

Hakkasan celebrates the ancient Chinese culinary ritual of banqueting with the Weekend Brunch experience.

Banquets reflect the collective culture and tradition of China, emphasising the importance of both food and relationships between the people around the table. The tradition has its roots in the providing of sustenance and the facilitating of rest and conversation.

Weekend Brunch engages with the unique elements of our personality. Intimacy, vivacity and energy are translated into an elegant and vibrant experience that is unique to Hakkasan's Chinese roots.

Prices include VAT at the current rate
A discretionary service charge of 15%
will be added to your bill

✱ Signature

v Vegetarian

g Made with ingredients not
containing gluten

August 2020

We ask our guests with allergies or intolerances to make a member of the team aware,
before placing an order for food or beverages.

For any of our guests with severe allergies or intolerances, please be aware that although
all due care is taken to prevent cross-contamination there is a risk that allergen ingredients
may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free
and will be consumed at your own risk.

Cocktail

Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

The Far East

Kaffir lime infused Belvedere vodka, pear, plum sake and lemon

Silk & Shadow

Toasted coconut infused Diplomatico Planas rum, fresh espresso, Bourdeaux Distilling company cold brew coffee liqueur, macadamia and almond

Fusion Mai Tai

Diplomatico Mantuano rum, pistachio, basil, orgeat, apple juice and orange bitter

Orchard list

Real Kombucha Dry Dragon

Buckinghamshire, England
330ml btl

Fruit blend

Kowloon Cooler

strawberry, raspberry, blackberry, lychee, apple, cranberry and lemonade

Coco Passion

coconut, passion fruit, almond and coconut water

Weekend Brunch at Hakkasan Hanway Place

Classic

50 per person
minimum of two guests to share

aperitif cocktail

Rou Gui Cha Wang blue tea Mount
Wuyi, China

Character

55 per person
minimum of two guests to share

aperitif cocktail

choice of half bottle of wine
Avesso, Vinho Verde, Portugal, 12%
Damasca, Veneto, Italy 13%
digestif cocktail

Signature

62 per person
minimum of two guests to share

aperitif cocktail

half bottle of Louis Roederer Brut
Premier NV Champagne, France 12%
digestif cocktail

Salad

Crispy duck salad ✨
with pomelo, pine nut and shallot

Dim Sum

Har gau
Wild mushroom with black truffle bean curd wrap
Scallop shui mai with tobiko
White peppercorn seafood
Abalone and chicken
Morel mushroom and vegetable spring roll
Spring vegetable and black truffle

Main choose one

Stir fry black pepper rib eye beef with Merlot
Spicy prawn ✨
with lily bulb and almond
Seasonal vegetable
Spring onion and egg fried rice

Dessert

Jivara bomb ^v
hazelnut praline, milk chocolate and rice crispies

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Salad

Crispy bean curd peel and basil cress salad
with mango and onion in yuzu dressing

Dim Sum

Golden squash and lily bulb

Black pepper and purple sweet potato

Sugar snap and edamame

Wild mushroom with black truffle bean curd wrap

Shanghai dumpling

Mooli and onion pancake

Morel and vegetable spring roll

Main

Tofu, aubergine and Japanese mushroom clay pot ✳
with chilli and black bean sauce

Stir-fry black pepper yellow bean
with sugar snap

Side

Vegetable fried rice with preserved olive leaf

Dessert

Jivara bomb ^v
hazelnut praline, milk chocolate and rice crispies

