

HKK
Lunch menu

Prices include VAT at the current rate

A discretionary service charge of 13.5% will be added to your bill

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.

Guests with severe allergies and intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Our Private Dining Room seats up to 14 guests.

Please ask a member of staff to be shown around and for more details.

5 course Tasting Menu

Menu £58

Pan grilled dumpling with black truffle vinegar

Dim sum trilogy

Monkfish, prawn and cuttlefish, king crab and scallop

Roasted cherry wood Peking duck

Char grilled Black Cod in royal shacha sauce

or

Slow cooked veal with brown jasmine rice,
black bean and goji berry

Chocolate, strawberry and soya mousse

5 course Vegetarian Tasting Menu

Menu £48

Pan grilled dumpling with black truffle vinegar

Dim sum trilogy

Chinese chive, pumpkin and taro, truffle and bean cured

Crispy chia seed roll

Crispy aubergine with white asparagus
and morel mushrooms

or

Slow cooked beancurd with wild organic rice

Chocolate, strawberry and soya mousse

Taste of HKK

£29 for three courses

Starter

Choose one

Dim sum trilogy

Monkfish, prawn and cuttlefish, king crab and scallop

Vegetarian dim Sum trilogy ^v

Chinese chive, pumpkin and taro, truffle and bean cured

Main course

Choose one

Char grilled Black Cod in royal shacha sauce

Sweet and sour prawn with pomegranate

Slow cooked veal with brown jasmine rice,
black bean and goji berry

Slow cooked beancurd with wild organic rice ^v

Roasted cherry wood Peking duck
minimum of 2 person

All main courses come with Chinese vegetable and rice

Dessert

Green apple parfait, cardamom cake
and crispy apple noodle

A la carte selection

Available lunchtime Monday to Saturday

HKK signature cherry wood roast Peking duck

Whole duck	£88
Half duck	£46

Starter

Soft shell crab	£14.80
Crispy duck salad	£17.80
Crispy chia seed roll ^v	£14.80

Soup

HKK supreme chicken and truffle soup	£8.80
Mushroom Soup ^v	£6.80

Main Course

Lobster noodles	per 100 gram	£9.50
Seared scallops in spicy sesame sauce		£29
Slow cooked veal with brown jasmine rice, black bean and goji berry		£21.80
Jasmine tea smoked Chilean Wagyu beef		£38
Char grilled Black Cod in royal shacha sauce		£28.80
Duke of Berkshire pork in king soya sauce		£18
Smoked chicken, sesame sauce		£16.80
Slow cooked beancurd with wild organic rice ^v		£16
Tofu, aubergine and maitake mushroom claypot ^v		£12
Sweet and sour prawn with pomegranate		£18.80

Side

Hakka noodles	£10.50
Singapore noodles	£11.50
Seasonal Chinese vegetables	£10
Egg fried rice	£2.50
Jasmine rice	£2.30

Dim sum selection

Steamed

Dim sum platter	£16.50
Monkfish, prawn and cuttlefish, king crab and scallop	
Vegetarian dim sum platter ^v	£15.50
Chinese chive, pumpkin and taro, truffle and bean cured	
Wagyu beef mantou	£12.50
Vegetarian duck mantou ^v	£8.50
Monk fish dumpling	£8
King crab and scallop dumpling	£9.50
Prawn and cuttlefish dumpling	£7.50
Bean curd and truffle dumpling ^v	£7
Taro and pumpkin dumpling ^v	£8

Fried

Wagyu beef puff	£9
Crispy duck roll	£9
Mooli pumpkin puff ^v	£7
Pan grilled dumpling with black truffle vinegar	£9.80

Dessert

Green apple parfait, cardamom cake and crispy apple noodle	£8.90
Strawberry, soya and jasmine mousse	£8.90
Fruit platter	£10
Lemon peel brûlée with smoked apricot	£8.90

HKK Tasting Menu

Menu £88

Beverage pairing £48

Orchard Flight £28

Pan grilled dumpling with black truffle vinegar

HKK supreme chicken and truffle soup

Dim sum trilogy

Monkfish, prawn and cuttlefish, king crab and scallop

Roasted cherry wood Peking duck

Char grilled Black Cod in royal shacha sauce

Slow cooked veal with brown jasmine rice,
black bean and goji berry

Lemon peel brûlée with smoked apricot

Chocolate, strawberry and soya mousse

Petit four

HKK Vegetarian Tasting Menu

Menu £78

Beverage pairing £48

Orchard Flight £28

Pan grilled dumpling with black truffle vinegar

HKK supreme mushroom soup

Dim sum trilogy

Chinese chive, pumpkin and taro, truffle and bean cured

Crispy chia seed roll

Crispy aubergine with white asparagus and morel mushrooms

Slow cooked beancurd with wild organic rice

Lemon peel brûlée with smoked apricot

Chocolate, strawberry and soya mousse

Petit four

