# https://www.privatediningrooms. co.uk/restaurant/hakkasanmayfair/

Signature Menus

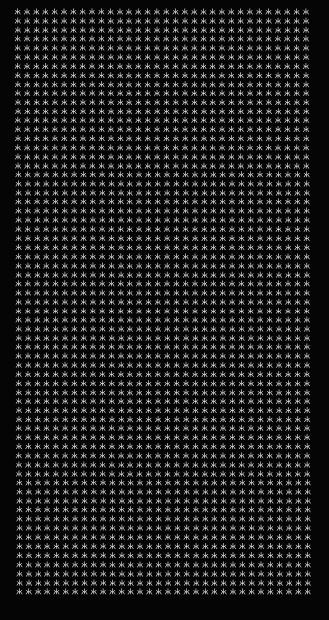
Hakkasan Mayfair 17 Bruton Street London W1J 6QB

Tel +44 (0)20 7927 7003 Fax +44 (0)20 7907 1889 mayfairgroups@hakkasan.com www.hakkasan.com

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.

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## Dinner





## 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 brulée Calvados, crème fraiche, crystallised fennel



£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



£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



£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



£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  $^{\rm V}$  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 https://www.privatediningrooms. co.uk/restaurant/hakkasanmayfair/

## 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 1er 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