
Hakkasan

Dim Sum Sundays

from 12 midday - 5pm

Hakkasan celebrates an ancient Chinese culinary ritual with the launch of Dim Sum Sundays.

Dim sum, or 'touching the heart', has developed over hundreds of years, but has its roots in the providing of sustenance and the facilitating of rest and conversation.

Priced at £58 per person, the menu has been created by Chef Ho Hip Wah, Hakkasan Hanway Place's Chef de Cuisine. Dim Sum Sundays will be a weekly event, with the menu available every Sunday from 12 midday - 5pm.

Highlights include the Crispy duck salad, Chinese chive dumpling with prawn and crabmeat, Crispy smoked duck and pumpkin puff, Pork and prawn shumai and Grilled Chilean sea bass

The menu includes a cocktail from Hakkasan's award-winning list to start, followed by a half bottle of NV Perrier-Jouët Blason Brut Rosé, and concludes with a digestive cocktail to enjoy with dessert.

Dim Sum Sundays will engage with the unique elements of our personality. Calm, tranquillity and humility are translated into a simple, elegant, vibrant experience that is true to our Chinese roots. Guests can enjoy the Ling Ling space with our resident DJ.

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Cocktails

£11.90

Yuzu Sazerac

yuzu marmalade, Rittenhouse 100 rye whiskey, green chartreuse

Fleur de Coco

coconut water, raspberry, Belvedere vodka, Akashi-Tai sake

Ginseng Daiquiri

Kamm & Sons Ginseng Spirit, El Dorado 3yr rum, pink grapefruit, lime

Meishan Mimosa

Perrier-Jouët Blason Brut Rosé NV Champagne, carrot, ginger, orange

Matcha Vera

feijoa fruit, Tanqueray No. Ten gin, aloe vera,
jasmine, green tea and lime

Gaelic Caesar

Ardbeg 10 yrs whisky, worcestershire, clamato juice, lemon

Non-alcoholic cocktails

£7.00

Kowloon Cooler

strawberries, raspberries, blackberries, lychee, apple and cranberry juice,
lemonade

Coco Passion

passion fruit, almond syrup, coconut and passion fruit juice

Eden

grapes, rose syrup, lychee juice and soda water

Washing Potatoes

kiwi, ginger, coriander, lychee and apple juice

Gavati Refresher

lemongrass, raspberries, peach juice, guava juice, elderflower

After dinner

£8.80

Basilcello

cucumber, basil, Berkeley Square gin, lemon, elderflower, ginger, lychee

Bamboo Rock

Auchentoshan 3 wood whiskey, Frangelico, Amontillado, brown sugar, cherry,
Jerry Thomas bitters

Shanghai Sting

Rittenhouse 100 rye whiskey, Chartreuse, crème de menthe, peppermint bitters

China Black

Chateau de Breuil calvados, Amontillado, spiced dried fruits, apple juice,
black walnut bitters

Prices include VAT at the current rate

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A discretionary service charge of 13% will be added to your bill

Dim Sum Sunday
Classic
£48 per person

minimum of two to share
six courses
choice of cocktail
Classical Beauty loose leaf tea Omei Nantou,
Taiwan

Salad

Crispy duck salad
with pomelo, pine nut and shallot

Steamed

XO scallop dumpling
with Thai asparagus and lingzhi mushroom

Har gau

Pork and prawn shumai

Chinese chive dumpling with prawn and crabmeat

Fried, baked
and grilled

Shanghai dumpling

Baked venison puff

Crispy smoked duck and pumpkin puff

Fried golden lobster roll

Small eat

Choose one of the following

Three style mushroom cheung fun ^v

Pan fried turnip cake

Main

Choose one of the following

Grilled Chilean sea bass
with Chinese honey

Stir-fry black pepper rib eye beef with merlot

Pak Choi

Sticky rice in lotus leaf

Dessert

A selection of desserts

Dim Sum Sunday
Signature
£58 per person

minimum of two to share
six courses
choice of cocktail
Perrier-Jouët Blason Brut Rosé NV Champagne, France 12% half bottle
Choice of after dinner cocktail

Salad

Crispy duck salad
with pomelo, pine nut and shallot

Steamed

XO scallop dumpling
with Thai asparagus and lingzhi mushroom

Har gau

Pork and prawn shumai

Chinese chive dumpling with prawn and crabmeat

Fried, baked
and grilled

Shanghai dumpling

Baked venison puff

Crispy smoked duck and pumpkin puff

Fried golden lobster roll

Small eat

Choose one of the following

Fried aubergine and oyster mushroom
with crispy oat ^v

Salt and pepper squid

Main

Choose one of the following

Grilled Chilean sea bass
with Chinese honey

Stir-fry black pepper rib eye beef with merlot

Pak Choi

Sticky rice in lotus leaf

Dessert

A selection of desserts

Prices include VAT at the current rate

A discretionary service charge of 13% will be added to your bill