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

* Signature

- Vegetarian
- ^{vg} Vegan
- Made with ingredients not containing gluten

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.

The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.

ABUNDANCE

368 per person - including welcome cocktail and half bottle of 2015 Moët Grand Vintage, Champagne, France

available for parties of two or more tea, coffee and water are provided, service charge included

小吃 Small eats

阿斯特拉鱼子酱片皮鸭 Hakkasan signature Peking duck with Oscietra caviar (721kcal) 米

至尊点心四部曲 Supreme dim sum (612 kcal)
西米龙虾饺 lobster dumpling
XO酱双鲜烧卖 XO scallop and prawn shui mai
黑蒜和牛烧卖 Wagyu beef with black garlic

黑椒鹿肉酥 Black Pepper venison puff (714 kcal)

主菜 Mains

翡翠帝王蟹饺 royal king crab

蜜汁焗鲈鱼 Grilled Chilean sea bass in honey (542 kcal) 米 baby broccoli

黑菌炭烧日本和牛菲力 Charcoal grilled Japanese Wagyu beef fillet (321 kcal)
sake and black truffle honey sauce

姜葱爆炒澳洲龙虾 Wok fried Australian lobster (809 kcal) ginger, spring onion

北京鸭二度 Second course of Peking duck (411 kcal) black bean sauce

小菜 Sides

贰菘兰花苗 Stir-fried baby broccoli and preserved olive (200 kcal) vg crispy seaweed, pine nut

葱花蛋炒饭 Spring onion and egg fried rice (1074 kcal) v

甜点 Dessert

甜品 Signature dessert

FORTUNE

298 per person - including cocktail and half bottle of 2015 Moët Grand Vintage, Champagne, France

available for parties of two or more tea, coffee and water are provided, service charge included

小吃 Small eats

阿斯特拉鱼子酱片皮鸭 Hakkasan signature Peking duck with Oscietra caviar (721kcall) 米

至尊点心四部曲 Supreme dim sum (602 kcal)

西米龙虾饺 lobster dumpling

XO酱双鲜烧卖 XO scallop and prawn shui mai

黑蒜和牛烧卖 Wagyu beef with black garlic

翡翠帝王蟹饺 royal king crab

金丝软壳蟹 Golden fried soft shell crab (583 kcal) egg floss, chilli

主菜 Mains

香槟焗鳕鱼 Grilled Chilean sea bass in honey (542 kcal) 米 baby broccoli

蒜子黑椒牛仔粒 Stir-fried black pepper rib eye beef with Merlot (766 kcal)

Thai spring onion

川味炭烧章鱼腿 Chargrilled Szechuan octopus (412 kcal) aubergine relish, Szechuan pepper dip

北京鸭二度 Second course of Peking duck (411 kcal) black bean sauce

小菜 Sides

贰菘兰花苗 Stir-fried baby broccoli and preserved olive (200 kcal) ^{vg} crispy seaweed, pine nut

茉莉香米饭 Steamed jasmine rice (160 kcal) vg/g

甜点 Dessert

甜品 Signature dessert

PROSPERITY

298 per person - including welcome cocktail and half bottle of 2015 Moët Grand Vintage, Champagne, France

available for parties of two or more Tea, coffee and water are provided, and the service charge is included

小吃 Small eats

甜菜根核桃沙拉 Fresh local greens and beetroot salad, citrus dressing (172 kcal) ^{vg} ginger shallot olive oil, beetroot sago cracker, toasted walnut

主菜 Mains

黑椒炒斋鸡 Stir-fried black pepper yellow bean (301 kcal) ^{vg} sugar snap, red bell pepper

银白菜苗 Pak choi (97 kcal) v

豆腐茄子天白菇煲 Tofu, aubergine
and shiitake mushroom claypot (588 kcal) ^{vg} 火
chilli, black bean sauce

贰菘兰花苗 Stir-fry baby broccoli and preserved olive vg (133 kcal)

小菜 Sides

时令蔬菜 Seasonal vegetables (151 kcal) vg

榄菜素炒饭 Vegetable fried rice with preserved olive leaf (448 kcal) ^{vg} asparagus, sweetcorn, straw mushroom

甜点 Dessert

甜品 Signature dessert vg