



Festive menus 2017/2018

Opening times

Friday 23rd December	normal opening hours
Saturday 24th December	closed
Sunday 25th December	closed
Monday 26th December	12 midday–12.30am
Tuesday 27th December	normal opening hours
Wednesday 28th December	normal opening hours
Thursday 29th December	normal opening hours
Friday 30th December	normal opening hours
Saturday 31st December	normal opening hours
Sunday 1st January	3pm–12:30am
Monday 2nd January	normal opening hours

For Christmas, New Year bookings and private functions,
please contact Jenny on +44 (0)20 7927 7003
or mayfairgroups@hakkasan.com

Hakkasan Mayfair
17 Bruton Street,
London
W1J 6QB

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. 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.

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



Festive signature vegetarian menu

£68.88 per person
for parties of two or more

Small eat

Vegetarian dim sum platter
crystal dumpling, yam bean and shiitake dumpling,
water chestnut dumpling, vegetable bean curd roll

Crispy bean curd salad with sour peanut dressing

Main

Stir-fry black pepper vegetarian chicken
with sugar snap

Braised homemade tofu in pumpkin sauce
with vegetarian caviar

Crispy vegetarian prawn
with dried chilli and cashew nut

Stir-fry baby broccoli and preserved olive
with crispy seaweed and pine nut

Three style mushroom fried rice in lotus leaf

Dessert

Signature dessert



Festive signature menu

£88.88 per person
for parties of three or more

Small eat

Dim sum platter

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

Lamb salad with spicy peanut dressing

Main

Grilled Chilean seabass in honey

Crispy fresh water prawn

with dried chilli and cashew nut

Roasted chicken in satay sauce

Braised beef short rib in peppercorn sauce

with mountain yam, butternut squash

Seasonal vegetable

Steamed jasmine rice

Dessert

Signature dessert



Festive signature menu

£98.88 per person
for parties of two or more

Small eat

Trinity dim sum

lychee and lobster dumpling, Alaskan king crab dumpling, dover sole dumpling with black truffle

Crispy duck salad

with pomelo, pine nut and shallot

Sautéed quail lettuce wrap

with lemongrass, mushroom

Main

Roasted silver cod

with Champagne and honey

Sautéed fresh water prawn with lotus root

black bean sauce

Wok-fry guinea fowl with dried chilli and taro

Stir-fry black pepper rib eye beef with Merlot

Seasonal vegetable

Three style mushroom fried rice in lotus leaf

Dessert

Signature dessert



Festive signature menu

£128.88 per person

£138.88 per person with Beluga caviar

for parties of two or more

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

Small eat

Peking duck with Hakkasan special reserve
Qiandao caviar

first course with pancakes

second course with a choice of XO sauce, black bean sauce
or ginger and spring onion

Steamed har gau with gold leaf and sesame prawn
toast with foie gras

Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in white
peppercorn sauce

Wok-fry guinea fowl with dried chilli and taro

Grilled Japanese Wagyu rib eye beef
with spring onion soya

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

Steamed jasmine rice

Dessert

Signature dessert



Supreme

Monk jumps over the wall £80.00

金裝佛跳牆

double-boiled soup with abalone, fish maw, dried scallop, sea cucumber and dried shiitake mushroom
(24 hours notice required)

Braised dried whole Japanese abalone (10 head) £350.00

十頭一級 日本網鮑扣羊肚菌 (原隻)

whole supreme abalone with morel mushroom and sea cucumber (24 hours notice required)

Braised dried whole Japanese abalone (20 head) £188.00

二十頭日本吉品 鮑(原隻)

whole abalone in royal supreme stock with fish maw, sea cucumber and Thai asparagus tip

Hakkasan signature Peking duck with:

魚子片皮鴨

Beluga caviar £280.00

Hakkasan special reserve Qiandao caviar £215.00

Prunier caviar £140.00

whole duck, with 16 pancake and 30g of caviar
second course with a choice of XO sauce, black bean sauce or ginger and spring onion

Stir-fry lobster, sweetcorn and yam bean wrap £20.50

太湖龍蝦卷

Braised supreme bird nest with bamboo pith £43.00

高湯竹筴釀銀絲燕窩

(24 hours notice required)