

Hakkasan celebrates the ancient Chinese culinary ritual of banqueting with the Weekend Brunch 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 rest and conversation.

Weekend Brunch 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.



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

✳ Signature

vg Vegan

v Vegetarian

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.

Cocktail

Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

Cold Brew Martini

Belvedere vodka, cold brew coffee liqueur and a shot of espresso

The Far East

Kaffir lime infused Belvedere vodka, pear, plum sake, lemon

Orchard list

Real Kombucha Dry Dragon

Buckinghamshire, England

330ml btl

Fruit blend

Kowloon Cooler

strawberry, raspberry, blackberry, lychee, apple, cranberry and lemonade

Gavati Refresher

lemongrass, raspberry, peach, guava, elderflower, lemon

Weekend Brunch at Hakkasan Hanway Place

80 per person
available for parties of two or more

Choice of selected cocktail

Half bottle of 2015 Moët & Chandon Grand Vintage, Champagne, France

Salad Fresh fennel and orange salad with mixed cress (208 kcal) ^{vg/g}
calamansi jelly, pickled beetroot, almond

Steamed dim sum
choose one

Steamed dim sum trio (448 kcal)
har gau with gold leaf
wild mushroom with black truffle ^{vg}
XO scallop and prawn shui mai

Vegan dim sum trio (336 kcal) ^{vg}
sugar snap and edamame ^{vg}
black pepper shui mai ^{vg}
golden squash and lily bulb ^{vg}

Baked dim sum

Fried dim sum duo (328 kcal)
morel mushroom and vegetable spring rolls ^v
edamame puff ^{vg}

Mains
choose one

Stir-fried black pepper rib eye beef with Merlot (759 kcal) ✨
sugar snap

Singapore chilli prawn (648 kcal)
mantou

Peppercorn soy crispy chicken (1080 kcal)
yam bean, cucumber, pine nut

Wok-fried mock lamb with cumin (181 kcal) ^{vg}
cloud ear fungus, baby courgette

Sweet and sour plant-based chicken (864 kcal) ^{vg}
jackfruit, lychee, strawberry, pineapple

Homemade egg tofu, aubergine and shiitake mushroom claypot (941 kcal) ^v ✨
chilli, black bean sauce

Sides

Stir-fried baby broccoli with vegetarian XO sauce (220 kcal) ^{vg}

Steamed fragrant mixed grain (295 kcal) ^{vg}

Dessert

Jivara bomb (799 kcal) ^v ✨
hazelnut praline, milk chocolate, rice crispies