



NEW YEAR'S EVE





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.

Hakkasan welcomes in 2025 by celebrating the ancient Chinese culinary ritual of banqueting. Banquets reflect the collective culture of China emphasising the importance of food and relationships between the people around the table. The tradition has roots in providing sustenance whilst facilitating connections and conversation.

Indulge in an evening of vibrant celebration inspired by Hakkasan's rich Chinese heritage, as we welcome the year ahead.



Hakkasan Hanway Place

178 per person

available for parties of two or more

Includes a choice of signature cocktail upon arrival and a *Don Julio 1942 Negroni* enjoyed between two with dessert.

Elevate your dining experience

+50 per person for half a bottle of 2015 Moët & Chandon Brut Grand Vintage, Champagne, France.

+100 per person for a full bottle of 2015 Moët & Chandon Brut Grand Vintage, Champagne, France.

Cocktail

choose one

Margarita

Don Julio Blanco, Cointreau, lime, agave

Lychee Martini

CIROC vodka, lychee, lime and orange cream bitters

Magic Pear

Johnnie Walker Black Label, Casamigos mezcal, pear, coffee, Paragon Labdanum cordial

Small eats

Steamed selection of dim sum

crystal lobster dumpling with Oscietra caviar

Dover sole with seven spices

wild mushroom with black truffle ^{vg}

XO scallop and prawn shui mai

Chargrilled Szechuan octopus

aubergine relish, Szechuan pepper dip

Mains

Roasted silver cod ✪

Champagne, honey

Venison fillet with turmeric butter and pistachio sesame crumb ✪

crispy salsify, sautéed fennel and shiitake mushroom

Spicy prawns ^g ✪

almond

Black truffle roasted duck ✪

tea plant mushroom, mountain yam

Sides

Stir-fried baby broccoli and preserved olives ^{vg}

crispy seaweed, pine nuts

Steamed jasmine rice ^{vg/g}

Dessert

Signature dessert

paired with *Don Julio 1942 Negroni*

Cocktails

Negroni 42

Don Julio 1942 tequila, Campari, 1757, Vermouth di Torino Rosso,
coconut milk, grapefruit, strawberry, absinthe, orange bitters

Created by Marcio Macedo, Hakkasan Mayfair

32

Don Julio 1942 tequila 700ml

550

Negroni Flight

26

Negroni 42

Tequila base

Created by Marcio Macedo, Hakkasan Mayfair

Smoky Negroni

Whisky base

Created by Nuno Castro, The BoTree Bar

Tales of Negroni

Gin base

Created by Kiran Gurung, Yauatcha City

Margarita

Don Julio Blanco tequila, Cointreau, lime, agave

18

Espresso Martini

Don Julio Reposado tequila, Brunette Cold Brew Coffee liqueur, espresso

18

In The Mood For Love 2.0 *

Don Julio Blanco tequila, Aperol, coconut, roasted pineapple, lime, hint of mezcal

Created by Andriy Tsybrivskyy, Hanway Place

19

Magic Pear

Johnnie Walker Black Label whisky, Casamigos mezcal, pear, coffee, Paragon Labdanum cordial

Created by Adrian Poponea, Hakkasan Mayfair

18

Wildflower *

Tanqueray No.TEN gin, lychee, cucumber, basil, elderflower, ginger

16

Lychee Martini *

CÎROC vodka, lychee, lime and orange cream bitters

19

*available non-alcoholic, same flavours, zero-proof spirits



