
Hakkasan
A la Carte

Advance orders			
金装佛跳墙 (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
鱼子片皮鸭	Peking duck with Royal Beluga caviar with duck, 30g Royal Beluga caviar and baby cucumber		£235.00
十至十二頭一級 日本網鮑扣羊肚菌 (原粒)	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber (24 hours notice required)		£418.00
二十六至二十八頭 頭日本吉品鮑扣 鵝掌 (原粒)	Braised dried whole Japanese abalone in royal supreme stock with goose feet, sea cucumber and Thai asparagus tip		£208.00

Soup			
粟米走地鸡蓉蟹 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
白竹笙双耳羹	Chinese wild mushroom soup with Supreme fungus, bamboo pith and wolfberry		£11.00
湘洲素翅羹	Vegetarian hot and sour soup ^v		£11.50
菠菜龙虾羹	Lobster and spinach soup with nameko mushroom		£16.50
蟹皇海味羹	Supreme seafood soup with sea cucumber, dried scallop and blue swimmer crab		£17.00

Small Eat	四式点心拼	Dim sum platter scallop shumai, har gau, Chinese chive dumpling and shimeji dumpling	£14.00
	斋点心拼	Vegetarian dim sum platter ^V crystal dumpling, vegetable shumai, yam bean and shiitake dumpling, vegetable beancurd roll	£10.50
	沙律香酥鸭	Crispy duck salad with pomelo, pine nut and shallot	£21.50
	紫菇炒斋菘	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
	麻赤酱凉拌乳羊	Lamb salad with spicy peanut dressing	£11.50
	香芒鸭脯	Roasted mango duck with lemon sauce	£11.50
	香酥鸭卷	Crispy duck roll	£8.00
	凉拌醉鸡鲍鱼	Marinated abalone with corn fed chicken and jelly fish (served cold)	£17.00
	银丝蒸带子 xO蒸 豉汁蒸 金银蒜蒸	Steamed Scottish diver scallop with vermicelli in XO sauce or black bean sauce or garlic and soya	Seasonal prices
	上海鸡锅贴	Grilled Shanghai dumpling	£8.00
	芝麻虾多士	Sesame prawn toast	£13.00
	椒盐鲜鱿	Salt and pepper squid	£11.50
	金丝软壳蟹	Golden fried soft shell crab with red chilli and curry leaf	£13.00
	风沙南瓜豆腐	Fried home made pumpkin tofu ^V	£9.00
	凉拌齐三宝	Three treasures salad ^V	£13.00
	羊肚菌春卷小拼 桂花毛豆	Morel mushroom and vegetable spring roll ^V with edamame and Gui Hua	£13.00
	荷婆叶珍珠鸭	Baked Gressingham duck breast in hoba leaf	£18.00

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.

Fish	香焗焗鳕鱼	Roasted silver cod with Champagne and Chinese honey	£37.00
	金银竹炒鲈鱼球	Stir-fry Chilean seabass with Chinese celery	£37.00
	蜜汁焗鲈鱼	Grilled Chilean seabass in Chinese honey	£39.00
	葱烧龙利鱼	Dover sole with spring onion and soya sauce	£38.00
Seafood	沙茶海鲜煲	Sha cha seafood toban with silver cod, scallop, prawn, squid, chow chow and edamame	£30.00
	XO酱爆九孔新 西兰鲜鲍鱼	Stir-fry XO New Zealand blue abalone	£28.00
	豉味彩蜆炒澳龙虾球	Stir-fry Australian lobster in spicy black bean sauce	£61.00
	浓汤龙虾焗生麵	Braised whole lobster and egg noodle claypot in Royal Supreme sauce	sold per 100g £7.90
	辣子琵琶基围虾	Fresh water prawn with spicy salt and dried chilli	£23.50
	京川牡丹虾	Chilli prawns in Jin-Chuan sauce	£28.00
	咖喱汁蝦球	Spicy prawn with lily bulb and almond	£19.50
	金柱扒百花带子	Atlantic scallop and prawn cake with dried scallop sauce	£29.00
	越式干烧带子	Spicy scallops with almonds, spring onion and ginger	£36.00
	智利帝王蟹 金香炒 金银蒜蒸 豉汁蒸	Steamed Royal King crab legs in chilli yellow bean sauce or garlic sauce or black bean sauce	£39.00

Poultry	茶香熏鸡	Jasmine tea smoked chicken	£17.50
	沙爹脆皮鸡	Roast chicken in satay sauce	£17.00
	台式三杯鸡煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	£17.50
	赤麻江烧鸡	Spicy roast Ma Ce chicken	£17.00
	怡寶當歸燒鴨	Roast duck with Chinese herbs	£21.00
	挂炉琵琶鸭	Pipa duck	£22.00
	京葱爆鸭片	Stir-fry Peking style duck with dry chilli, Szechuan pepper, baby leek and onion	£19.50

Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£16.00
	蚝仔焗猪仔腩	Stewed organic pork belly with fried oysters	£28.00
	咸鱼爆炒有机猪腩	Fried organic pork belly in salted fish sauce	£16.00
	桂花豉油皇威尔士牛柳	Stir-fry Welsh black beef with pied bleu mushroom in osmanthus flower wine	£33.00
	蒜子黑椒牛仔粒	Stir-fry black pepper rib-eye beef with merlot	£23.50
	金菇神户牛柳	Grilled Wagyu beef with enoki mushroom and garlic soya dipping sauce	£61.00
	辣子雪花神户牛肉	Pan-fried Wagyu beef in spicy Szechuan sauce	£61.00
	XO酱西汁煎羊马鞍	Wok-fried XO lamb chop	£26.00
	甘香鸵鸟脯	Stir-fry ostrich in yellow bean sauce	£24.00
	家乡炒鹿肉	Stir-fry venison with water chestnut and Thai celery	£24.00
	古式焖乳羊胫肉	Hakka lamb stew	£22.00

Tofu	四川麻婆豆腐	Szechuan Mabo tofu with minced Welsh black beef	£12.00
	荷婆叶豆豉煎三宝	Three treasures in black bean sauce tofu, aubergine, bitter melon stuffed with prawn and pork in black bean sauce	£16.50
	滬式蟹粉豆腐	Home made tofu with prawn in crab coral sauce	£19.00
	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	时日蔬菜	Choice of seasonal Chinese vegetable ^V	
	银白菜苗	Pak choi	£11.00
	菜心	Choi sum	£11.00
	芥蘭	Gai lan	£11.00
	豆苗	Snow pea shoot	£11.00
	蒜心	Garlic shoot	£11.00
	黑椒莲藕百合炒露笋	Stir-fry lotus root, asparagus and lily bulb in black pepper ^V	£11.00
	清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear ^V	£11.00
	腐乳椒丝炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce ^V	£11.00
	夏果鲜三菇炒玉兰度	Three style mushroom stir-fry ^V with gai lan, lily bulb and macadamia nut	£18.50
	泰式咸鱼炒芥兰	Gai lan and salted fish stir-fry with fresh chilli	£11.00
	榄菜干扁四季豆	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

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Zai Choi	黑椒炒斋鸡	Stir-fry black pepper vegetarian chicken ^V with sugar snap	£14.50
	豉味樱花虾	Stir-fry vegetarian Sakura prawn with lily bulb in black bean sauce ^V	£15.00
	酱爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce ^V with Thai asparagus, yam bean, shimeji mushroom and Morinaga tofu	£17.00
	梅菜糯米饭	Mui choi glutinous rice ^V	£8.50

