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London, Hanway Place

London, Mayfair

Las Vegas

Miami

New York

San Francisco

Mumbai

Abu Dhabi

Doha

Dubai

Shanghai

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Hakkasan New York

A la Carte

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Only At West 43rd St

Small eat 開胃菜	百香鵝肝莎拉	Foie Gras salad with homemade salad dressing	\$28.00
Fish 魚	薄荷麥香龍利球	Crispy Dover sole with multi grain oats and mint	\$42.00
Seafood 海鮮	極品鼓味龍蝦煲	Supreme lobster clay pot in spicy black bean sauce	\$48.00
	醋香爆海中蝦	Stir-fry tiger prawn in homemade vinegar sauce	\$31.00
Meat 肉類	韭菜花炒燒腩肉	Stir-fry pork belly with chive flower	\$23.00
Poultry 家禽	酥皮金碧梅子雞	Crispy chicken in sweet plum sauce	\$23.00

Applicable taxes will be included on each check.

\*Consuming Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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.

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Soup	湘州素酸辣湯	Vegetarian hot and sour soup <sup>V</sup>	\$10.00
	雞絲酸辣湯	Hot and sour soup with chicken	\$11.00
	粟米蟹肉羹	Crab meat and sweet corn supreme soup <sup>G</sup>	\$11.00
	人參竹筴炖鸡汤	Steamed chicken soup <sup>G</sup> with ginseng and bamboo pith	\$12.00

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Small Eat	四式點心拼	Hakka steamed dim sum platter * scallop shumai, har gau, prawn and Chinese chive dumpling, black pepper duck dumpling	\$26.00
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel crystal dumpling, bamboo dumpling, lotus bean curd roll, chive flower dumpling	\$22.00
	客家炸點拼	Hakka fried dim sum platter roasted duck and pumpkin puff, crispy prawn dumpling, XO seafood puff	\$21.00
	上海雞鍋貼	Pan-seared Shanghai dumpling	\$12.00
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling <sup>V</sup>	\$11.00
	沙律香酥鴨	Crispy duck salad * with pomelo, pine nut and shallot	\$28.00
	辣醬羊肉夾	Spicy lamb lupin wrap	\$19.00
	香酥鴨卷	Crispy duck roll	\$14.00
	香茅沙拉菜	Green salad with kabocha, jicama, and cherry tomato in ginger lemongrass vinaigrette	\$20.00
	紫菇炒齋菘	Stir-fry mushroom lettuce wrap <sup>V</sup> with pistachio and pine nut	\$15.00
	茶香燻肉排	Jasmine tea smoked pork ribs *	\$19.00
	鮮果冰皮脆腩肉	Crispy pork belly with yellow mustard	\$23.00
	西施奶沙軟壳蟹	Fried soft shell crab with curry leaf and chili <sup>G</sup>	\$19.00
	椒鹽鮮魷	Salt and pepper squid	\$15.00
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	\$22.00
	金絲脆皮海蝦棗	Crispy fried prawn dumpling with plum sauce	\$15.00

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Fish	香檳焗鱈魚	Roasted silver cod * with Champagne and Chinese honey sauce	\$42.00
	蜜汁燒鱈魚	Grilled Chilean seabass with Chinese honey fried shimeji mushrooms and gai lan	\$42.00
	香柚媽蜜脆皮鱈魚	Crispy silver cod with superior soy sauce	\$28.00
	三杯鱈魚球	Stir-fry Chilean seabass with sanpei sauce with Szechuan peppercorn and Thai sweet basil	\$37.00

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Seafood	咖哩汁蝦球	Spicy prawns * <sup>G</sup> with lily bulb and almond	\$29.00
	怪味芋香炒蝦球	Braised tiger prawns claypot with asparagus, taro and spicy bean sauce	\$29.00
	干燒非洲大蝦皇	Nigerian prawn with asparagus in sweet chili sauce	\$46.00
	韭菜汁炒帶子	Wok-fried Boston scallop with Chinese chive sauce	\$38.00
	南亞甲必丹海鮮煲	Kapitan seafood clay pot with prawn, squid and scallop	\$34.00
	XO醬炒龍蝦球	Stir-fried Brazilian lobster tail in supreme XO sauce	\$48.00

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Poultry	三杯龍庚雞煲	Sanpei chicken claypot with Thai sweet basil	\$26.00
	當歸蔥油白切雞	Home braised free-range chicken with spring onion and soya sauce	\$24.00
	蓮香毛豆XO爆鴨胸	XO wok-fry duck breast with lotus root and edamame	\$30.00
	掛爐琵琶鴨	Pipa duck *	\$32.00
	黑松露挂爐燒肥鴨	Black truffle roasted duck	\$59.00
	北京烤鴨	Peking duck with Mandarin pancakes, spring onion, cucumber and hoi sin sauce	\$88.00
	魚子醬北京烤鴨	Whole Peking duck with Tsar Imperial caviar * first course with Singapore pancakes, spring onion, cucumber and 30g Tsar Imperial second course with a choice of XO or black bean sauce	\$258.00

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Meat	黑椒紅酒牛仔粒	Stir-fry black pepper rib-eye beef with merlot *	\$38.00
	蒙古牛柳	Mongolian style beef rib-eye	\$32.00
	金菇燒汁煎神戶牛	Seared Wagyu beef with Enoki mushrooms in lemongrass soya sauce	\$82.00
	甘香羊柳	Wok-fried lamb tenderloin in chili bean sauce	\$32.00
	xo西汁 鮮 菇羊馬鞍	Grilled lamb chop in special XO BBQ sauce	\$39.00
	石榴咕嚕肉	Sweet and sour pork tenderloin with pomegranate	\$26.00
	家乡焖花南	Hakka pork belly claypot with leek and cloud ear mushroom	\$24.00

Tofu	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot with chili black bean sauce	\$22.00
	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	\$22.00
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Vegetable	黑椒百合蓮藕蘆筍	Stir-fry lotus root, asparagus and black pepper <sup>G, V</sup>	\$17.00
	蘭度夏果燒野珍菌	Three-style mushroom stir-fry with macadamia nut <sup>G, V</sup> gai lan stalks and water chestnut	\$22.00
	清炒爽菜	Stir-fry sugar snap, cloud ear and water chestnut <sup>G, V</sup>	\$16.00
	撈菜肉碎四季豆	French beans with minced pork and preserved olive leaf	\$15.00
	醬爆四寶蔬	Four-style vegetable stir-fry in sweet Szechuan sauce <sup>V</sup> asparagus, yam bean, tofu and shimeji	\$14.00
	黑椒甜豆齋雞	Stir-fry vegetarian chicken in black pepper sauce <sup>V</sup>	\$19.00
	蒜蓉炒豆苗	Stir-fry garlic pea shoot <sup>G, V</sup>	\$18.00
	時日蔬菜: 銀白菜苗, 芥蘭	Seasonal Chinese vegetable <sup>G, V</sup> with choice of oyster sauce, garlic or ginger	
	銀白菜苗	pak choi	\$13.00
芥蘭	gai lan	\$13.00	
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Rice & Noodle	蛋炒飯	Spring onion and egg fried rice <sup>G, V</sup>	\$11.00
	薄荷秋葵海鮮飯	Hakka spicy seafood fried rice <sup>G</sup>	\$22.00
	銀魚仔雞粒蘆筍飯	Chicken and crispy fish fried rice <sup>G</sup>	\$15.00
	XO醬鴨絲炒烏冬	Stir-fry udon noodle with duck in XO sauce	\$16.00
	星洲米粉	Singapore vermicelli noodle with prawn and squid	\$16.00
	客家炒拉麵	Hakka noodle with mushrooms and Chinese chive <sup>V</sup>	\$15.00
	絲苗白飯	Steamed jasmine rice <sup>G, V</sup>	\$4.00

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## Dinner Signature menu

\$88.00 per person

Available for parties of two or more

Price does not include NYC taxes

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### Small Eat

#### Hakka steamed dim sum platter

scallop shumai, har gau, prawn and Chinese chive dumpling,  
black pepper duck dumpling

#### Salt and pepper squid

### Main

#### Sanpei chicken claypot

with Thai sweet basil

#### Grilled Chilean seabass with Chinese honey

fried shimeji mushroom and gai lan

#### Wok-fried lamb tenderloin

in chili bean sauce

#### Spicy prawns <sup>G</sup>

with lily bulb and almond

#### Stir-fry sugar snap, cloud ear and water chestnut <sup>G, V</sup>

#### Spring onion and egg fried rice <sup>G, V</sup>

### Dessert

#### Ice creams and sorbets

daily selection of flavors

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## Dinner Signature menu

\$108.00 per person

Available for parties of two or more

Price does not include NYC taxes

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### Small Eat

#### Hakka steamed dim sum platter

scallop shumai, har gau, prawn and Chinese chive dumpling,  
black pepper duck dumpling

Jasmine tea-smoked pork ribs

### Main

#### Grilled Chilean seabass with Chinese honey

fried shimeji mushroom and gai lan

XO wok-fry duck breast with lotus root and edamame

Mongolian style beef rib-eye

#### Braised tiger prawns clay pot

with asparagus, taro and spicy bean sauce

Stir-fry sugar snap, cloud ear and water chestnut <sup>G, V</sup>

Spring onion and egg fried rice <sup>G, V</sup>

### Dessert

Selection of house made macarons

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## Dinner Signature menu

\$128.00 per person

Available for parties of two or more

Price does not include NYC taxes

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### Small Eat

#### Hakka steamed dim sum platter

scallop shumai, har gau, prawn and Chinese chive dumpling,  
black pepper duck dumpling

#### Spicy lamb lupin wrap

#### Fried soft shell crab <sup>G</sup>

with curry leaf and chili

### Main

#### Roasted silver cod

with champagne and Chinese honey sauce

#### Pipa duck

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

#### Wok-fried Boston scallop

with Chinese chive sauce

#### Three-style mushroom stir-fry with macadamia nut <sup>G, V</sup>

#### Spring onion and egg fried rice <sup>G, V</sup>

### Dessert

#### Coconut

coconut cake, basil sorbet, jasmine ice cream, matcha meringue, and coconut caviar

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## Dinner Signature menu

\$168.00 per person

Available for parties of two or more

Price does not include NYC taxes

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### Small Eat

#### Hakka steamed dim sum platter

scallop shumai, har gau, prawn and Chinese chive dumpling,  
black pepper duck dumpling

#### Crispy duck salad

with pomelo, pine nut and shallot

#### Salt and pepper squid

### Main

#### Roasted silver cod

with champagne and Chinese honey sauce

#### Stir-fried Brazilian lobster tail

in supreme XO sauce

#### Seared Wagyu beef with Enoki mushrooms

in lemongrass soya sauce

#### Black truffle roasted duck

Stir-fry lotus root, asparagus and black pepper <sup>G, V</sup>

Spring onion and egg fried rice <sup>G, V</sup>

### Dessert

#### Lemon

lemon cream, lemon cake, crispy meringue, and lemon sorbet

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## Dinner Signature menu

### Vegetarian

\$78.00 per person

Available for parties of two or more

Price does not include NYC taxes

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#### Small Eat

##### Vegetarian steamed dim sum platter

morel crystal dumpling, bamboo dumpling, lotus bean curd roll,  
chive flower dumpling

##### Pan-seared vegetable Shanghai dumpling

Green salad with kabocha, jicama, and cherry tomato  
in ginger lemongrass vinaigrette

#### Main

Tofu, aubergine and shiitake mushroom claypot  
in chili black bean sauce

Stir-fry lotus root, asparagus and black pepper

Stir-fry vegetarian chicken in black pepper sauce

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

Hakka noodle with mushrooms and Chinese chive

#### Dessert

##### Exotic fruit platter

fresh and seasonal fruits