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Hakkasan Mayfair  
A la Carte

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

February 2018

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

Selection of cocktail  
choose one

### The Hakka

Belvedere vodka, Akashi-tai sake, lychee, lime, coconut and passion fruit

### Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

### Hakkatini

Grey Goose L'Orange vodka, Campari, Grand Marnier, apple and orange cream citrate bitters

### Green Destiny

Zubrowka Bison Grass vodka, cucumber, kiwi and apple

Fruit blends

### Kowloon Cooler

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

### Gavati Refresher

lemongrass, raspberries, peach, guava, elderflower and lemon

### Coco Passion

Coconut, passion fruit, almond syrup and coconut water

### Green Nile

Kiwi, ginger, coriander, lychee and apple

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## Taste of Hakkasan

32 per person

choice of small eat and main

38 per person

choice of small eat, main and dessert

choice of selected cocktail

Monday - Friday

Lunch - 12 noon to 5pm

Saturday - Sunday

12 noon to 6pm

### Small eat

choose one

Dim sum selection

with Szechuan salad

Vegetarian dim sum selection <sup>v</sup>

with Szechuan salad

### Main

choose one

Sweet and sour Duke of Berkshire pork

with pomegranate

Roasted chicken in satay sauce

Stir-fry black pepper rib eye beef with Merlot

Sliver cod with Zhengjiang vinegar glaze

Spicy prawn

with lily bulb and almond

Stir-fry black pepper vegetarian chicken <sup>v</sup>

with sugar snap

Tofu, aubergine and Japanese mushroom claypot

with chilli and black bean sauce

Stir-fry baby broccoli and preserved olive <sup>v</sup>

with crispy seaweed and pine nut

### Side

Seasonal vegetable

Jasmine rice

### Dessert

choose one

Chocolate and orange delice

gianduja, kalamansi, roasted hazelnut

Coffee and cassis ganache

coffee ganache, cassis, pecan nut

Jivara Bomb

hazelnut praline, milk chocolate, rice crispies

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Signature menu  
Vegetarian

60 per person  
available for parties of two or more

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Small eat

Crispy bean curd salad<sup>v</sup>  
with sour peanut dressing

Vegetarian dim sum platter<sup>v</sup>  
gong choi and lily bulb dumpling  
cordyceps flower shumai  
Chinese chive jade dumpling  
soy crumble bean curd dumpling

Main

Stir-fry black pepper vegetarian chicken<sup>v</sup>  
with sugar snap

Tofu, aubergine and Japanese mushroom claypot<sup>v</sup>  
with chilli and black bean sauce

Stir-fry baby broccoli and preserved olive<sup>v</sup>  
with crispy seaweed and pine nut

Three style mushroom stir-fry<sup>v</sup>  
with gai lan, lily bulb and macadamia nut

Seasonal vegetable

Jasmine rice

Dessert

Selection of dessert

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## Signature menu

70 per person  
available for parties of two or more

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### Small eat

Dim sum platter  
scallop shumai  
har gau  
Chinese chive dumpling  
duck and yam bean dumpling

Golden fried soft shell crab  
with red chilli

### Main

Sliver cod with Zhengjiang vinegar glaze

Crispy fresh water prawn  
with dried chilli and cashew nut

Roasted chicken in satay sauce

Mongolian style lamb chop

Seasonal vegetable

Jasmine rice

### Dessert

Selection of dessert

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## Signature menu

90 per person  
available for parties of two or more

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### Small eat

Dim sum platter  
scallop shumai  
har gau  
Chinese chive dumpling  
duck and yam bean dumpling

Crispy duck salad  
with pomelo, pine nut and shallot

### Main

Grilled Chilean seabass in honey

Spicy prawn  
with lily bulb and almond

Roasted chicken in satay sauce

Stir-fry black pepper rib eye beef with Merlot

Seasonal vegetable

Egg fried rice

### Dessert

Selection of dessert

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## Signature menu

120 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

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

Steamed har gau with gold leaf

Baked venison puff

### Main

Roasted silver cod  
with Champagne and honey

Stir-fry Alaskan king crab in XO sauce  
with sugar snap and shimeji mushroom

Stir-fry rib eye beef with lily bulb in black bean sauce

Stir-fry lotus root, asparagus and lily bulb <sup>v</sup>  
in black pepper

Egg fried rice

### Dessert

Selection of dessert



			GBP
Supreme	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	320 220 150
	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

Only at Mayfair			
The locally sourced ingredients that we use are subject to market availability	貴妃香梅豬腩仔	Wok-fry pork belly in lychee sauce with plum and kumquat	25
	鎮江醬爆鱈魚球	Sliver cod with Zhengjiang vinegar glaze	49
	碳燒海鹽日本和牛	Grilled Japanese Wagyu rib eye beef with spring onion soya	75
	川味龍蝦仔	Stir-fry Szechuan style langoustine with eryngii mushroom and basil leaf	63
	醬燒汁羊角豆	Sautéed spicy okra with shiitake mushroom and bonito flake	12

Soup			
	龍皇粟米羹	Royal sweetcorn soup with lobster and minced gai lan	17
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake mushroom and pomelo	13
	帝皇蟹肉鮭魚羹	Alaskan king crab and Chilean seabass soup	16
	齋粟米羹	Vegetarian sweetcorn soup <sup>v</sup>	9
	齋湘洲素翅羹	Vegetarian hot and sour soup <sup>v</sup>	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 dover sole dumpling with black truffle	30
	四式點心拼	Dim sum platter scallop shumai har gau Chinese chive dumpling duck and yam bean dumpling	19
	齋點心拼	Vegetarian dim sum platter <sup>V</sup> gong choi and lily bulb dumpling cordycep flower shumai Chinese chive jade dumpling soy crumble bean curd dumpling	16
	金箔鮮蝦餃	Steamed har gau with gold leaf	25
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap <sup>V</sup>	12
	香酥鴨卷	Crispy duck roll	9
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	22
	芝麻蝦多士	Sesame prawn toast	18
	椒鹽鮮魷	Salt and pepper squid	16
	茶香薰牛腩	Smoked beef ribs with jasmine tea	26
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	15
	風沙南瓜豆腐	Salt and pepper tofu <sup>V</sup> homemade pumpkin tofu	10
羊肚菌春卷	Morel mushroom and vegetable spring roll <sup>V</sup> with edamame and gui hua	14	
Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	25
	素方彩虹沙律	Crispy bean curd salad <sup>V</sup> with sour peanut dressing	18

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	GBP 49
	金不換川辣鱈魚球	Stir-fry Chilean seabass with Szechuan pepper with sweet basil and spring onion	49
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	49
	清蒸智利鱈魚	Steamed Chilean seabass with a choice of soya sauce, black bean sauce or ginger and spring onion	49
Seafood	濃湯龍蝦燜生麵	Braised lobster with egg noodle in royal supreme sauce	per 100g 15
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut	27
	咖哩汁蝦球	Spicy prawn with lily bulb and almond	26
	XO醬帝王蟹	Stir-fry Alaskan king crab in XO sauce with sugar snap and shimeji mushroom	60

Poultry	沙爹脆皮雞	Roasted chicken in satay sauce	GBP 23
	台式三杯雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	21
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom	39
	挂爐琵琶鴨	Pipa duck	29
	京葱爆鴨片	Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion	25
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	19
	百合鼓味牛柳	Stir-fry rib eye beef with lily bulb in black bean sauce	32
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot	26
	辣子雪花神戶牛肉	Pan fried Wagyu beef in spicy Szechuan sauce	75
	蒙古醬羊扒	Mongolian style lamb chop	30
Tofu	天白菇自製豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	15

			GBP
Vegetable	時日蔬菜	Chinese vegetable <sup>v</sup>	
	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 <sup>v</sup> in black pepper	13
	貳崧蘭花苗	Stir-fry baby broccoli and preserved olive <sup>v</sup> with crispy seaweed and pine nut	14
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry <sup>v</sup> with gai lan, lily bulb and macadamia nut	22
Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken <sup>v</sup> with sugar snap	18
	醬爆炒四蔬	Stir-fry four style vegetable in Szechuan sauce <sup>v</sup> with Thai asparagus, yam bean, shimeji mushroom and silken tofu	18
Rice	茉莉香米飯	Steamed jasmine rice <sup>v</sup>	5
	蔥花蛋炒飯	Spring onion and egg fried rice <sup>v</sup>	8
	欖菜素炒飯	Vegetable fried rice with preserved olive leaf <sup>v</sup>	10
Noodle	星州炒米	Singapore vermicelli with prawn and squid	14
	星州素炒米	Vegetarian Singapore vermicelli <sup>v</sup>	12
	客家炒中華拉麵	Hakka noodle <sup>v</sup> with shimeji mushroom and beansprout	13





