

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

Spring / Summer 2024

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.



Scan QR code for more information and calories



✦  
A 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 Peking duck (2858 kcal) ✨  
130

阿斯特拉鱼子酱片皮鸭  
with Oscietra caviar (2885 kcal)  
190

贝鲁加鱼子酱片皮鸭  
with Beluga caviar (2885 kcal)  
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 Steamed selection of dim sum (1384 kcal) 48  
黑鱼子龙虾饺 crystal lobster dumpling with Oscietra caviar  
七味龙脷鱼蒸饺 Dover sole with seven spices  
野生松露杂菌饺 wild mushroom with black truffle<sup>vg</sup>  
XO酱双鲜烧卖 XO scallop and prawn shui mai

锦绣炸点拼盘 Baked selection of dim sum (1081 kcal) 46  
龙虾芒果芝士千丝卷 lobster and mango cheese roll  
黑椒鹿肉酥 black pepper venison puff  
金桔烤鸭小南瓜 roasted duck and kumquat pumpkin puff

纯素四式点心 Vegan dim sum (463 kcal)<sup>vg</sup> 32  
水晶百合南瓜饺 golden squash and lily bulb  
黑椒膳肉烧卖 black pepper shui mai  
豆仁翡翠上素饺 sugar snap and edamame  
腐皮野菌松露饺 wild mushroom with black truffle bean curd wrap

Soup  
汤

藏红花菜胆炖鸡汤	Double boiled saffron poussin soup (397 kcal) wa wa cabbage, Chinese yam, lotus seed	19
湘洲酸辣羹	Hot and sour soup (649 kcal) chicken, shiitake mushroom, pomelo	17
斋粟米羹	Vegetarian sweetcorn soup (279 kcal) <sup>V</sup> gai lan	13

Salads  
沙拉

香酥鸭沙拉	Crispy duck salad (718 kcal) ✳ pomelo, pine nut, shallot	32
茴香柳橙青柑沙拉	Fresh fennel and orange salad with mixed cress (416 kcal) <sup>V</sup> calamansi jelly, pickled beetroot, almond	25

Small eats  
小吃

和牛上海锅贴	Wagyu beef Shanghai dumpling (504 kcal) black vinegar glaze	29
芝麻虾多士	Sesame prawn toast (1430 kcal) crispy seaweed, enoki mushroom	25
椒盐鲜鱿	Salt and pepper squid (643 kcal) red chilli, spring onion	26
川味炭烧章鱼腿	Chargrilled Szechuan octopus (824 kcal) aubergine relish, Szechuan pepper dip	40
金丝软壳蟹	Golden fried soft shell crab (583 kcal) ✳ egg floss, chilli	26
羊肚菌春卷	Morel mushroom and vegetable spring rolls (605 kcal) <sup>V</sup> edamame, osmanthus fragrance	16

慢烤西班牙黑毛猪叉烧

24 hours slow roasted Iberico pork char siu (679 kcal)  
black garlic glaze, crackling, mustard dressing

36

With rich, dark meat, the Iberico black pig has earned the reputation of the 'Wagyu' of the pork world. The extreme marbling of fat gives the pork a sweet, buttery flavour and a delicate texture.

鸡枞菌酱虾滑酿石斑煲

Claypot grouper stuffed with prawn (774 kcal)  
termite mushroom sauce, Chinese yam and lily bulb  
48

Traditional in Chinese cooking, claypots help extract the full flavour from ingredients creating warming and aromatic dish. 10-Year-Old Shaoxing rice wine is poured around the edge of this dish so when the lid is lifted away at the table, fragrant aromas tantalise the senses.

Fish  
鱼

香槟焗鳕鱼 Roasted silver cod (657 kcal) ✳ 59  
Champagne, honey

清蒸智利鲈鱼 Steamed Chilean seabass (740 kcal) <sup>g</sup> 58  
okra, ginger, spring onion

蜜汁焗鲈鱼 Grilled Chilean seabass in honey (542 kcal) ✳ 62  
baby broccoli

Seafood  
海鲜

辣子琵琶基围虾 Crispy freshwater prawns (1168 kcal) 38  
dried chilli, cashew nut

咖喱汁虾球 Spicy prawns (938 kcal) <sup>g</sup> ✳ 36  
almond

剁椒香煎苏格兰带子 Pan seared Scottish scallop, fermented chilli (225 kcal) <sup>g</sup> each 19  
smoked sautéed mix vegetable, red chilli  
(minimum 2 pieces)

Tofu and  
Vegetables  
豆腐和蔬菜

豆腐茄子天白菇煲 Homemade egg tofu, aubergine and  
shiitake mushroom claypot (1177 kcal) <sup>v</sup> ✳ 24  
chilli, black bean sauce

银白菜苗 Pak choi (291 kcal) 22  
garlic (32 kcal), ginger (39 kcal), oyster sauce (220 kcal)

芦笋 Asparagus (302 kcal) 19  
garlic (32 kcal), ginger (39 kcal), oyster sauce (220 kcal)

贰崧兰花苗 Stir-fried baby broccoli and preserved olives (401 kcal) <sup>vg</sup> 22  
crispy seaweed, pine nuts

甜酸杂果炒斋鸡 Sweet and sour plant-based chicken (1080 kcal) <sup>vg</sup> 20  
jackfruit, lychee, strawberry, pineapple

藜麦酿鲜羊肚菌烩菠菜 Braised quinoa stuffed fresh morels  
with baby spinach (333 kcal) <sup>vg</sup> 25  
mushroom essence, soy cracker

黑菌炭烧日本和牛西冷  
Charcoal grilled Japanese Wagyu beef sirloin (545 kcal)  
sake and black truffle honey sauce  
105

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	花椒香茅爆炒羊柳	Wok-fried lamb cannon with chilli lemongrass (945 kcal) cloud ear fungus , baby courgette	42
	石榴咕嚕肉	Sweet and sour Dingley Dell pork (1268 kcal) pineapple, pomegranate	32
	蒜子黑椒牛仔粒	Stir-fried black pepper rib eye beef with Merlot (766 kcal) ✪ Thai spring onion	46
	茶香薰牛肋骨	Smoked beef ribs with jasmine tea (1919 kcal) ✪ red wine lotus root, honey	45
Poultry 家禽	黑菌明炉烧鸭	Black truffle roasted duck (1437 kcal) ✪ tea plant mushroom, mountain yam	51
	沙爹脆皮鸡	Roasted chicken in satay sauce (1000 kcal) chestnut, peanut	34
Noodles and Rice 面条和米饭	客家炒中华拉面	Hakka noodles (909 kcal) <sup>vg</sup> ✪ shimeji mushroom, beansprout	22
	和牛干炒河粉	Wok-fried Yorkshire Wagyu beef ho fun noodles (686 kcal) beansprout, spring onion, fried enoki mushroom	33
	鸭肉蛋桂花粉丝煲	Osmanthus glass noodles with roasted duck claypot (986 kcal) baby cabbage, onion, Chinese celery	26
	葱花蛋炒饭	Spring onion and egg fried rice (1074 kcal) <sup>v</sup>	17
	榄菜素炒饭	Vegetable fried rice with preserved olive leaf (897 kcal) <sup>vg</sup> asparagus, sweetcorn, straw mushroom	17
	茉莉香米饭	Steamed jasmine rice (321 kcal) <sup>vg/g</sup>	8

## Desserts

### 甜品

with paired wine  
recommendations

柠檬杏仁蛋糕 Spiky lemon (721 kcal) <sup>g</sup> ✱	15
yuzu cremeux, calamansi, almond cake	
Suggested pairing Côteaux du Layon St Aubin 2022	12
Domaine des Barres, Loire Valley, France, 75ml, 12.5%	
吉瓦那炸弹 Jivara bomb (799 kcal) <sup>v</sup> ✱	15
hazelnut praline, milk chocolate	
Suggested pairing Vin Santo, Gaia Wines, 2012	19
Santorini, Greece, 75ml, 12%	
巧克力 ‘鱼子酱’ Chocolate ‘caviar’ (699 kcal)	15
dark chocolate mousse, cherry compote, cherry sorbet	
Suggested pairing Tawny, Graham’s, 20YO	14
Douro, Portugal, 75ml,	
热带风情帕芙洛娃 Tropical pavlova (227 kcal) <sup>vg/g</sup>	15
coconut foam, mango passion fruit sorbet	
Suggested pairing Castelnau de Suduiraut 2014	11
Sauternes, Bordeaux, France, 75ml, 14%	
荔枝玫瑰汤圆 Lychee rose dumplings (319 kcal) <sup>v/g</sup>	15
raspberry lychee compote, sesame nougatine	
Suggested pairing Tokaji, Cuvée Anastasia, Szepsy, 2017	33
Tokaj-Hegyalja, Hungary, 75ml, 11.5%	
雪糕 Selection of ice cream (300 kcal) <sup>v</sup>	11
3 scoops	
雪葩 Selection of sorbet (255 kcal) <sup>vg</sup>	11
3 scoops	
Cocktails	
Golden Emperor	32
Hennessy XO cognac, Hennessy VSOP cognac, Akashi-Tai umeshu, Cynar, Cocchi di Torino, chocolate bitters	
Silk Road Margarita	22
Casamigos Blanco tequila infused with pistachio, pineapple, lime, agave, cardamom, Angostura bitters	
Cold Brew Espresso Martini	18
Belvedere vodka, Bordeaux Distilling Co. cold brew liqueur, espresso	

### LOUIS XIII x Hakkasan Sweet Caviar Dessert

A special version of the signature Hakkasan Sweet Caviar dessert with an exotic compote, passion fruit cream, coconut, paired with two 30ml glasses of LOUIS XIII, served with a tableside ritual and a gift to take home.

550

### LOUIS XIII

Think a century ahead

An exquisite luxury cognac that takes generations to craft by their cellar masters.

15ml  
120

30ml  
240

60ml  
480