菌黑豚花腩

Black pork belly with truffle and asparagus

咖喱汁虾球

Spicy prawn

with lily bulb and almond flake

榄菜肉碎四季豆

String bean with minced pork and pickled vegetable

黄金蛋炒饭

Golden fried rice with egg yolk

甜品

Dessert

任选一道

choose one

香料焦糖苹果

Five spice caramel apple

green apple purée, ginger ice cream

巧克力球

Chocolate sphere

oranges, salted chocolate sauce

水果拼盘

Fruit platter

精选套餐

每位 1280元
供四人或以上享用

Signature menu

RMB 1280 per person
for parties of four or more

小吃

Small Eat

魚子醬片皮鴨

Crispy duck with imperial caviar
with pancake and baby cucumber

四式點心拼

Dim sum platter
scallop siew mai, chive dumpling har gau and pork dumpling

鵝肝蝦多士

Sesame prawn toast with foie gras

香酥鴨沙律

Crispy duck salad

汤

Soup

黑菌土鸡汤

Himalayan black truffle chicken soup

正餐

Mains

魚子醬玉針龍蝦球

Stir-fry lobster served with caviar and garden greens

九級和牛粒

Pan-fry Australian Wagyu rib eye beef (M9)
with yam and baby asparagus

黃焗海螯蝦米酒釀

Stir-fry Icelandic scampi with rice wine

炭燒蜜汁智利鮭魚

Grilled Chilean seabass in Chinese honey

蓮藕百合芦笋^v

Stir-fry lotus root, asparagus and lily bulb with black pepper^v

雪里紅海鮮兩面黃

Crispy noodle with mixed seafood and pickle vegetable

甜品

Dessert

任選一道

choose one

杯中檸檬

Lemon pot
green apple purée, ginger ice cream

白巧克力甘納許

Strawberries and cream
black pepper, pistachio and green tea crisp

水果拼盤

Fruit platter

