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Hakkasan festive menus 2019

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Festive signature menu

58 per person
available for parties of two or more
12noon to 5pm

Small eat

Dim sum trio
har gau
scallop shumai
Chinese chive jade dumpling

Salt and pepper squid

Main

Crispy fresh water prawn
with dried chilli and cashew nut

Roasted chicken in satay sauce

Wok-sear venison
in cumin sauce

Chinese vegetable [v]

Steamed jasmine rice [v]

Dessert

Selection of dessert

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Festive signature menu

68 per person
available for parties of two or more
12noon to 5pm

Small eat

Dim sum trio
har gau
scallop shumai
Chinese chive jade dumpling

Crispy duck salad ᚷ
with pomelo, pine nut and shallot

Main

Pan-fried silver cod

Spicy prawn [g] ᚷ
with lily bulb and almond

Roasted chicken in aromatic soy sauce and chilli

Stir-fry rib eye beef with lily bulb in black bean sauce [g]

Chinese vegetable [v]

Steamed jasmine rice [v]

Dessert

Selection of dessert

K

Festive vegan signature menu

78 per person
available for parties of two or more

Small eat

Vegan dim sum platter
gong choi and lily bulb dumpling
cordycep flower shumai
Chinese chive jade dumpling
soy crumble bean curd dumpling

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

Main

Stir-fry black pepper yellow bean
with sugar snap

Tofu, aubergine and Japanese mushroom claypot [g] K
with chilli and black bean sauce

Three style mushroom stir-fry
with gai lan, lily bulb and macadamia nut

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

Chinese vegetable

Steamed jasmine rice

Dessert

Selection of dessert

K

Festive signature menu

88 per person
available for parties of two or more

Small eat

Classic steamed dim sum
langoustine har gau with Prunier caviar
king crab dumpling with peppercorn sauce
swordfish shumai with water chestnut
wild mushroom dumpling ^{V}

Crispy duck salad K
with pomelo, pine nut and shallot

Main

Wok-sear spotted bass
in superior ginger soya

Crispy fresh water prawn
with dried chilli and cashew nut

Roasted chicken in aromatic soy sauce and chilli

Stir-fry black pepper rib eye beef with Merlot K

Chinese vegetable ^{V}

Steamed jasmine rice ^{V}

Dessert

Selection of dessert

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Festive signature menu

98 per person
available for parties of two or more

Small eat

Classic steamed dim sum
langoustine har gau with Prunier caviar
king crab dumpling with peppercorn sauce
swordfish shumai with water chestnut
wild mushroom dumpling

Sesame prawn toast

Main

Roasted silver cod ꒐
with Champagne and honey

Spicy prawn ^{g} ꒐
with lily bulb and almond

Wok-sear venison
in cumin sauce

Black truffle roasted duck
with tea plant mushroom

Chinese vegetable ^{v}

Steamed jasmine rice ^{v}

Dessert

Selection of dessert

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Festive signature menu

118 per person
available for parties of two or more

Small eat

Hakkasan signature Peking duck ᚛
with Prunier caviar
whole duck, with 16 pancake, baby cucumber and spring onion
and 30g of caviar
second course with a choice of XO sauce, black bean sauce
or ginger and spring onion

Supreme dim sum platter
gold leaf lychee and lobster dumpling
abalone and chicken shui mai with Prunier caviar
royal king crab jade dumpling
dover sole dumpling with black truffle

Main

Grilled Chilean seabass in honey ᚛

Wok-fry lamb cannon
with black garlic sauce

Wok-sear wild tiger prawn
with XO sauce

Stir-fry baby broccoli and preserved olive [v]

Steamed jasmine rice [v]

Dessert

Selection of dessert