



LAS OLAS

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

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.

Lost in Shanghai Hakkasan Hanway Place  
from 1 - 4.30pm

Hakkasan celebrates the ancient Chinese culinary ritual of banqueting with the Lost in Shanghai experience.

Banquets reflect the collective culture and tradition of China, emphasising the importance of both food and relationships between the people around the table. The tradition has its roots in the providing of sustenance and the facilitating of connecting and conversation.

Lost in Shanghai engages with the unique elements of our personality. Intimacy, vivacity and energy are translated into an elegant and vibrant experience that is unique to Hakkasan's Chinese roots.



@hakkasanlondon

@Lasolas.uk

## Lost in Shanghai Hakkasan Hanway Place

128 per person

available for parties of two or more

### Choice of Las Olas cocktail

A blend of Jamaican and Bajan rums spiced with natural and vegan ingredients. From smooth vanilla to rich golden cherries, finished with the bright zest of limes and oranges, this bold new age of rum has a luxurious but not too-sweet taste.

Bottle of Rock Angel, Caves d'Esclans, Côtes de Provence, France

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Cocktail  
choose one

#### Twisted Daiquiri

Las Olas rum, kafir lime, blackberry, lime

#### Crystal Colada

Las Olas rum, pineapple, lime, clarified coconut milk, supasawa

#### Espresso Martini

Las Olas rum, Ojo De Dios Café, Cold Brew Coffee, espresso

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Salad  
to share

#### Crispy duck salad ✨

pomelo, pine nut, shallot

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Steamed  
dim sum

#### Steamed dim sum trio

har gau with gold leaf  
wild mushroom with black truffle <sup>vg</sup>  
XO scallop and prawn shui mai

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Baked  
dim sum

#### Fried dim sum duo

morel mushroom and vegetable spring rolls <sup>v</sup>  
edamame puff <sup>vg</sup>

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Mains  
choose one

#### Stir-fry black pepper rib eye beef with Merlot ✨

Thai spring onion

#### Singapore chilli prawn

mantou

#### Peppercorn soy crispy chicken

yam bean, cucumber, pine nut

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Side

#### Stir-fried baby broccoli with vegetarian XO sauce <sup>vg</sup>

crispy seaweed, pine nuts

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Rices  
choose one

#### Spring onion and egg fried rice <sup>v</sup>

Steamed jasmine rice <sup>vg/g</sup>

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Dessert

#### Chef's selection of mini signature desserts

pairing with Mini Las Olas Crystal Colada

## Lost in Shanghai Hakkasan Hanway Place - Vegetarian

128 per person

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### Choice of Las Olas cocktail

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Bottle of Rock Angel, Caves d'Esclans, Côtes de Provence, France

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Cocktail  
choose one

#### Twisted Daiquiri

Las Olas rum, kafir lime, blackberry, lime

#### Crystal Colada

Las Olas rum, pineapple, lime, clarified coconut milk, supasawa

#### Espresso Martini

Las Olas rum, Ojo De Dios Café, Cold Brew Coffee, espresso

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Salad  
to share

Fresh fennel and orange salad with mixed cress <sup>vg/g</sup>  
calamansi jelly, pickled beetroot, almond

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Steamed  
dim sum

Vegan dim sum trio <sup>vg</sup>  
sugar snap and edamame <sup>vg</sup>  
black pepper shui mai <sup>vg</sup>  
golden squash and lily bulb <sup>vg</sup>

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Baked  
dim sum

Fried dim sum duo  
morel mushroom and vegetable spring rolls <sup>v</sup>  
edamame puff <sup>vg</sup>

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Mains  
choose one

Wok-fried plant-based lamb with cumin <sup>vg</sup>  
cloud ear fungus, baby courgette

Sweet and sour plant-based chicken <sup>vg</sup>  
jackfruit, lychee, strawberry, pineapple

Homemade egg tofu, aubergine and shiitake mushroom claypot <sup>v</sup>  
chilli, black bean sauce

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Side

Stir-fried baby broccoli with vegetarian XO sauce <sup>vg</sup>  
crispy seaweed, pine nuts

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Rices  
choose one

Spring onion and egg fried rice <sup>v</sup>

Steamed jasmine rice <sup>vg/g</sup>

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Dessert

Chef's selection of mini signature desserts  
pairing with Mini Las Olas Crystal Colada





