
Hakkasan Mayfair
Dim sum lunch

12 midday - 4pm

Bespoke tea listing by Yauatcha

Blue Tea	安溪鐵觀音	Anxi Tie Guan Yin (roast) Fujian, China	£5.90
	高山烏龍	High Mountain Oolong Ali Mountain, Chiayi, Taipei, Taiwan	£8.00
	高山鐵觀音	High Mountain Tie Guan Yin Li Mountain, Chiayi, Taipei, Taiwan	£10.30
	古典美人	Classical Beauty Taipei, Taiwan	£6.80
White Tea	白牡丹	White Peony Fujian, China	£7.40
Black Tea	滇紅	Tian Hong Yuannan, China	£4.50
Dark Tea	普洱	Old Puer Ya Jian Yuannan, China	£4.30
Green Tea	三峽龍井綠茶	Dragons Well green tea Sanshia, Taipei, Taiwan	£4.20
Flower Tea	茉莉香片	Jasmine green tea Taipei, Taiwan	£3.80
	蘭花包種茶	Orchid Pao Chung Cha Taipei, Taiwan	£4.30

V vegetarian

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.

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

March 2016

Taste of Hakkasan
£38 for three courses

Monday to Friday
Lunch - 12 midday - 5.00pm
Dinner - 6pm - 7pm

Saturday and Sunday
12 midday - 7pm

Selection of cocktail

Small Eat
choose one

Dim sum selection
with Szechuan salad

Vegetarian dim sum selection ^V
with Szechuan salad

Main
choose one

Veal ribs in Zhengjiang vinegar

Sanpei chicken claypot
with sweet basil, chilli and spring onion

Stir-fry black pepper rib-eye beef with merlot

XO scallop stuffed in zucchini
with Royal pumpkin sauce

Spicy prawn
with lily bulb and almond

Grilled Chilean seabass in honey

Stir-fry black pepper vegetarian chicken ^V
with sugar snap

Tofu, aubergine and Japanese mushroom claypot
with homemade tofu, chilli and black bean sauce

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

All mains come with seasonal vegetable and jasmine rice

Selection of dessert

Steamed	四式點心拼	Dim sum platter scallop shumai, har gau, Chinese chive dumpling, duck and yam bean dumpling	£18.50
	齋點心拼	Vegetarian dim sum platter ^v crystal dumpling, yam bean and shiitake dumpling, water chestnut dumpling, vegetable beancurd roll	£12.30
	帶子蝦燒賣	Scallop shumai with tobiko caviar	£7.80
	豬肉燒賣	Pork and prawn shumai	£4.90
	帝皇蟹面卷	Steamed King crab noodle roll	£9.80
	鮮蝦菲菜餃	Chinese chive dumpling with prawn and crabmeat	£5.30
	瑤柱小籠包	Siew long bun with pork and dried scallop	£6.30
	豉味爐魚紮	Chilean seabass mooli roll in black bean sauce	£7.50
	竹筴瑤柱灌燙餃	Seafood dumpling consommé	£6.50
	珍珠荷葉飯	Sticky rice in lotus leaf with chicken, Chinese sausage and salted egg yolk	£5.00
	蠔皇叉燒包	Char sui bun	£4.50
	荀尖鮮蝦餃	Har gau	£6.00
	麻辣汁水餃	Prawn wonton in hot and spicy sauce	£5.20
	雷沙湯丸	Sweet black sesame ball ^v	£4.50
Cheung fun	神戶牛肉腸粉	Wagyu beef cheung fun	£18.00
	芥蘭蝦腸粉	Prawn and gai lan cheung fun	£6.00
	葡汁脆齋腸粉	Crispy beancurd cheung fun ^v	£6.50
	梅菜叉燒腸粉	Char sui and mui choi cheung fun	£5.00

Fried, baked and grilled	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v	£13.80
	金腿銀蘿酥	Mooli puff with cured ham	£6.80
	香酥鴨卷	Crispy duck roll	£8.50
	薰牛生煎包	Jasmine tea smoked beef bun	£6.50
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	£17.50
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	£13.90
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.90
	黑菌脆雞卷	Black truffle and chicken roll	£8.50
	上素咸水角	Three treasures croquette ^v	£5.00
	風沙南瓜豆腐	Salt and pepper tofu ^v homemade pumpkin tofu	£9.80
	上海雞鍋貼	Grilled Shanghai dumpling	£8.50
	椒鹽鮮魷	Salt and pepper squid	£13.90
	蜜汁鹿肉酥	Baked venison puff	£6.00

