



## Signature Menus

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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.





## 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 <sup>V</sup>  
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<sup>v</sup>  
in black pepper

Jasmine rice

## Dessert

Coconut semifreddo  
tonka cremeux, coconut, lime

Gianduja  
coffee, star anise, mascarpone, orange

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A discretionary service charge of 13.5% will be added to your bill.  
Prices include VAT at the current rate.



## 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<sup>er</sup> 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