



## Signature Menu

Hakkasan Mayfair  
17 Bruton Street  
London W1J 6QB  
Reservations + 44 (0)20 7927 7011/ 7018

For group booking and private functions,  
please contact [groups@hakkasan.com](mailto:groups@hakkasan.com)  
or + 44 (0)20 7927 7003

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 the guest's own risk.

Prices include VAT at the current rate.

# Dinner

[illegible]

## Lotus menu

The water lily plant is a promise of truth, purity and enlightenment.

60 per person  
for parties of two or more

## Small eat

Crispy bean curd peel and basil cress salad <sup>V</sup>  
with mango and onion in yuzu dressing

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

## Main

Stir-fry black pepper yellow bean <sup>V</sup>  
with sugar snap

Tofu, aubergine and Japanese mushroom claypot <sup>V</sup> ✳  
with homemade tofu, chilli and black bean sauce

Stir-fry baby broccoli and preserved olive <sup>V</sup>  
with crispy seaweed and pine nut

Three style mushroom stir-fry <sup>V</sup>  
with gai lan, lily bulb and macadamia nut

Chinese vegetable <sup>V</sup>

Steamed jasmine rice <sup>V</sup>

## Dessert

Chef selection <sup>V</sup>

## Bamboo menu

Never losing all its leaves, bamboo is a symbol for durability and steadfastness.

70 per person  
for parties of two or more

## Small eat

Golden fried soft shell crab  
with red chilli

Dim sum trio  
har gau  
scallop shumai  
Chinese chive jade dumpling

## Main

Pan-fry silver cod

Spicy prawn <sup>g</sup> ✕  
with lily bulb and almond

Roasted chicken in satay sauce

Stir-fry rib eye beef with lily bulb  
in black bean sauce <sup>g</sup>

Chinese vegetable <sup>v</sup>

Steamed jasmine rice <sup>v</sup>

## Dessert

Chef selection

---

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

## Phoenix menu

The mythical bird is a symbol of the sun, a bearer of good fortune, and longevity.

90 per person  
for parties of two or more

## Small eat

### Classic steamed dim sum

langoustine har gau with Prunier caviar  
cobia and cuttlefish shumai with water chestnut  
king crab dumpling with peppercorn sauce  
wild mushroom dumpling <sup>V</sup>

### Crispy duck salad ✧

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

### Black truffle roasted duck

with tea plant mushroom

### Stir-fry black pepper rib eye beef with Merlot ✧

### Chinese vegetable <sup>V</sup>

### Steamed jasmine rice <sup>V</sup>

## Dessert

### Chef selection

---

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

## Dragon menu

The enduring symbol of power, strength and vigilance.

120 per person  
for parties of two or more

## Small eat

Hakkasan signature Peking duck  
with Prunier caviar ✧  
with pancake, baby cucumber and spring onion

second course with a choice of XO sauce,  
ginger and spring onion or black bean suace

Sesame prawn toast  
with crispy seaweed and enoki mushroom

## Main

Roasted silver cod ✧  
with Champagne and honey

Wok-fry Tristan lobster  
with black truffle sauce

Mongolian style lamb chop

Stir-fry baby broccoli and preserved olive <sup>v</sup>  
with crispy seaweed and pine nut

Steamed jasmine rice <sup>v</sup>

## Dessert

Chef selection

## Supreme

|  |     |
|--|-----|
|  | GBP |
| Hakkasan signature Peking duck with:           |     |
| Beluga caviar                                  | 320 |
| Prunier caviar                                 | 150 |
| whole duck, with 16 pancake and 30g of caviar  |     |
| second course with a choice of XO sauce, black |     |
| bean sauce or ginger and spring onion          |     |

|   |     |
|---|-----|
| Hakkasan signature Peking duck ✪                            | 110 |
| whole duck, with 16 pancake, baby cucumber and spring onion |     |

Second course with a choice of XO sauce, black bean sauce  
or ginger and spring onion