

Prices include VAT at the current rate  
A discretionary service charge of 15%  
will be added to your bill

- \* Signature
- v Vegetarian
- vg Vegan
- g Made with ingredients  
not containing gluten



Scan QR code for gluten free menu,  
information and calories

Spring / Summer 2025

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.

The recommended daily calorie intake is 2000 calories a day for  
women and 2500 for men.



# ✱ À LA CARTE

## The story

“At the heart of the city, the streets are paved with stories. Each person becomes a character, each window a scene. Each door is a new act. What lies beyond could be danger, excitement, envy, lust, fear, hope. But above all, the unknown.”

There are many stories that exist behind the scenes at Hakkasan. With modern Cantonese dishes inspired by ancient recipes, a unique wine philosophy, innovative cocktail creations, artistic patisserie and an iconic design, Hakkasan is now one of the world’s most distinguished Chinese restaurants.

Hakkasan was founded in London in 2001. Since the first opening, the brand has expanded globally, with many restaurants worldwide.

北京片皮鸭  
Hakkasan signature whole Peking duck 水  
130

阿斯特拉鱼子酱片皮鸭  
with Oscietra caviar  
190

贝鲁加鱼子酱片皮鸭  
with Beluga caviar  
345

first course: whole duck, pancakes, 30g caviar, baby cucumber and spring onion  
second course: choice of XO sauce, black bean sauce  
or ginger and spring onion

This award-winning Irish duck produces a tender dish,  
full of flavour with succulent meat and crispy skin.

Dim sum  
点心

精选四式点心  
黑鱼子龙虾饺  
七味龙俐鱼蒸饺  
野生松露杂菌饺  
XO酱双鲜烧卖

Steamed selection of dim sum  
crystal lobster dumpling with Oscietra caviar  
Dover sole with seven spices  
wild mushroom with black truffle <sup>vg</sup>  
XO scallop and prawn shui mai

42

至尊特色点心  
黑金虾饺  
黑鱼子龙虾饺  
七味龙俐鱼蒸饺  
野生松露杂菌饺  
XO酱双鲜烧卖  
豆仁翡翠上素饺

Supreme dim sum platter  
har gau with gold leaf  
crystal lobster dumpling with Oscietra caviar  
Dover sole with seven spices  
wild mushroom with black truffle <sup>vg</sup>  
XO scallop and prawn shui mai  
sugar snap and edamame vg

58

纯素四式点心  
水晶百合南瓜饺  
黑椒膳肉烧卖  
豆仁翡翠上素饺  
腐皮野菌松露饺

Vegan dim sum <sup>vg</sup>  
golden squash and lily bulb  
black pepper shui mai  
sugar snap and edamame  
wild mushroom with black truffle bean curd wrap

32

石烧日本A5和牛

Stone grilled Japanese A5 Wagyu beef  
spring onion, XO sauce, hoisin sauce, steamed bun

60g 48

120g 88

Experience the timeless culinary art of hot stone cooking, right at your table. Our premium A5 Wagyu beef is expertly selected and prepared by the chef, then thinly sliced before being presented with a sizzling hot stone for you to cook to your preference. Enhance its rich umami flavour with the bold heat of Cantonese XO sauce and hoisin sauce paired with homemade flower buns and spring onions providing an elegant harmony of texture and taste.

Soup  
汤

怀旧碗仔翅	Classic Cantonese crab soup crispy shredded chicken, bamboo shoots, vermicelli	19
湘洲酸辣羹	Hot and sour soup chicken, shiitake mushroom, pomelo	17
斋粟米羹	Vegetarian sweetcorn soup <sup>v</sup> gai lan	13

Salads  
沙拉

香酥鸭沙拉	Crispy duck salad ✪ pomelo, pine nut, shallot	29
香茅芒果田园沙拉	Crispy beancurd salad with mango, micro basil <sup>v</sup> yam bean, radish, chilli plum lemongrass dressing	25

Small eats  
小吃

和牛上海锅贴	Wagyu beef Shanghai dumplings black vinegar glaze	21
松露百花蝦	Black truffle prawn toast youtiao, truffle mayo, sesame	25
椒盐鲜鱿	Salt and pepper squid red chilli, spring onion	22
百味台式豆腐	Crispy silken tofu <sup>vg</sup> Szechuan pepper, fried garlic, soy floss	16
金丝软壳蟹	Golden fried soft shell crab ✪ egg floss, chilli	20
羊肚菌春卷	Morel mushroom and vegetable spring rolls <sup>v</sup> edamame, osmanthus fragrance	16
慢烤西班牙黑毛猪叉烧	Slow roasted Iberico pork char siu ✪ black garlic glaze, crackling, mustard dressing	36
黑椒鹿肉酥	Black pepper venison puff onion, white sesame	15

Fish  
鱼

金不换川辣银鳕鱼	Stir-fried silver cod with Szechuan pepper garlic, chilli, spring onion, basil	39
香槟焗鳕鱼	Roasted silver cod ✨ Champagne, honey	56
清蒸智利鲈鱼	Steamed Chilean sea bass <sup>g</sup> okra, ginger, spring onion	58
蜜汁焗鲈鱼	Grilled Chilean sea bass in honey ✨ baby broccoli	59

Seafood  
海鲜

辣子琵琶基围虾	Crispy freshwater prawns dried chilli, cashew nut	38
咖喱汁虾球	Spicy prawns <sup>g</sup> ✨ almond	29
川味炭烧章鱼腿	Chargrilled Szechuan octopus aubergine relish, Szechuan pepper dip	40
苏格兰新鲜带子皇	Steamed hand dived Scottish scallop Choice of black bean sauce or red pickled chilli garlic or spring onion and soy sauce	each 17

Tofu and  
vegetables  
豆腐和蔬菜

豆腐茄子天白菇煲	Homemade egg tofu and aubergine claypot <sup>v</sup> ✨ shiitake mushroom, chilli, black bean sauce	24
银白菜苗	Pak choi garlic, ginger, oyster sauce	16
芦笋	Asparagus garlic, ginger, oyster sauce	16
贰崧兰花苗	Stir-fried baby broccoli and preserved olive <sup>vg</sup> crispy seaweed, pine nuts	15
黑椒炒斋鸡	Stir-fried plant-based chicken and sugar snap <sup>vg</sup> black pepper, red bell pepper	20
黑蒜风味炒长豆	Stir-fried green beans with black garlic sauce <sup>vg</sup> crispy shredded carrot	12

黑菌炭烧日本A5和牛  
Charcoal grilled Japanese A5 Wagyu beef  
sake and black truffle honey sauce  
95

Decadent and luxurious, heavily marbled Japanese Wagyu beef is paired with umami-rich fresh black truffle shavings and a sweet, honeyed sake and truffle sauce.

Meat  
肉

蒙古酱煎羊扒	Wok-seared Mongolian style lamb chop carrot, courgette, aubergine, watermelon radish	48
石榴咕嚕肉	Sweet and sour Dingley Dell pork pineapple, pomegranate	32
蒜子黑椒菲力牛粒	Stir-fried black pepper beef fillet with Merlot ✪ Thai spring onion	46
茶香薰牛肋骨	Smoked beef ribs with jasmine tea ✪ red wine lotus root, honey	45

Poultry  
家禽

黑菌明炉烧鸭	Black truffle roasted duck ✪ tea plant mushroom, mountain yam	51
沙爹脆皮鸡	Roasted chicken in satay sauce chestnut, peanut	34
台式三杯鸡煲	Sanpei chicken claypot sweet basil, chilli, spring onion	28

Noodles  
and rice  
面条和米饭

客家炒中华拉面	Hakka noodles <sup>vg</sup> ✪ shimeji mushroom, beansprout	20
牛肋眼干炒河粉	Wok-fried rib eye beef ho fun noodles beansprout, spring onion, fried enoki mushroom	26
葱花蛋炒饭	Spring onion and egg fried rice <sup>v</sup>	15
黄金鲜虾炒饭	Golden fried rice with prawns bell pepper, lettuce, pineapple and chilli	26
茉莉香米饭	Steamed jasmine rice <sup>vg/g</sup>	8