
Hakkasan Allergy Menu

Prices include VAT at the current rate.
A discretionary service charge of 13%
will be added to your bill.

July 2013

Soup	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.50
Small Eat	紫菇炒齋菰	Stir-fry wild mushroom and water chestnut lettuce wrap ^v	£10.00
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	金絲軟殼蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
Fish	賽螃蟹智利鱸魚	Snow egg white Chilean sea bass in superior sauce	£36.00
Seafood	咖喱汁蝦球	Spicy prawn with lily bulb and almond	£19.50
	智利帝王蟹 上湯焗 金銀蒜蒸	Steamed Royal King crab legs in superior broth or garlic sauce	£39.00
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£16.00
	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00
Vegetable	時日蔬菜 銀白菜苗 菜心 芥蘭	Choice of seasonal Chinese vegetable ^v Pak choi Choi sum Gai lan	£11.00 £11.00 £11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^v	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^v	£11.00
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^v	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	£18.50
	茉莉香米飯	Steamed jasmine rice ^v	£3.50
	蔥花蛋炒飯	Spring onion and egg fried rice ^v	£5.50
Rice	槐菜素炒飯	Vegetable and preserved olive fried rice ^v	£8.00
	大富豪炒飯	Dried scallop and crabmeat fried rice	£12.00

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Supreme Special Dishes	魚子片皮鴨	Peking duck with Royal Beluga caviar whole duck, with 16 pancakes and 30g Royal Beluga caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£235.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
Soup	粟米雞蓉羹	Sweetcorn soup with corn fed chicken	£9.00
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.50
	山珍龍利魚湯	Lemon sole soup with wild mushrooms	£13.90
	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.50
Small Eat	齋點心拼	Vegetarian dim sum platter ^v crystal dumpling, vegetable shumai, yam bean and shiitake dumpling, vegetable beancurd roll	£11.00
	紫菇炒齋菰	Stir-fry wild mushroom and water chestnut lettuce wrap ^v	£10.00
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.50
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	麥片杏鮑菇茄子	Fried aubergine and oyster mushroom with crispy oat ^v	£9.00
	椒鹽鮮魷	Salt and pepper squid	£13.00
	風沙南瓜豆腐	Fried home made pumpkin tofu ^v	£9.00
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v with edamame and Gui Hua	£13.00
Salad	蟲草花涼伴爽菜	Cordyceps flower and Chinese pickle salad ^v with lotus crisp	£13.00
	白松露和牛片沙律	Warm Wagyu beef truffle salad	£31.00

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Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.50
	賽螃蟹智利鱈魚	Snow egg white Chilean sea bass in superior sauce	£36.00
Poultry	茶香熏雞	Jasmine tea smoked chicken	£17.50
	沙爹脆皮雞	Roast chicken in satay sauce	£18.50
	台式三杯雞煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	£18.00
	掛爐琵琶鴨	Pipa duck	£22.00
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£16.00
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with merlot	£24.00
	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00
	花椒香煎安格斯牛柳	Pan-fried Angus rib eye with Szechuan pepper and onion confit	£33.00
Tofu	天白菇自製豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	£12.80
Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^V	
	銀白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^V	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^V	£11.00
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce V	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^V with gai lan, lily bulb and macadamia nut	£18.50

Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^V with sugar snap	£14.50
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce ^V with Thai asparagus, yam bean, shimeji mushroom and Morinaga tofu	£17.00
Noodle	星州炒米	Singapore vermicelli with squid and beansprout	£11.50
	星州素炒米	Vegetarian Singapore vermicelli ^V	£9.00
	乾炒牛肉河	Rib eye beef ho fun in king soya	£15.00
	客家炒中華拉麵	Hakka noodle ^V with shimeji mushroom and beansprout	£10.50
Rice	茉莉香米飯	Steamed jasmine rice ^V	£3.50
	蔥花蛋炒飯	Spring onion and egg fried rice ^V	£5.50
	欖菜素炒飯	Vegetable and preserved olive fried rice ^V	£8.00
	梅菜糯米飯	Mui choi glutinous rice ^V	£8.00

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Nut Allergy

Supreme Special Dishes	金裝佛跳牆 (每位)	Monk jumps over the wall Double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	per person £80.00
	魚子片皮鴨	Peking duck with Royal Beluga caviar whole duck, with 16 pancakes and 30g Royal Beluga caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£235.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
	十頭一級 日本網鮑扣羊肚菌	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber	£350.00
	二十頭 日本吉品鮑扣海參	Braised dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£188.00

Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab	£9.00
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.50
	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.50
	山珍龍利魚湯	Lemon sole soup with wild mushrooms	£13.90
	蟹皇海味羹	Supreme seafood soup with sea cucumber, dried scallop and blue swimmer crab	£17.00

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Small Eat	四式點心拼	Dim sum platter scallop shumai, har gau, Chinese chive dumpling and shimeji dumpling	£15.00
	齋點心拼	Vegetarian dim sum platter ^v crystal dumpling, vegetable shumai, yam bean and shiitake dumpling, vegetable beancurd roll	£11.00
	紫菇炒齋苡	Stir-fry wild mushroom and water chestnut lettuce wrap ^v	£10.00
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.50
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	香酥鴨卷	Crispy duck roll	£8.00
	麥片杏鮑菇茄子	Fried aubergine and oyster mushroom with crispy oat ^v	£9.00
	上海雞鍋貼	Grilled Shanghai dumpling	£8.00
	芝麻蝦多士	Sesame prawn toast	£13.00
	椒鹽鮮魷	Salt and pepper squid	£13.00
	金絲軟殼蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
	風沙南瓜豆腐	Fried home made pumpkin tofu ^v	£9.00
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v with edamame and Gui Hua	£13.00
Salad	沙律香酥鴨	Crispy duck salad with pomelo and shallot	£21.50
	蟲草花涼伴爽菜	Cordyceps flower and Chinese pickle salad ^v with lotus crisp	£13.00
	鮮百合龍蝦沙律	Lobster salad with white truffle and lily bulb	£19.80
	白松露和牛片沙律	Warm Wagyu beef truffle salad	£31.00

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.50
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	£39.50
	賽螃蟹智利鱈魚	Snow egg white Chilean sea bass in superior sauce	£36.00
	豉味白菌鱈魚球	Stir-fry Chilean sea bass in white truffle and black bean sauce	£39.50
Seafood	沙茶海鮮煲	Sha cha seafood toban with silver cod, scallop, prawn, squid, chow chow and edamame	£33.00
	豉味彩螳龍蝦球	Stir-fry lobster in spicy black bean sauce	£61.00
	濃湯龍蝦燜生麵	Braised whole lobster with egg noodles in Royal Supreme sauce	sold per 100g £9.00
	辣子琵琶基圍蝦	Fresh water prawn with spicy salt and dried chilli	£23.50
	咖喱汁蝦球	Spicy prawn with lily bulb	£19.50
	金柱扒百花帶子	Atlantic scallop and prawn cake with dried scallop sauce	£29.00
	麻醬香煎扇貝	Seared scallops in sesame dressing	£29.00
	智利帝皇蟹 上湯焗 金銀蒜蒸 豉汁蒸	Steamed Royal King crab legs in superior broth or garlic sauce or black bean sauce	£39.00

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Poultry	茶香薰雞	Jasmine tea smoked chicken	£17.50
	台式三杯雞煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	£18.00
	黑菌明爐燒鴨	Black truffle roast duck with tea plant mushroom	£33.00
	掛爐琵琶鴨	Pipa duck	£22.00
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£16.00
	咸魚爆炒有機豬腩	Stir-fry organic pork belly in salted fish sauce	£16.00
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with merlot	£24.00
	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00
	XO醬西汁煎羊馬鞍	Wok-fried XO lamb chop	£28.00
	家鄉炒鹿肉	Stir-fry venison with water chestnut and Thai celery	£24.00
	花椒香煎安格斯牛柳	Pan-fried Angus rib eye with Szechuan pepper and onion confit	£33.00
Tofu	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	£13.50
	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	£12.80
Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^V	
	銀白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^V	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^V	£11.00
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^V	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^V with gai lan and lily bulb	£18.50
	泰式咸魚炒芥蘭	Gai lan and salted fish stir-fry with fresh chilli	£13.00
	欖菜乾扁四季豆	French bean and minced chicken in spicy bean sauce	£12.50

Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^V with sugar snap	£14.50
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce ^V with Thai asparagus, yam bean, shimeji mushroom and Morinaga tofu	£17.00
Noodles	星州炒米	Singapore vermicelli with prawn and squid	£11.50
	星州素炒米	Vegetarian Singapore vermicelli ^V	£9.00
	乾炒牛肉河	Rib eye beef ho fun in king soya	£15.00
	客家炒中華拉麵	Hakka noodle ^V with shimeji mushroom and beansprout	£10.50
Rice	梅菜糯米飯	Mui choy glutinous rice ^V	£8.00
	大富豪炒飯	Dried scallop and crab meat fried rice	£12.00
	蔥花蛋炒飯	Spring onion and egg fried rice ^V	£5.50
	欖菜素炒飯	Vegetable and preserved olive fried rice ^V	£8.00
	茉莉香米飯	Steamed jasmine rice ^V	£3.50

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Mushroom allergy

Supreme Special Dishes	金裝佛跳牆 (每位)	Monk jumps over the wall Double-boiled soup with abalone, fish maw dried scallop and sea cucumber (24 hours notice required)	per person £80.00
	魚子片皮鴨	Peking duck with Royal Beluga caviar whole duck, with 16 pancakes and 30g Royal Beluga caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£235.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
	十頭一級 日本網鮑扣海參	Braised supreme dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£350.00
	二十頭 日本吉品鮑扣海參	Braised dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£188.00
Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab	£9.00
	湘洲酸辣羹	Hot and sour soup with chicken and pomelo	£12.50
	湘洲素翅羹	Vegetarian hot and sour soup ^V	£11.50
Small Eat	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.50
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	香酥鴨卷	Crispy duck roll	£8.00
	芝麻蝦多士	Sesame prawn toast	£13.00
	椒鹽鮮魷	Salt and pepper squid	£13.00
	金絲軟殼蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
	風沙南瓜豆腐	Fried home made pumpkin tofu ^V	£9.00
Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	£21.50
	麻赤醬涼拌乳羊	Lamb salad with spicy peanut dressing	£11.50
	蟲草花涼伴爽菜	Cordyceps flower and Chinese pickle salad ^V with lotus crisp	£13.00

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.50
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	£39.50
	賽螃蟹智利鱈魚	Snow egg white Chilean sea bass in superior sauce	£36.00
Seafood	沙茶海鮮煲	Sha cha seafood toban with silver cod, scallop, prawn, squid, chow chow and edamame	£33.00
	豉味彩螳龍蝦球	Stir-fry lobster in spicy black bean sauce	£61.00
	辣子琵琶基圍蝦	Fresh water prawn with spicy salt and dried chilli	£23.50
	咖喱汁蝦球	Spicy prawn with lily bulb and almond	£19.50
	金柱扒百花帶子	Atlantic scallop and prawn cake with dried scallop sauce	£29.00
	麻醬香煎扇貝	Seared scallops in sesame dressing	£29.00
	智利帝王蟹 上湯焗 金銀蒜蒸 豉汁蒸	Steamed Royal King crab legs in superior broth or garlic sauce or black bean sauce	£39.00
Poultry	茶香薰雞	Jasmine tea smoked chicken	£17.50
	沙爹脆皮雞	Roast chicken in satay sauce	£18.50
	台式三杯雞煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	£18.00
	掛爐琵琶鴨	Pipa duck	£22.00
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire por with pomegranate	£16.00
	蒜子黑椒牛仔粒	Stir-fry black pepper rib-eye beef with merlot	£24.00
	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00
	XO醬西汁煎羊馬鞍	Wok-fried XO lamb chop	£28.00
	家鄉炒鹿肉	Stir-fry venison with water chestnut and Thai celery	£24.00

Tofu	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	£13.50
Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^v	
	銀白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^v	£12.00
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^v	£11.00
	泰式咸魚炒芥蘭	Gai lan and salted fish stir-fry with fresh chilli	£13.00
Zai Choi	欖菜乾扁四季豆	French bean and minced chicken in spicy bean sauce	£12.50
	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^v with sugar snap	£14.50
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce ^v with Thai asparagus, yam bean, and Morinaga tofu	£17.00
Noodle	星州炒米	Singapore vermicelli with prawn and squid	£11.50
	星州素炒米	Vegetarian Singapore vermicelli ^v	£9.00
	乾炒牛肉河	Rib eye beef ho fun in king soya	£15.00
	客家炒中華拉麵	Hakka noodle ^v with beansprout	£10.50
Rice	大富豪炒飯	Dried scallop and crab meat fried rice	£12.00
	蔥花蛋炒飯	Spring onion and egg fried rice ^v	£5.50
	欖菜素炒飯	Vegetable and preserved olive fried rice ^v	£8.00
	茉莉香米飯	Steamed jasmine rice ^v	£3.50

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Supreme Special Dishes	金裝佛跳牆 (每位)	Monk jumps over the wall Double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	per person £80.00
	魚子片皮鴨	Peking duck with Royal Beluga caviar whole duck, with 16 pancakes and 30g Royal Beluga caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£235.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
	十頭一級 日本網鮑扣羊肚菌	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber	£350.00
	二十頭 日本古品鮑扣海參	Braised dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£188.00
Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab	£9.00
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.50
	湘洲素翅羹	Vegetarian hot and sour soup ^V	£11.50
	山珍龍利魚湯	Lemon sole soup with wild mushrooms	£13.90
	蟹皇海味羹	Supreme seafood soup with sea cucumber, dried scallop and blue swimmer crab	£17.00
Small Eat	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.50
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	香酥鴨卷	Crispy duck roll	£8.00
	麥片杏鮑菇茄子	Fried aubergine and oyster mushroom with crispy oat ^V	£9.00
	椒鹽鮮魷	Salt and pepper squid	£13.00
	金絲軟殼蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
	風沙南瓜豆腐	Fried home made pumpkin tofu ^V	£9.00

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Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	£21.50
Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.50
	賽螃蟹智利鱈魚	Snow egg white Chilean sea bass in superior sauce	£36.00
Poultry	茶香薰雞	Jasmine tea smoked chicken	£17.50
	掛爐琵琶鴨	Pipa duck	£22.00
Meat	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00
	家鄉炒鹿肉	Stir-fry venison with water chestnut and Thai celery	£24.00
Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^V	
	銀白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	黑椒蓮藕百合炒蘆筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^V	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^V	£11.00
Noodle	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^V	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^V with gai lan, lily bulb and macadamia nut	£18.50
	星州炒米	Singapore vermicelli with prawn and squid	£11.50
	星州素炒米	Vegetarian Singapore vermicelli ^V	£9.00
	乾炒牛肉河	Rib eye beef ho fun in king soya	£15.00
Rice	梅菜糯米飯	Mui choi glutinous rice ^V	£8.00
	大富豪炒飯	Dried scallop and crab meat fried rice	£12.00
	蔥花蛋炒飯	Spring onion and egg fried rice ^V	£5.50
	槐菜素炒飯	Vegetable and preserved olive fried rice ^V	£8.00
	茉莉香米飯	Steamed jasmine rice ^V	£3.50

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Egg Allergy

Supreme Special Dishes	金裝佛跳牆 (每位)	Monk jumps over the wall Double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	per person £80.00
	魚子片皮鴨	Peking duck with Royal Beluga caviar whole duck, with 16 pancakes and 30g Royal Beluga caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£235.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
	十頭一級 日本網鮑扣羊肚菌	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber	£350.00
	二十頭 日本吉品鮑扣海參	Braised dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£188.00
Soup	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.50
	山珍龍利魚湯	Lemon sole soup with wild mushrooms	£13.90
	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.50
	蟹皇海味羹	Supreme seafood soup with sea cucumber, dried scallop and blue swimmer crab	£17.00
Small Eat	齋點心拼	Vegetarian dim sum platter ^v crystal dumpling, vegetable shumai, yam bean and shiitake dumpling, vegetable beancurd roll	£11.00
	紫菇炒齋菰	Stir-fry wild mushroom and water chestnut lettuce wrap ^v	£10.00
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.50
	香芒鴨脯	Roasted mango duck with lemon sauce	£12.50
	麥片杏鮑菇茄子	Fried aubergine and oyster mushroom with crispy oat ^v	£9.00
	金絲軟殼蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^v with edamame and Gui Hua	£13.00

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Salad	蟲草花涼伴爽菜	Cordycep flower and Chinese pickle salad ^v with lotus crisp	£13.00
	鮮百合龍蝦沙律	Lobster salad with white truffle and lily bulb	£19.80
	白松露和牛片沙律	Warm Wagyu beef truffle salad	£31.00
Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.50
	豉味白菌鱸魚球	Stir-fry Chilean sea bass in white truffle and black bean sauce	£39.50
Seafood	麻醬香煎扇貝	Seared scallops in sesame dressing	£29.00
	智利帝皇蟹 上湯焗 豉汁蒸	Steamed Royal King crab legs in superior broth or black bean sauce	£39.00
Poultry	茶香薰雞	Jasmine tea smoked chicken	£17.50
	沙爹脆皮雞	Roast chicken in satay sauce	£18.50
	黑菌明爐燒鴨	Black truffle roast duck with tea plant mushroom	£33.00
	掛爐琵琶鴨	Pipa duck	£22.00
Meat	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£61.00

Tofu	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	£13.50
	天白菇自制豆腐煲	Tofu, aubergine and Japanese mushroom claypot with home made tofu, chilli and black bean sauce	£12.80
Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^v	
	銀白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^v	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^v	£11.00
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^v	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	£18.50
	泰式咸魚炒芥蘭	Gai lan and salted fish stir-fry with fresh chilli	£13.00
Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^v with sugar snap	£14.50
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce ^v with Thai asparagus, yam bean, shimeji mushroom and Morinaga tofu	£17.00
Noodle	星州炒米	Vegetarain Singapore vermicelli	£11.50
Rice	茉莉香米飯	Steamed jasmine rice ^v	£3.50
	大富豪炒飯	Dried scallop and crabmeat fried rice	£12.00
	梅菜糯米飯	Mui choi glutinous rice ^v	£8.00

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Advanced order	金裝佛跳牆 (每位)	Monk jumps over the wall Double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	per person £80.00
Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab	£9.00
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.50
	山珍龍利魚羹	Dover sole soup with wild mushrooms	£13.90
	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.50
Small Eat	紫菇炒齋菰	Stir-fry wild mushroom and water chestnut lettuce wrap ^v	£10.00
Fish	賽螃蟹智利鱸魚	Snow egg white Chilean sea bass in superior sauce	£36.00
Seafood	智利帝王蟹 上湯焗	Steamed Royal King crab legs in superior broth	£39.00
Vegetable	時日蔬菜 銀白菜苗 菜心 芥蘭	Choice of seasonal Chinese vegetable ^v Pak choi Choi sum Gai lan	£11.00 £11.00 £11.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper ^v	£12.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^v	£11.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	£18.50
Rice	茉莉香米飯	Steamed jasmine rice ^v	£3.50

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