
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

September 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.

Taste of Hakkasan

GBP 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 ^V

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 ^V

with sugar snap

Three style mushroom stir-fry ^V

with gai lan, lily bulb and macadamia nut

Four style vegetable stir-fry in Szechuan sauce ^V

with asparagus, yam bean, shimeji mushroom and Morinaga tofu

Sautéed baby broccoli and peppers ^V

with ginkgo nut and lotus seed

Side

Seasonal vegetable

Jasmine rice

Dessert

choose one

Jivara bomb

milk chocolate, hazelnut praline, rice krispies

Coffee and cassis ganache

coffee ganache, cassis, pecan nut

Selection of macaron

			GBP
Only at Hanway The locally sourced ingredients that we use are subject to market availability	瑤柱算盤子燜小龍蝦	Langoustine with Hakka dumpling and dried scallop	50
	奶油焗帝皇蟹	Braised royal king crab with rock chive	58
	黑豬松露釀甜椒	Stuffed Berkshire pork in chilli pepper with prawn and kumquat	29
	四季上素	XO French bean and crispy yuba ^v	24
	石榴醬燒鱸魚	Grilled Chilean seabass with pomegranate glaze	44
	辣酒釀燴花竹蝦	Atlantic tiger prawn in chilli rice wine sauce with mantau	46
Supreme Special Dishes	魚子片皮鴨	Hakkasan signature Peking duck with: Beluga caviar Hakkasan special reserve Qiandao caviar Prunier caviar 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	280 215 140
	北京片皮鴨	Hakkasan signature Peking duck whole duck, with 16 pancake, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	100
	十頭一級 日本網鮑扣羊肚菌	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber	350
	二十頭 日本吉品鮑扣海參	Braised dried whole Japanese abalone in royal supreme stock with sea cucumber	188
	Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab
湘洲酸辣羹		Hot and sour soup with chicken, shiitake and pomelo	13
鮮人參竹筴燉雞湯		Double boiled fresh ginseng and chicken soup with bamboo pith and goji berry	16
湘洲素翅羹		Vegetarian hot and sour soup ^v	12

			GBP
Small Eat	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shumai with caviar royal king crab jade dumpling black truffle and dover sole dumpling	30
	四式點心拼	Dim sum platter har gau scallop shumai Chinese chive dumpling duck and yam bean dumpling	19
	齋點心拼	Vegetarian dim sum platter ^V gong choi and lily bulb dumpling cordycep flower shumai Chinese chive jade dumpling soy crumble bean curd dumpling	14
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap ^V	11
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	17
	香酥鴨卷	Crispy duck roll	9
	麥片杏鮑菇茄子	Fried aubergine and eryngii mushroom ^V with crispy oat	12
	上海雞鍋貼	Grilled Shanghai dumpling	9
	芝麻蝦多士	Sesame prawn toast	14
	椒鹽鮮魷	Salt and pepper squid	15
	金絲軟殼蟹	Golden fried soft shell crab	15
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^V with edamame and gui hua	14
	茶香薰牛腩	Smoked beef ribs with jasmine tea	24
	風沙南瓜豆腐	Fried homemade pumpkin tofu ^V	10
Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	24
	赤麻醬涼拌乳羊	Lamb salad with spicy peanut dressing	12
	辣梅醬生撈小鮑魚	Baby abalone salad in spicy plum dressing with Chinese chive flower, yam bean, enoki mushroom and onion	25
	素鵝羅勒洋芒沙律	Crispy bean curd peel and basil cress salad ^V with mango and onion in yuzu dressing	25

			GBP
Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	43
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	43
	豆酥油泡/ 松露玉草 鱈魚球	Stir-fry Chilean seabass with lily bulb and soya crumble or in truffle sauce with shimeji mushroom	43
	乾燒麻辣比目魚	Atlantic halibut with spicy Szechuan chilli	40
	豉味荷香蒸多寶魚	Steamed turbot in lotus leaf with maitake mushroom and spicy bean sauce	42

Seafood	豉味/ XO醬澳洲龍蝦球	Stir-fry Australian lobster in spicy black bean or XO sauce	63
	濃湯龍蝦焗生麵	Braised whole lobster with egg noodle in royal supreme sauce	10 sold per 100g
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut	25
	咖哩汁蝦球	Spicy prawn with lily bulb and almond	25
	台式乾燒帶子	Stir-fry scallop in fish sauce with sweet basil, golden enoki mushroom and snow pea	39

			GBP
Poultry	沙參脆皮雞	Roasted chicken in satay sauce	21
	台式三杯雞煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	21
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom	37
	掛爐琵琶鴨	Pipa duck	25
	香辣脆皮吊燒雞	Spicy roasted chicken with celery and enoki mushroom	24
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	19
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot	26
	青椒芥末炒牛柳	Wok-fry Angus rib eye beef with baby lotus root and mustard seed	35
	火焰和牛柳伴蘆筍	Seared Wagyu beef with asparagus	64
	蒙古醬鹿肉	Mongolian style venison	35
	金桔醬爆有機羊柳	Spicy organic Rhug lamb cannon with kumquat, ginger and garlic	43
Tofu	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot ^V with chilli and black bean sauce	15
	素麻婆咖哩豆腐	Mabo vegetables and spicy tofu ^V	18

Vegetable			GBP
時日蔬菜	Chinese vegetable [∨]		
銀白菜苗	Pak choi		14
芥蘭	Gai lan		14
黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper [∨]		13
羊肚菌黃耳上素	Sautéed baby broccoli and morel mushroom [∨] with yellow fungus, ginkgo nut and lotus seed		26
腐乳椒絲炒通菜	Morning glory stir-fry [∨] in chilli, ginger and preserved bean curd sauce		13
夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry [∨] with gai lan, lily bulb and macadamia nut		19
清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear [∨]		16
Zai Choi			
黑椒炒齋雞	Stir-fry black pepper vegetarian chicken [∨] with sugar snap		18
醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce [∨] with asparagus, yam bean, shimeji mushroom and Morinaga tofu		18
素XO炒齋鮑魚	Wok-fry vegetarian abalone in XO sauce [∨]		24
Noodle			
星州炒米	Singapore vermicelli with prawn and squid		14
星州素炒米	Vegetarian Singapore vermicelli [∨]		12
客家炒中華拉麵	Hakka noodle [∨] with shimeji mushroom and bean sprout		13

Signature menu

Vegetarian

GBP 55 per person

available for parties of two or more

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

Chocolate and orange delice
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache
coffee ganache, cassis, pecan nut

Signature menu

GBP 65 per person
available for parties of two or more

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

Chocolate and orange delice
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache
coffee ganache, cassis, pecan nut

Signature menu

GBP 85 per person
available for parties of two or more

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

Chocolate and orange delice
gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache
coffee ganache, cassis, pecan nut

Signature menu

GBP 98 per person
available for parties of two or more

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

Tropical baked Alaska
coconut, passion fruit, warm pineapple

Bergamot and chestnut dome
citrus mousse, chestnut, Woodford reserve bourbon ice cream

Signature menu

GBP 118 per person
available for parties of two or more

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

Tropical baked Alaska
coconut, passion fruit, warm pineapple

Bergamot and chestnut dome
citrus mousse, chestnut, Woodford reserve bourbon ice cream

Signature menu

GBP 128 per person
available for parties of two or more

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

Tropical baked Alaska
coconut, passion fruit, warm pineapple

Bergamot and chestnut dome
citrus mousse, chestnut, Woodford reserve bourbon ice cream

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