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Hakkasan Hanway Place  
A la Carte

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

June 2017

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.



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## Taste of Hakkasan

£38 per person with a choice of selected cocktail

Lunch

Monday-Saturday

Dinner

Monday-Sunday 5.30pm to 6.30pm

Monday-Thursday 9.30pm to last order

Sunday 9pm to last order

### Small eat

choose one

### Dim sum selection

with Sakura salad

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

with Sakura salad

### Main

choose one

### Stir-fry black pepper rib eye beef with Merlot

### Spicy prawn

with lily bulb and almond

### Stir-fry Chilean seabass

in truffle sauce with shimeji mushroom

### Sweet and sour Duke of Berkshire pork

with pomegranate

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

with sugar snap

### Three style mushroom stir-fry <sup>V</sup>

with gai lan, lily bulb and macadamia nut

### Four style vegetable stir-fry in Szechuan sauce <sup>V</sup>

with asparagus, yam bean, shimeji mushroom and Morinaga tofu

### Sautéed baby broccoli and peppers <sup>V</sup>

with ginkgo nut and lotus seed

### Side

### Seasonal vegetable

### Jasmine rice

### Dessert

choose one

### Jivara bomb

milk chocolate, hazelnut praline, rice krispies

### Chocolate and olive oil ganache

raspberry sorbet, candied olives, bitter chocolate

### Selection of macaron

|   |          |  |        |
|---|----------|--|--------|
| <b>Only at Hanway</b><br>The locally sourced ingredients that we use are subject to market availability | 麻辣和牛酥    | Szechuan Wagyu beef puff   | £19.80 |
|   | 奶油焗帝王蟹   | Braised royal king crab with rock chive  | £58.00 |
|   | 百里香有機農家羊 | Wok-fry organic Rhug lamb loin with pied blue and salsify                                      | £43.50 |
|   | 素鵝羅勒洋芒沙律 | Crispy bean curd peel and basil cress salad <sup>v</sup> with mango and onion in yuzu dressing | £24.80 |
|   | 石榴醬燒鱸魚   | Grilled Chilean seabass with pomegranate glaze   | £42.50 |
|   | 辣酒釀燴花竹蝦  | Atlantic tiger prawn in chilli rice wine sauce with mantau                                     | £46.00 |

|                               |                  |   |                               |
|-------------------------------|------------------|---|-------------------------------|
| <b>Supreme Special Dishes</b> | 魚子皮鴨             | Hakkasan signature Peking duck with:<br>Beluga caviar<br>Hakkasan special reserve Qiandao caviar<br>Prunier caviar<br>whole duck, with 16 pancake and 30g of caviar<br>second course with a choice of XO sauce, black bean sauce or ginger and spring onion | £280.00<br>£215.00<br>£140.00 |
|                               | 北京片皮鴨            | Hakkasan signature Peking duck<br>whole duck, with 16 pancake, baby cucumber and spring onion<br>second course with a choice of XO sauce, black bean sauce or ginger and spring onion   | £100.00                       |
|                               | 十頭一級<br>日本網鮑扣羊肚菌 | Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber   | £350.00                       |
|                               | 二十頭<br>日本吉品鮑扣海參  | Braised dried whole Japanese abalone in royal supreme stock with sea cucumber   | £188.00                       |

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|-------------|----------|--|--------|
| <b>Soup</b> | 粟米雞蓉蟹肉羹  | Sweetcorn soup with corn fed chicken and blue swimmer crab                   | £13.90 |
|             | 湘洲酸辣羹    | Hot and sour soup with chicken, shiitake and pomelo                          | £13.00 |
|             | 鮮人參竹筍燉雞湯 | Double boiled fresh ginseng and chicken soup with bamboo pith and goji berry | £16.00 |
|             | 湘洲素翅羹    | Vegetarian hot and sour soup <sup>v</sup>                                    | £11.90 |

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|-----------|---------|--|--------|
| Small Eat | 至尊四式點心拼 | Supreme dim sum platter<br>gold leaf lychee and lobster dumpling<br>abalone and chicken shumai with caviar<br>royal king crab jade dumpling<br>black truffle and dover sole dumpling | £29.90 |
|           | 四式點心拼   | Dim sum platter<br>har gau<br>scallop shumai<br>Chinese chive dumpling<br>duck and yam bean dumpling   | £18.80 |
|           | 齋點心拼    | Vegetarian dim sum platter <sup>V</sup><br>crystal dumpling<br>vegetable shumai<br>yam bean and shiitake dumpling<br>vegetable bean curd roll  | £12.50 |
|           | 紫菇炒齋菘   | Stir-fry vegetable lettuce wrap <sup>V</sup>   | £10.90 |
|           | 茶香薰乳骨   | Jasmine tea smoked organic pork ribs   | £14.20 |
|           | 香酥鴨卷    | Crispy duck roll   | £8.50  |
|           | 麥片杏鮑菇茄子 | Fried aubergine and eryngii mushroom <sup>V</sup><br>with crispy oat   | £11.80 |
|           | 上海雞鍋貼   | Grilled Shanghai dumpling  | £8.90  |
|           | 芝麻蝦多士   | Sesame prawn toast   | £14.00 |
|           | 椒鹽鮮魷    | Salt and pepper squid  | £13.90 |
|           | 金絲軟殼蟹   | Golden fried soft shell crab   | £13.90 |
|           | 羊肚菌春卷   | Morel mushroom and vegetable spring roll <sup>V</sup><br>with edamame and gui hua  | £13.80 |
|           | 茶香薰牛腩   | Smoked beef ribs with jasmine tea  | £23.90 |
|           | 風沙南瓜豆腐  | Fried homemade pumpkin tofu <sup>V</sup>   | £9.80  |

|       |          |   |        |
|-------|----------|---|--------|
| Salad | 沙律香酥鴨    | Crispy duck salad<br>with pomelo, pine nut and shallot  | £23.00 |
|       | 赤麻醬涼拌乳羊  | Lamb salad with spicy peanut dressing   | £11.90 |
|       | 辣梅醬生撈小鮑魚 | Baby abalone salad in spicy plum dressing<br>with Chinese chive flower, yam bean, enoki mushroom<br>and onion | £22.50 |
|       | 涼拌齊三寶    | Three treasures salad <sup>V</sup><br>lotus root, vegetarian abalone and Thai cucumber                        | £15.00 |

|         |                   |  |                         |
|---------|-------------------|--|-------------------------|
| Fish    | 香檳焗鱈魚             | Roasted silver cod<br>with Champagne and honey   | £42.50                  |
|         | 蜜汁焗鱈魚             | Grilled Chilean seabass in honey   | £42.50                  |
|         | 豆酥油泡/<br>松露玉草 鱈魚球 | Stir-fry Chilean seabass<br>with lily bulb and soya crumble or<br>in truffle sauce with shimeji mushroom | £41.50                  |
|         | 乾燒麻辣比目魚           | Atlantic halibut with spicy Szechuan chilli  | £39.00                  |
|         | 豉味荷香蒸多寶魚          | Steamed turbot in lotus leaf<br>with maitake mushroom and spicy bean sauce                               | £39.00                  |
| Seafood | 豉味/<br>XO醬澳洲龍蝦球   | Stir-fry Australian lobster in spicy black bean<br>or XO sauce   | £62.50                  |
|         | 濃湯龍蝦焗生麵           | Braised whole lobster with egg noodle<br>in royal supreme sauce  | sold per 100g<br>£10.00 |
|         | 辣子琵琶基圍蝦           | Crispy fresh water prawn<br>with dried chilli and cashew nut   | £24.90                  |
|         | 咖哩汁蝦球             | Spicy prawn<br>with lily bulb and almond   | £23.00                  |
|         | 台式乾燒帶子            | Stir-fry scallop in fish sauce<br>with sweet basil, golden enoki mushroom and snow pea                   | £38.50                  |
|         | 鮑粒瑤柱海鮮炒飯          | Abalone and seafood fried rice<br>with dry scallop and mushroom  | £29.90                  |

|         |          |  |        |
|---------|----------|--|--------|
| Poultry | 沙爹脆皮雞    | Roasted chicken in satay sauce   | £19.90 |
|         | 台式三杯雞煲   | Sanpei corn fed poussin claypot<br>with sweet basil, chilli and spring onion                   | £19.90 |
|         | 黑菌明爐燒鴨   | Black truffle roasted duck<br>with tea plant mushroom  | £35.60 |
|         | 掛爐琵琶鴨    | Pipa duck  | £23.80 |
|         | 香辣脆皮吊燒雞  | Spicy roasted chicken<br>with celery and enoki mushroom  | £23.80 |
| Meat    | 石榴咕嚕肉    | Sweet and sour Duke of Berkshire pork<br>with pomegranate                                      | £18.50 |
|         | 蒜子黑椒牛仔粒  | Stir-fry black pepper rib eye beef with Merlot   | £25.00 |
|         | 青椒芥末炒牛柳  | Wok-fry Angus rib eye beef<br>with baby lotus root and mustard seed                            | £33.00 |
|         | 火焰和牛柳伴蘆筍 | Seared Wagyu beef with asparagus   | £63.50 |
|         | 蒙古醬鹿肉    | Mongolian style venison  | £33.00 |
|         | 金桔醬爆有機羊柳 | Spicy organic Rhug lamb cannon<br>with kumquat, ginger and garlic                              | £42.00 |
| Tofu    | 天白菇茄子豆腐煲 | Tofu, aubergine and Japanese mushroom claypot <sup>v</sup><br>with chilli and black bean sauce | £14.30 |
|         | 素麻婆咖哩豆腐  | Mabo vegetables and spicy tofu <sup>v</sup>  | £18.00 |

|           |  |   |        |
|-----------|--|---|--------|
| Vegetable | 時日蔬菜   | Chinese vegetable <sup>∨</sup>  |        |
|           | 銀白菜苗   | Pak choi  | £13.00 |
|           | 芥蘭   | Gai lan   | £13.00 |
|           | 黑椒蓮藕百合炒露筍  | Stir-fry lotus root, asparagus and lily bulb in black pepper <sup>∨</sup>   | £12.90 |
|           | 羊肚菌黃耳上素  | Sautéed baby broccoli and morel mushroom <sup>∨</sup> with yellow fungus, ginkgo nut and lotus seed                       | £25.50 |
|           | 腐乳椒絲炒通菜  | Morning glory stir-fry <sup>∨</sup> in chilli, ginger and preserved bean curd sauce                                       | £12.90 |
| 夏果鮮三菇炒玉蘭度 | Three style mushroom stir-fry <sup>∨</sup> with gai lan, lily bulb and macadamia nut | £18.90  |        |
| 清炒爽菜      | Stir-fry water chestnut, sugar snap and cloud ear <sup>∨</sup>                       | £16.00  |        |
| Zai Choi  | 黑椒炒齋雞  | Stir-fry black pepper vegetarian chicken <sup>∨</sup> with sugar snap   | £17.00 |
|           | 醬爆炒四蔬  | Four style vegetable stir-fry in Szechuan sauce <sup>∨</sup> with asparagus, yam bean, shimeji mushroom and Morinaga tofu | £17.90 |
|           | 素XO炒齋鮑魚  | Wok-fry vegetarian abalone in XO sauce <sup>∨</sup>   | £23.80 |
| Noodle    | 星州炒米   | Singapore vermicelli with prawn and squid   | £12.80 |
|           | 星州素炒米  | Vegetarian Singapore vermicelli <sup>∨</sup>  | £11.50 |
|           | 客家炒中華拉麵  | Hakka noodle <sup>∨</sup> with shimeji mushroom and beansprout  | £11.80 |

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## Signature menu

### Vegetarian

£55.00 per person

available for parties of two or more

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#### Small eat

Stir-fry vegetable lettuce wrap

Morel mushroom and vegetable spring roll  
with edamame and gui hua

#### Main

Stir-fry black pepper vegetarian chicken  
with sugar snap

Four style vegetable stir-fry in Szechuan sauce  
with asparagus, yam bean, shimeji mushroom and Morinaga tofu

Tofu, aubergine and Japanese mushroom claypot  
with chilli and black bean sauce

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

Seasonal vegetable

Steamed jasmine rice

#### Dessert

Selection of dessert

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## Signature menu

£65.00 per person  
available for parties of two or more

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### Small eat

#### Dim sum platter

har gau  
scallop shumai  
Chinese chive dumpling  
duck and yam bean dumpling

#### Salt and pepper squid

### Main

#### Roasted chicken in satay sauce

#### Pan-fry silver cod

#### Stir-fry black pepper rib eye beef with Merlot

#### Spicy prawn

with lily bulb and almond

#### Seasonal vegetable

#### Steamed jasmine rice

### Dessert

#### Selection of dessert

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## Signature menu

£85.00 per person  
available for parties of two or more

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### Small eat

Crispy duck salad  
with pomelo, pine nut and shallot

Sesame prawn toast

### Main

Stir-fry Australian lobster in XO sauce

Roasted silver cod  
with Champagne and honey

Mongolian style venison

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

### Dessert

Selection of dessert

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## Signature menu

£98.00 per person  
available for parties of two or more

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### Small eat

Hakkasan signature Peking duck with Prunier caviar  
with pancake, baby cucumber and spring onion  
second course with a choice of XO sauce, black bean sauce  
or ginger and spring onion

### Dim sum platter

har gau  
scallop shumai  
Chinese chive dumpling  
duck and yam bean dumpling

### Main

Spicy Rhug Estate lamb cannon  
with kumquat, ginger and garlic

Stir-fry scallop in fish sauce  
with sweet basil, golden enoki and snow pea

Atlantic halibut with spicy Szechuan chilli

Stir-fry Peking duck

Seasonal vegetable

Steamed jasmine rice

### Dessert

Selection of dessert

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## Signature menu

£118.00 per person  
available for parties of two or more

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### Small eat

Hakkasan signature Peking duck with special reserve Qiandao caviar  
with pancake, baby cucumber and spring onion  
second course with a choice of XO sauce or ginger and spring onion

Golden fried soft shell crab

### Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in spicy black bean sauce

Seared Wagyu beef with asparagus

Stir-fry Peking duck

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

Seasonal vegetable

Mui choi rice

### Dessert

Selection of dessert

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## Signature menu

£128.00 per person  
available for parties of two or more

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

### Small eat

Hakkasan signature Peking duck with special reserve Qiandao caviar  
with pancake, baby cucumber and spring onion  
second course with a choice of XO sauce or ginger and spring onion

Golden fried soft shell crab

### Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in spicy black bean sauce

Seared Wagyu beef with asparagus

Stir-fry Peking duck

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

Seasonal vegetable

Mui choi rice

### Dessert

Selection of dessert

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