



HAKKASAN HANWAY PLACE

Hakkasan Hanway Place, the original Hakkasan restaurant, opened in 2001 in a location just off London's famous Oxford Street and Tottenham Court Road.

Designed by Christian Liaigre, the restaurant embodies the Hakkasan design ethos now found in Hakkasan restaurants around the world.

Wooden screens and latticing made of dark English oak gives the restaurant an intimate feel, while the 16-metre bar made of the same material stocks an extensive range of unusual spirits and liqueurs.

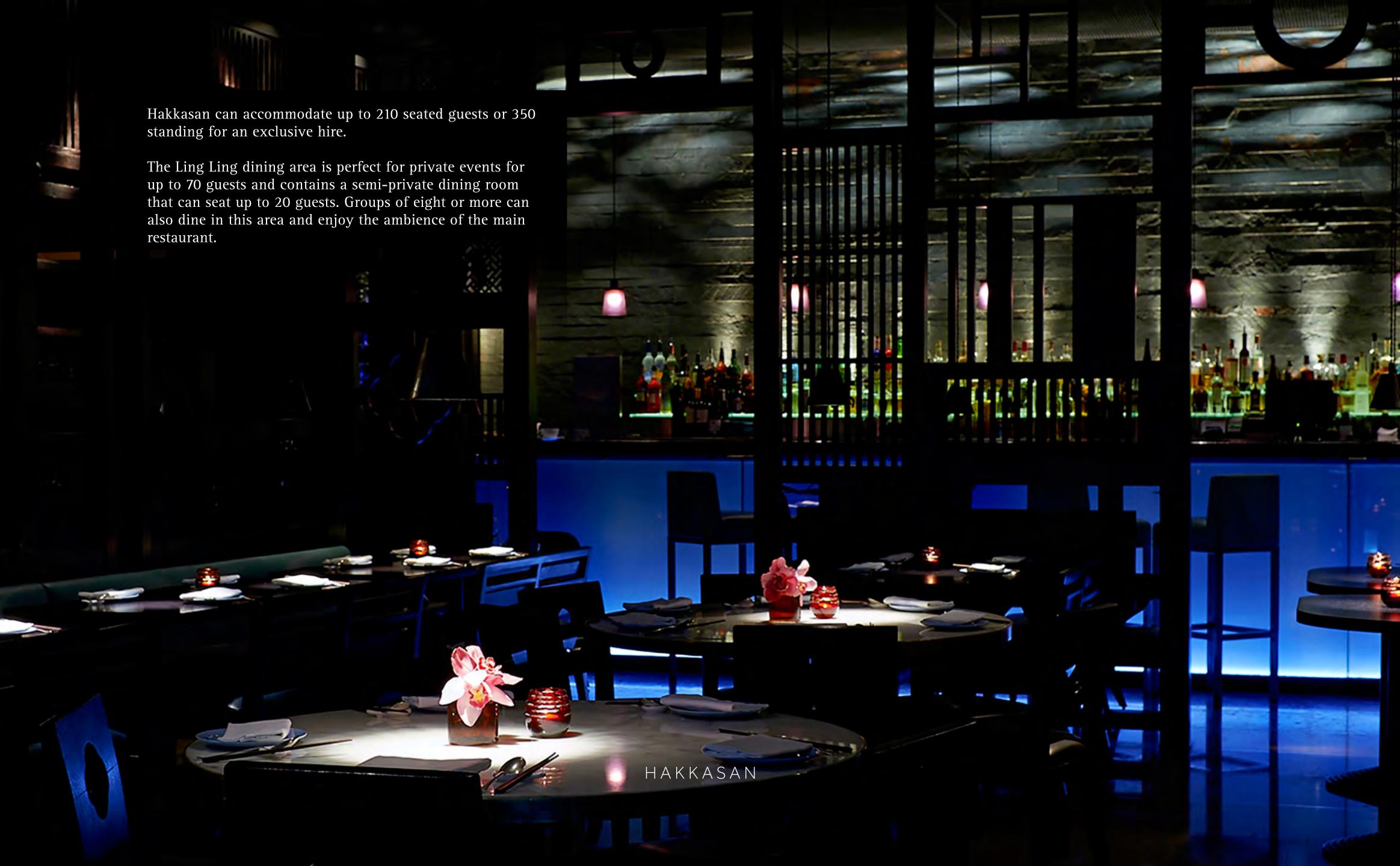
The Ling Ling dining area evokes old school Chinoiserie decadence, punctuated by black and gold traditionally drawn panels. An open-plan kitchen is visible from the restaurant, making the activity in the kitchen a part of the restaurant's theatre.

The kitchen is headed by Executive Head Chef Tong Chee Hwee, who has been with Hakkasan since its inception. Chef Tong has been instrumental in creating the restaurant's signature dishes, such as Peking duck with caviar and Roasted silver cod with Champagne and honey, and has brought them to Hakkasan restaurants worldwide.

A dim sum, dessert and lunch menu are also available, as are Hakkasan's award-winning wine list and signature cocktails.

In 2003 the restaurant was awarded a Michelin star which it has retained to this day.





SAMPLE MENU

Small eat

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

Salt and pepper squid

Main

Roast chicken in satay sauce

Pan fried silver cod

Stir-fry black pepper rib-eye beef with Merlot

Spicy prawn with lily bulb and almond

Seasonal Chinese vegetables

Steamed jasmine rice

Selection of dessert





