



HAKKASAN

ENDLESS DIM SUM AFTER DARK

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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 four

Shumai
shrimp and Berkshire pork

Seafood Har Gau
langoustine

Snow Mountain BBQ Pork Bun
honey pork, red onion, oyster sauce, milk powder

Chicken Pot Sticker
garlic chives, hoisin

Edamame Jade Dumpling ^{Vg}
edamame, carrot, mushroom

Sesame Shrimp Toast
pineapple chili sauce

Wagyu Beef Pumpkin Puff
black pepper sauce

Drunken Wonton
pork, sesame, peanut, chili oil, black vinegar sauce

Chicken Xiao Long Bao
ginger, scallion

King Crab Xiao Long Bao
ginger, scallion

+8 supplemental

Shareables

select three

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

Crispy Pork Tenderloin
mango, sweet chili, cashews

Glazed Duroc Pork Belly Bao Buns
toasted chili, hot honey soy, pickled daikon

+5 supplemental

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

Hakka Noodles ^V
shimeji mushroom, egg, bean sprouts

Hong Kong Fried Rice ^{*}
shrimp, pork, asparagus, wok-fried egg

General Tsao Chicken [†]
crispy chicken breast, chili, sesame

Roasted Branzino ^G
homemade soy sauce

Baby Bok Choy and Snap Peas ^{Vg}
ginger

Tofu Eggplant Claypot ^{Vg}
shiitake mushroom, chili black bean sauce

Black Pepper Beef Filet ^{*} +16 supplemental
asparagus, bell pepper, merlot sauce

Roasted Chilean Seabass ^{*} +18 supplemental
bumble bee honey

Wok-Fried Maine Lobster +24 supplemental
golden fragrance sauce

8oz. Barbeque Wagyu Ribeye ^{*} +24 supplemental
green bean, purple potato, fennel sauce

Half Signature Peking Duck ^{*} +28 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 +23 per platter
5 mini versions of our most popular desserts:
spikey lemon,
chocolate peanut dumplings,
hazelnut milk chocolate parfait,
sweet caviar,
chocolate raspberry soufflé

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Endless Beverages 2-hour limit

Signature Collection 39pp

Select Wines & Sake
red, white, rosé, and sparkling

Domestic Beers

Select Specialty Cocktails
marked with ^Δ below

Premium Collection 68pp

all of the Signature Collection
plus imported beers and Veuve Clicquot Brut

Non-Alcoholic 15pp

teas, juices, sodas, coffees
add zero-proof cocktails +10pp

Specialty Cocktails

Signature Collection - Select Specialty Cocktails

Hakkatini ^Δ fruity, bright, tangy
new amsterdam mango vodka, aperol, cointreau,
lemon, green apple

Golden Bloom ^Δ short, sharp, bold
jack daniel's old no. 7, lemon, honey, white miso,
fever-tree® ginger beer

Scorched Melon ^Δ spicy, smoky, zingy
flecha azul blanco tequila, dos hombres mezcal,
rock melon, tamarind, lime, habanero

Black Lotus ^Δ our espresso martini
aspen vodka, kahlúa, amaretto, nigori sake, espresso

Tiger Lily ^Δ floral, lively, rosy
grey goose vodka, aperitivo, combier rose, strawberry,
rhubarb, prosecco, fever-tree® sparkling grapefruit

Hakka 2.0 ^Δ velvety, clear, refreshing
código 1530 blanco tequila, combier litchi,
coconut, pineapple

Zero-Proof Cocktails 16

Bão Bão tropical, lush, uplifting
almave ambar, calpico, orgeat, lime, red bull peach edition

Rock Melon Refresher tangy, bright, juicy
almave blanco, fever-tree® ginger beer, rock melon,
tamarind, lime

Hiyo Social Tonic Highball bright, tropical, uplifting
yuzu, pineapple, lemon, hiyo peach mango social tonic

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