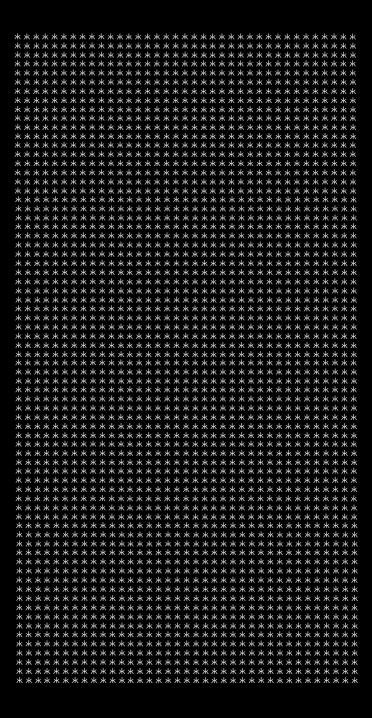


Signature Menus

Hakkasan 8 Hanway Place London W1T 1HD Reservations * 44 (0)20 7927 7000 Fax *44 (0)20 7907 1889 mail@hakkasan.com www.hakkasan.com

Lunch





£40 per person

Dim sum

Seafood dumpling consommé

XO scallop dumpling

Steamed crab meat siew long bun

Scallop shumai

Har gau

Fried taro pear with chicken

Crispy duck roll

Crispy smoked duck and pumpkin puff

Three style mushroom cheung fun

Sticky rice roll

Dessert

Caramelised apple tatin

blackberries, almond, vanilla

Chocolate marquise



£45 per person

Small eat

Dim sum platter

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

Fried home made pumpkin tofu ^v

Mains

Roast chicken in satay sauce

Stir-fry venison with water chestnut and Thai celery

Spicy prawn with lily bulb and almond

with my built and almond

French bean and minced chicken in spicy bean sauce

Seasonal Chinese vegetables

Steamed jasmine rice

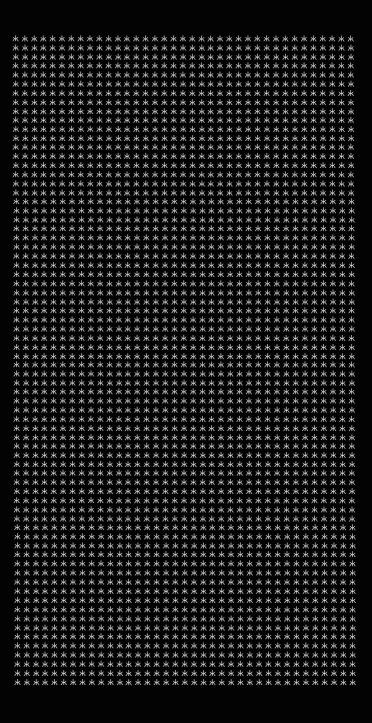
Dessert

Caramelised apple tatin

blackberries, almond, vanilla

Chocolate marquise

Dinner





Vegetarian

£50 per person

Small eat

Cordycep flower and Chinese pickle salad $^{\rm V}$ 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

Dessert

Chocolate marquise kumquat, macadamia, mandarin

Vanilla brulee plums, almond, pain d'epices



£60 per person

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

Dessert

Caramelised apple tatin

blackberries, almond, vanilla

Chocolate marquise



£70 per person

Small eat

Dim sum platter

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

Lamb salad with spicy peanut dressing

Mains

Pan-fried Angus rib eye with Szechuan pepper and onion confit

Roasted silver cod with Champagne and honey

Pipa duck

Atlantic scallop and prawn cake with dried scallop sauce

Seasonal Chinese vegetables

Steamed jasmine rice

Dessert

Caramelised apple tatin

blackberries, almond, vanilla

Chocolate marquise



£80 per person

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

Dessert

Caramelised apple tatin blackberries, almond, vanilla

Chocolate marquise



£118 per person

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

Dessert

Pistachio and orange Roulade

cranberry, yoghurt, honey

Coffee and mascarpone mousse

hazelnut, bitter chocolate