
Hakkasan Hanway Place
Dim Sum Sundays

from 12 midday - 6.45pm

Cocktails

Ginseng Daiquiri

Kamm & Sons Ginseng Spirit, El Dorado 3yr rum, pink grapefruit, lime

Rose Blossom

Plymouth Sloe Gin, Cynar Aperitif, mandarin liqueur, cherry and lemon

Morello Collins

Tanqueray No. Ten gin, cherry, almond, lemon, soda and Peychaud's bitters

Fleur de Coco

Marquis vodka, Akashi-Tai sake, raspberry and coconut water

Meishan Mimosa

Louis Roederer Brut Premier NV Champagne, carrot, ginger and orange

Non-alcoholic cocktails

Kowloon Cooler

strawberries, raspberries, blackberries, lychee, apple, cranberry and lemonade

Coco Passion

coconut, passion fruit, almond syrup and coconut water

Green Nile

kiwi, ginger, coriander, lychee and apple

Sheng Fizz

mandarin, guava, agave syrup, lemon and ginger ale

After dinner cocktails

Shiso Gimlet

Tanqueray No.10 gin, Grand Marnier, lime juice, yuzu marmalade, shiso leaves

Seville 33

Diplomático Reserva rum, Santa Teresa orange rum liqueur, marmalade and chocolate bitters

Tamba Rise

Dalmore 12 yrs, Noe PX, Cherry Heering and liquorice bitters

Fitzrovia Plum

Suntory Hakushu Distiller's Reserve whisky, plum sake, limoncello, gingerbread and Burlesque bitters

Arabica Punch

Wray Nephew rum, coconut, lychee and espresso

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.

Dim Sum Sunday

Signature

£58 per person

minimum of two to share

choice of cocktail

Louis Roederer Brut Premier NV Champagne, France 12% half bottle

choice of after dinner cocktail

Salad

Crispy duck salad

with pomelo, pine nut and shallot

Dim Sum

Har gau

Scallop shumai

Chinese chive dumpling

Duck and yam bean dumpling

Golden seafood and cheese roll

Baked venison puff

Smoked duck and pumpkin puff

Spicy mooli and crab meat pastry

Main

Stir-fry black pepper rib eye beef with merlot

Stir-fry water chestnut, sugar snap and cloud ear

Spring onion and egg fried rice

Dessert

Selection of dessert

Dim Sum Sunday

Classic

£48 per person

minimum of two to share
choice of cocktail
Classical Beauty loose leaf tea
Omei Nantou, Taiwan

Salad

Crispy duck salad
with pomelo, pine nut and shallot

Dim Sum

Har gau
Scallop shumai
Chinese chive dumpling
Duck and yam bean dumpling
Golden seafood and cheese roll
Baked venison puff
Smoked duck and pumpkin puff
Spicy mooli and crab meat pastry

Main

Stir-fry black pepper rib eye beef with merlot
Stir-fry water chestnut, sugar snap and cloud ear
Spring onion and egg fried rice

Dessert

Selection of dessert

Dim Sum Sunday
Vegetarian

Salad

Three treasures salad
lotus root, vegetarian abalone and Thai cucumber

Dim Sum

Crystal dumpling
Vegetable Shumai
Yam bean and shiitake dumpling
Vegetable beancurd roll
Vegetarian Shanghai dumpling
mooli and onion pancake
Vegetarian pumpkin puff
Morel and vegetable spring roll

Main

Fried homemade pumpkin tofu
Stir-fry vegetarian chicken with Thai sweet basil and chilli
Vegetable fried rice with preserved olive leaf

Dessert

Selection of dessert

Desserts

Chocolate and olive oil ganache

raspberry sorbet, candied olives, bitter chocolate

Recommended cocktail:

Tamba Rise

Dalmore 12 yrs, Noe PX, Cherry Heering and liquorice bitters

Jivara bomb

milk chocolate, hazelnut praline, rice krispies

Recommended cocktail:

Seville 33

Diplomático Reserva rum, Santa Teresa orange rum liqueur, marmalade and chocolate bitters

Selection of macaron

Recommended cocktail:

Arabica Punch

Wray Nephew rum, coconut, lychee and espresso

