



HAKKASAN

ENDLESS DIM SUM BRUNCH MENU

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58 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.

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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,
chocolate peanut dumplings,
hazelnut milk chocolate parfait,
sweet caviar,
chocolate raspberry soufflé

Endless Beverages

+29 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
premium bloody mary mix

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

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