

The story

Founded in 2001, Hakkasan celebrates Cantonese cuisine through traditional techniques plus the finest ingredients and contemporary flair found only at Hakkasan.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern Cantonese dishes.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured at Hakkasan globally plus "only at" dishes created exclusively for each location.

Enjoy the world of Hakkasan in every detail, from scent to sound to the last artful bite, the team carefully crafts a truly immersive journey.

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

✳ Signature

∨ Vegetarian

ḡ Made with ingredients
not containing gluten

June 2019

We ask our guests with allergies or intolerances to make a
member of the team aware, before placing an order for food or
beverages.

For any of our guests with severe allergies or intolerances,
please be aware that although all due care is taken to prevent
cross-contamination there is a risk that allergen ingredients
may be present.

Please note, any bespoke orders requested cannot be
guaranteed as entirely allergen free and will be consumed at
your own risk.

Bamboo menu

Never losing all its leaves, bamboo is a symbol for durability and steadfastness.

70 per person
available for parties of two or more

Small eat 小吃

金絲軟殼蟹 Golden fried soft shell crab
with red chilli

三式點心拼 Dim sum trio
har gau
scallop shui mai
Chinese chive jade dumpling

Main 主菜

香煎銀鱈魚 Pan-fry silver cod

咖哩汁蝦球 Spicy prawn ^g ㄗ
with lily bulb and almond

百合豉味牛柳 Stir-fry rib eye beef with lily bulb in black bean sauce ^g

沙爹脆皮雞 Roasted chicken in satay sauce

時日蔬菜 Chinese vegetable ^v

茉莉香米飯 Steamed jasmine rice ^v

Dessert 甜點

廚師精選 Chef selection

Dragon menu

The enduring symbol of power, strength and vigilance.

120 per person
available for parties of two or more

Small eat 小吃

魚子片皮鴨

Hakkasan signature Peking duck with Prunier caviar ✪
with pancake, baby cucumber and spring onion

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

芝麻蝦多士

Sesame prawn toast
with crispy seaweed and enoki mushroom

Main 主菜

香檳焗鱈魚

Roasted silver cod ✪
with Champagne and honey

蒙古醬羊扒

Mongolian style lamb chop

黑菌炒特里斯坦龙虾

Wok-fry Tristan lobster
with black truffle sauce

貳崧蘭花苗

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

茉莉香米飯

Steamed jasmine rice ^v

Dessert 甜點

廚師精選

Chef selection

Phoenix menu

The mythical bird is a symbol of the sun, a bearer of good fortune, and longevity.

90 per person
available for parties of two or more

Small eat 小吃

經典蒸點四部曲 Classic steamed dim sum
langoustine har gau with Prunier caviar
cobia and cuttlefish shui mai with water chestnut
king crab dumpling with peppercorn sauce
wild mushroom dumpling ^v

香酥鴨沙律 Crispy duck salad ✨
with pomelo, pine nut and shallot

Main 主菜

香煎海峽鱸魚 Wok-sear Spotted bass
in superior ginger soya

辣子琵琶基圍蝦 Crispy fresh water prawn
with dried chilli and cashew nut

蒜子黑椒牛仔粒 Stir-fry black pepper rib eye beef with Merlot ✨

黑菌明爐燒鴨 Black truffle roasted duck
with tea plant mushroom

時日蔬菜 Chinese vegetable ^v

茉莉香米飯 Steamed jasmine rice ^v

Dessert 甜點

廚師精選 Chef selection

Lotus menu

The water lily plant is a promise of truth, purity and enlightenment.

60 per person
available for parties of two or more

Small eat 小吃

素鵝羅勒
洋芒沙律

Crispy bean curd peel and basil cress salad[∨]
with mango and onion in yuzu dressing

齋點心拼

Vegan dim sum platter
gong choi and lily bulb dumpling
cordyceps flower shui mai
Chinese chive jade dumpling
soy crumble bean curd dumpling

Main 主菜

黑椒炒齋雞

Stir-fry black pepper yellow bean[∨]
with sugar snap

貳蕊蘭花苗

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

豆腐茄子天
白菇煲

Tofu, aubergine and Japanese mushroom claypot[∨]✳

夏果鮮三菇
炒玉蘭度

Three style mushroom stir-fry[∨]
with gai lan, lily bulb and macadamia nut

時日蔬菜

Chinese vegetable[∨]

茉莉香米飯

Steamed jasmine rice[∨]

Dessert 甜點

廚師精選

Chef selection[∨]

Taste of Hakkasan

a curated selection of our signature dishes

32 per person
choice of small eat and main

38 per person
choice of small eat, main and dessert
with a choice of cocktail

Lunch
Monday-Saturday

Dinner
Sunday-Wednesday 5.30pm to 6.30pm and after 9.30pm
Thursday-Saturday 5.30pm to 6.30pm and after 10.30pm

Small eat
小吃
choose one

精選點心 Dim sum selection
with sakura salad

Main
主菜
choose one

齋點心 Vegan dim sum selection^v
with sakura salad

蒜子黑椒牛仔粒 Stir-fry black pepper rib eye beef with Merlot ✨

咖喱汁蝦球 Spicy prawn^g ✨
with lily bulb and almond

黑菌鱸魚球 Stir-fry Chilean seabass
in truffle sauce with shimeji

石榴咕嚕肉 Sweet and sour Duke of Berkshire pork
with pomegranate

黑椒炒齋雞 Stir-fry black pepper yellow bean^v
with sugar snap

夏果鮮三菇 Three style mushroom stir-fry^v
炒玉蘭度 with gai lan, lily bulb and macadamia nut

貳崧蘭花苗 Stir-fry baby broccoli and preserved olive^v
with crispy seaweed and pine nut

Side
小菜

時日蔬菜 Chinese vegetable^v

茉莉香米飯 Steamed jasmine rice^v

Dessert
甜點

廚師精選 Chef selection

			GBP
Salad 沙拉	香酥鴨沙律	Crispy duck salad ✨ with pomelo, pine nut and shallot	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
Soup 湯	龍皇粟米羹	Royal sweetcorn soup with lobster and gai lan	17
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake mushroom and pomelo	13
	齋粟米羹	Vegetarian sweetcorn soup	9
	白竹筍野菌湯	Chinese wild mushroom soup with Shanghai pak choi and goji berry	13
Dim sum 點心	經典蒸點四部曲	Classic steamed dim sum langoustine har gau with Prunier caviar cobia and cuttlefish shui mai with water chestnut king crab dumpling with peppercorn sauce wild mushroom dumpling ^v	39
	經典炸點四部曲	Classic baked dim sum pan-fry Rhug estate lamb dumpling pan-fry wagyu beef dumpling with water chestnut abalone puff with chicken and shitake morel mushroom puff with mooli and spring onion	39
	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shui mai with Prunier caviar royal king crab jade dumpling dover sole dumpling with black truffle	32
	齋點心拼	Vegan dim sum platter gong choi and lily bulb dumpling cordycep flower shui mai Chinese chive jade dumpling soy crumble bean curd dumpling	17

			GBP
Small Eat 小吃	北京片皮鴨	Hakkasan signature Peking duck ✨	110
	魚子片皮鴨	with Beluga caviar with Prunier caviar whole duck, with 16 pancake, baby cucumber, spring onion and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	320 150
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap ^v	13
	芝麻蝦多士	Sesame prawn toast with crispy seaweed and enoki mushroom	20
	椒鹽鮮魷	Salt and pepper squid	18
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	17
	風沙南瓜豆腐	Fried homemade pumpkin tofu ^v	10
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v with edamame and gui hua	15

Fish 魚	香檳焗鱈魚	Roasted silver cod ✨ with Champagne and honey	49
	蜜汁焗鱸魚	Grilled Chilean seabass in honey ✨	49
	清蒸海峽鱸魚	Steamed Spotted bass ^g in soya sauce or black bean sauce	38

香煎海峽鱸魚	Wok-sear Spotted bass in superior ginger soya	38
<p>Raised in a pristine lagoon in Mauritius, our Spotted bass is sustainably farmed using Organic methods that respect the life cycle of the fish.</p> <p>As accredited members of the 'Friend of the Sea' organisation, our farmers are actively involved in the conservation of marine habitat.</p>		

		GBP						
Seafood 海鮮	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut	29					
	咖喱汁蝦球	Spicy prawn ^g ✪ with lily bulb and almond	26					
<table border="0" style="width: 100%;"> <tr> <td style="width: 20%;">黑菌炒特里斯坦龍蝦</td> <td style="width: 60%;">Wok-fry Tristan lobster with black truffle sauce and asparagus</td> <td style="width: 20%; text-align: right;">60</td> </tr> <tr> <td colspan="3" style="padding-top: 10px;"> <p>Our MSC certified Tristan lobster is caught in the pristine waters around the remote island of Tristan da Chunha, one of the most remote inhabited islands on earth.</p> <p>Prized for its taste and texture, lobster fishing on the island has been thriving for over 60 years and provides the islands main economy.</p> </td> </tr> </table>			黑菌炒特里斯坦龍蝦	Wok-fry Tristan lobster with black truffle sauce and asparagus	60	<p>Our MSC certified Tristan lobster is caught in the pristine waters around the remote island of Tristan da Chunha, one of the most remote inhabited islands on earth.</p> <p>Prized for its taste and texture, lobster fishing on the island has been thriving for over 60 years and provides the islands main economy.</p>		
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Poultry 家禽	沙爹脆皮雞	Roasted chicken in satay sauce	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
	京葱爆鴨片	Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion	25

Meat 肉	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	19
	碳燒海鹽和牛	Grilled Australian wagyu rib eye beef ^g with spring onion soya	75
	茶香薰牛腩	Smoked beef ribs with jasmine tea ✪	33
	百合豉味牛柳	Stir-fry rib eye beef with lily bulb in black bean sauce ^g	32
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot ✪	29
	蒙古醬羊扒	Mongolian style lamb chop	32

			GBP
Tofu and Vegetable 豆腐和蔬菜	豆腐茄子天 白菇煲	Tofu, aubergine and Japanese mushroom claypot ✨ with chilli and black bean sauce	15
	時日蔬菜 銀白菜苗 芥蘭	Chinese vegetable ^v Pak choi Gai lan	14 14
	黑椒蓮藕百 合炒露筍	Stir-fry lotus root, asparagus and lily bulb ^v in black pepper	13
	貳蕊蘭花苗	Stir-fry baby broccoli and preserved olive ^v with crispy seaweed and pine nut	18
	夏果鮮三菇 炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	22
	黑椒炒齋雞	Stir-fry black pepper yellow bean ^v with sugar snap	18
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Noodle and Rice 麵條和米飯	茉莉香米飯	Steamed jasmine rice ^v	5
	蔥花蛋炒飯	Spring onion and egg fried rice	12
	欖菜素炒飯	Vegetable fried rice with preserved olive leaf ^v	14
	星州炒米	Singapore vermicelli with prawn and squid	15
	客家炒中華拉麵	Hakka noodle ✨ with shimeji mushroom, beansprout and katsuobushi	15

