
Hakkasan
A la Carte

Taste of Hakkasan

£28 per person

minimum two for sharing

Daily

Lunch and 5:30pm to 7pm

Sunday to Wednesday

Dinner 10pm to last order

Small Eat

Four style dim sum platter

Main

Black pepper rib eye beef
with merlot

Spicy prawn with lily bulb
and almond

Grilled Chilean sea bass
with honey

Pipa duck

Cloud ear vegetables

all main courses are served with rice

Vegetarian option

Small Eat

Vegetarian dim sum platter

Main

Black pepper vegetarian chicken

Tofu, aubergine and mushroom
in black bean sauce

Mock roast duck

Crispy bean curd on steam bun

Cloud ear vegetable

all main courses are served with rice

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.

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 (24 hours notice required)	£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
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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	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
	紫菇炒齋菇	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, 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	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
	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
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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
	京川牡丹蝦	Chilli prawn in Jin Chuan sauce	£28.00
	咖哩汁蝦球	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

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
	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
	花椒香煎安格斯牛柳	Pan-fried Angus rib eye with Szechuan pepper and onion confit	£33.00
	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
	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot with chilli and black bean sauce	£12.80
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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
	欖菜乾扁四季豆	French bean and minced chicken in spicy bean sauce	£12.50

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

May 2013

Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken [✓] with sugar snap	£14.50
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce [✓] 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 [✓]	£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 [✓] with shimeji mushroom and beansprout	£10.50
Rice	梅菜糯米飯	Mui choi glutinous rice [✓]	£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 [✓]	£5.50
	欖菜素炒飯	Vegetable and preserved olive fried rice [✓]	£8.00
	茉莉香米飯	Steamed jasmine rice [✓]	£3.50

Signature menu

Vegetarian

£50 per person

available for parties of two or more

Small eat

Cordycep flower and Chinese pickle salad ^v
with lotus crisp

Morel mushroom and vegetable spring roll
with edamame and Gui Hua

Mains

Stir-fry black pepper vegetarian chicken
with sugar snap

Four style vegetable stir-fry in Szechuan sauce
with Thai asparagus, yam bean, shimeji mushroom and
Morinaga tofu

Tofu, aubergine and Japanese mushroom claypot
with chilli and black bean sauce

Three style mushroom stir-fry
with gai lan, lily bulb and macadamia nut

Seasonal Chinese vegetables

Steamed jasmine rice

Selection of dessert

Signature menu

£60 per person
available for parties of two or more

Small eat

Dim sum platter

scallop shumai, har gau, Chinese chive dumpling
and shimeji dumpling

Jasmine tea smoked organic pork ribs

Mains

Roast chicken in satay sauce

Pan fried silver cod

Stir-fry black pepper rib-eye beef with merlot

Spicy prawn

with lily bulb and almond

Seasonal Chinese vegetables

Steamed jasmine rice

Selection of dessert

Signature menu

£80 per person
available for parties of four or more

Small eat

Crispy duck salad
with pomelo, pine nut and shallot

Sesame prawn toast

Mains

Stir-fry lobster in XO sauce

Roasted silver cod
with Champagne and honey

Stir-fry venison with water chestnut
and Thai celery

Sanpei corn fed poussin claypot
with sweet basil, chilli and spring onion

Seasonal Chinese vegetables

Steamed jasmine rice

Selection of dessert

Signature menu

£118 per person
available for parties of two or more

Small eat

Peking duck with Royal Beluga caviar

first course with pancakes, baby cucumber and spring onion
second course with a choice of XO sauce, black bean sauce
or ginger and spring onion

Golden fried soft shell crab

with red chilli and curry leaf

Mains

Grilled Chilean seabass in honey

Seared Wagyu beef with white asparagus

Stir-fry lobster in spicy black bean sauce

Stir-fry Peking duck

with choice of sauce; ginger and spring onion, black bean or XO

Three style mushroom stir-fry

with gai lan, lily bulb and macadamia nut

Seasonal Chinese vegetables

Mui choi glutinous rice

Selection of dessert