

<https://www.private dining rooms.co.uk/restaurant/hakkasan-mayfair/>

Signature Menus

Hakkasan Mayfair
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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.

ant/h

A large, dense grid of asterisks (*) arranged in a regular, repeating pattern. The asterisks are small and black, set against a white background. They are organized into a grid that is approximately 20 columns wide and 30 rows high, creating a textured, starry appearance. The pattern is uniform across the entire area, with no discernible text or other markings.



Signature menu

Vegetarian

£58 per person
for parties of two or more

Small eat

Salt and pepper tofu
homemade pumpkin tofu

Vegetarian dim sum platter
crystal dumpling, yam bean and shiitake dumpling,
water chestnut dumpling, vegetable beancurd roll

Main

Stir-fry black pepper vegetarian chicken
with sugar snap

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

Stir-fry baby broccoli and preserved olive
with crispy seaweed and pine nut

Sautéed pied bleu mushroom and spinach ^V
with truffle caviar

Seasonal vegetable

Steamed jasmine rice

Dessert

Apple and vanilla crème brûlée
Calvados, crème fraîche, crystallised fennel



Signature menu

£68 per person
for parties of three or more

Small eat

Dim sum platter

scallop shumai, har gau, Chinese chive dumpling,
duck and yam bean dumpling

Crispy aubergine and eryngii salad

with mixed cress and lily bulb

Main

Spicy prawn

with lily bulb and almond

Stir-fry black pepper rib-eye beef

with merlot

Roasted chicken in satay sauce

Golden fried silver cod

with edamame and pomelo

Seasonal vegetable

Steamed jasmine rice

Dessert

Chocolate and olive oil delice

raspberry sorbet, candied olives, bitter chocolate



Signature menu

£78 per person
for parties of three or more

Small eat

Dim sum platter

scallop shumai, har gau, Chinese chive dumpling,
duck and yam bean dumpling

Crispy duck salad

with pomelo, pine nut and shallot

Main

Roasted silver cod

with Champagne and honey

Crispy fresh water prawn

with dried chilli and cashew nut

Roasted Szechuan chicken

with shimeji mushroom

Veal ribs in Zhengjiang vinegar

Seasonal vegetable

Steamed jasmine rice

Dessert

Chocolate and olive oil delice

raspberry sorbet, candied olives, bitter chocolate



Signature menu

£98 per person

For parties of three or more

Small eat

Gold leaf har gau and sesame prawn toast
with foie gras

Baked black pepper Royal King crab
stuffed with spring onion and nameko mushroom

Main

Black truffle roasted duck
with tea plant mushroom

Stir-fried Dover sole fillet with fungus trio
in black bean sauce

Mongolian style lamb chop

Seafood toban
with yam bean

Seasonal vegetable

Jasmine rice

Selection of Dessert

Lemon and sesame tart
sable breton, candied lemon, sesame meringue



Signature menu

£128 per person
for parties of two or more

A glass of Louis Roederer Brut Premier NV
Champagne, France 12%

Small eat

Peking duck with Hakkasan special
reserve 'Qiandao' caviar
first course with pancakes
second course with a choice of XO sauce, black bean
sauce or ginger and spring onion

Gold leaf har gau and sesame prawn toast
with foie gras

Golden fried soft shell crab
with red chilli and curry leaf

Main

Grilled Japanese Wagyu rib-eye
with spring onion soy

Stir-fry Australian lobster in spicy black bean

Grilled Chilean seabass in honey

Stir-fry lotus root, asparagus and lily bulb^v
in black pepper

Jasmine rice

Dessert

Coconut semifreddo
tonka cremeux, coconut, lime

Gianduja
coffee, star anise, mascarpone, orange



Signature Champagne and Sparkling Wine

NV Louis Roederer Brut Premier 12%
Champagne, France £79

NV Perrier-Jouët Blason Brut Rosé 12%
Champagne, France £90

2010 Nyetimber 'Classic Cuvée' 12%
West Sussex, England £77

2010 Hush Heath Estate 'Balfour' Brut Rosé 12%
Kent, England £92

Signature White Wine

2013 Sylvaner 'Sylvacello', Cave de Tuckheim 12%
Alsace, France £29

2014 Albariño 'Marinero', Terras Gauda 12%
Rías Baixas, Spain £45

2012 Sauvignon Blanc 'Kekerengu Coast', Astrolabe 13%
Marlborough, New Zealand £63

2013 Soave Classico 'La Rocca', Pieropan 13%
Veneto, Italy £76

2012 Hildegard, Au Bon Climat 13.5%
Santa Maria Valley, California £102



Signature Red Wine

2015 Syrah 'Back Block', Brookfields 13.5%
Hawke's Bay, New Zealand £48

2010 Château de Barbe Blanche,
Lussac-St-Émilion 14.5%
Bordeaux, France £58

2012 Merlot 'Claypot', Laibach 14%
Stellenbosch, South Africa £62

2013 Barbera 'Fides', Pio Cesare 14%
Piedmont, Italy £93

2013 Savigny-lès-Beaune 1^{er} Cru
'Les Narbantons', M-Mugneret 13%
Côte de Beaune, Burgundy £139

Signature Cocktail

Character £12.90

Hakkatini

Pink Mojito

Strength and Grace £12.90

Smoky Negroni

Berkeley Daiquiri

Only at Bruton £12.90

Sakura Martini

Royal Bruton Cup

Fruit blends £7.50

Kowloon Cooler

Coco Passion