



HAKKASAN

ENDLESS DIM SUM BRUNCH MENU

HAKKASAN

ENDLESS DIM SUM BRUNCH

68 per person | Family-style menu based on a 2-hour seating
Beverages Charged on Consumption. Beverage Packages Available.

Dim Sum 3 pieces per basket select five

- Shumai
shrimp and berkshire pork
- Seafood Har Gau
langoustine
- Chicken Pot Sticker
garlic chives, hoisin
- Edamame Jade Dumpling ^{Vg}
edamame, carrot, mushroom
- Char Siu Bao
honey-roasted pork
- Vegetarian Egg Roll ^V
spring pea, apricot sauce, hot mustard
- Crispy Prawn Dumpling
toasted garlic, soy
- Drunken Wonton
pork, sesame, peanut, chili oil, black vinegar sauce

Appetizers select two

- Crispy Duck Salad
pomelo, pine nut, pomegranate, shallot
- Salt and Pepper Calamari
crispy chili, green scallion, cilantro-lime dipping sauce
- Crispy Shrimp with Wasabi Mayo
caramelized pecans
- Jasmine Tea Smoked Ribs
pork ribs, red rice, star anise
- Spicy Sesame Cold Noodles ^V
sesame, peanut, chili, shallot

Rice and Noodle select two

- Hong Kong-Style Fried Noodle ^S
shredded pork, shrimp, supreme soy sauce
- Egg Fried Rice ^V
spring onion, egg
- Shrimp Fried Rice ^{*}
shrimp, asparagus, egg
- Hand-pulled Noodle ^V
shimeji mushroom, egg, bean sprout
- Steamed Fragrant Rice ^{Vg}

V – Vegetarian, Vg – Vegan, G – Gluten Free, S – Can be made Vegetarian, + – Can be made Vegan

All prices are subject to 8.375% tax, 20% service charge, and 4% administrative fee on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions.

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HAKKASAN

ENDLESS DIM SUM BRUNCH

68 per person | Family-style menu based on a 2-hour seating
Beverages charged on consumption. Beverage Packages available.

From The Wok select two

Sweet and Sour Pork ^G
pineapple, bell pepper, tomato, pomegranate

General Tsao Chicken ⁺
crispy chicken breast, chili, sesame

Roasted Branzino ^G
homemade soy sauce

Hong Kong Fry Chicken
ginger sichuan peppercorn, scallion

Baby Bok Choy and Snap Peas ^{Vg}
ginger

Wok-Fried Green Beans ^{Vg}
lily bulb, dried chili

Black Pepper Beef Filet * +6 supplemental
asparagus, bell pepper, merlot sauce

Roasted Chilean Seabass * +7 supplemental
bumble bee honey

Signature Peking Duck +12 supplemental
first course served with pancakes, cucumber and scallion
second course wok-fried with choice of
ginger scallion sauce, black truffle sauce or black bean sauce

Desserts

Chef's Selection

Hakka Platter +25 per platter
5 mini versions of our most popular desserts:
spikey lemon,
blackberry lychee dumplings,
hazelnut milk chocolate parfait,
sweet caviar,
chocolate raspberry soufflé

Endless Beverages +35 Choice of All | 2-hour limit, charged per person

Classic Mimosa
prosecco, choice of juices: orange, guava, pineapple

Rosé Wine
select still rosé

Bloody Mary or Bloody Maria
new amsterdam vodka or cuervo tradicional plata tequila
q mixers premium bloody mary mix

Red Sangria
red wine, cognac, cointreau, fruit, berries

V – Vegetarian, Vg – Vegan, G – Gluten Free, S – Can be made Vegetarian, + – Can be made Vegan

All prices are subject to 8.375% tax, 20% service charge, and 4% administrative fee on food and beverage.
Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions.

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.