**小点 Small eats**

普尼耶 Heritage Hakkasan signature Peking duck with Heritage caviar (721 Cal)

至尊点心四部曲 Supreme dim sum (602 Cal)
- 西米龙虾饺
- XO酱双鲜烧卖
- 黑蒜和牛烧卖
- 翡翠帝皇蟹饺

经典炸点三部曲 Classic baked dim sum (812 Cal)
- 香醋梅子京鸭夹
- 黑菌芝麻球
- 黑椒鹿肉酥

**主菜 Mains**

红鲷鱼锅巴汤 Red snapper double boiled soup, sizzling rice (641 Cal)
- Chinese yam, yu er golden fungus, silken tofu

黑菌炭烧 Charcoal grilled Japanese Wagyu beef fillet (143 Cal)
- sake and black truffle honey sauce

生猛龙虾两吃 Lobster two ways (178 Cal)
- stir-fried with XO sauce, breadcrumbed lobster claw

北京鸭二度 Second course of Peking duck (658 Cal), black bean sauce (411 Cal)
- or ginger and spring onion (409 Cal)

**小菜 Sides**

葱花蛋炒饭 Spring onion and egg fried rice (537 Cal)

银白菜苗 Pak choi (162 Cal)

和牛干炒河粉 Wok-fried Yorkshire Wagyu beef ho fun noodles (343 Cal)
- beansprout, spring onion, fried enoki mushroom

**甜点 Dessert**

甜品 Signature dessert
JADE
China’s most precious stone used for ceremonies, carving and jewellery.

208 per person available for parties of two or more

小吃 Small eats

普尼耶鱼子酱片皮鸭
Hakkasan signature Peking duck with Prunier caviar (721 Cal) ✠

至尊点心四部曲
Supreme dim sum (602 Cal)

西米龙虾饺
lobster dumpling

双鲜烧卖
XO scallop and prawn shui mai

黑蒜和牛烧卖
Wagyu beef with black garlic royal king crab

翡翠帝王蟹饺
royal king crab

主菜 Mains

蜜汁焗鲈鱼
Grilled Chilean sea bass in honey (294 Cal) ✠

黑菌炭烧
Charcoal grilled Japanese Wagyu beef fillet (143 Cal)

日本和牛菲力
sake and black truffle honey sauce

黄油味噌炒鹿肉
Stir-fried venison with butter miso sauce (301 Cal)

Jerusalem artichoke, okra, butter squash

北京鸭二度
Second course of Peking duck choice of XO sauce (658 Cal), black bean sauce (417 Cal) or ginger and spring onion (409 Cal)

小菜 Sides

爆炒新膳肉末 黄豆角
Stir-fried yellow French bean black garlic, soy mince, fried leek (136 Cal)

葱花蛋炒饭
Spring onion and egg fried rice (537 Cal)

甜点 Dessert

甜品 Signature dessert
**PEarl**
A natural stone associated with wisdom as well as hidden talent and beauty.
148 per person
available for parties of two or more

**小吃 Small eats**
普尼耶鱼子酱片皮鸭
Hakkasan signature Peking duck with Prunier caviar (721 Cal)

至尊点心四部曲
Supreme dim sum (612 Cal)
- 西米龙虾饺
- XO酱双鲜烧卖
- 黑蒜和牛烧卖
- 御翠帝王蟹饺
- 西米龙虾饺
- XO酱双鲜烧卖
- 黑蒜和牛烧卖
- 御翠帝王蟹饺

黄脆牛丝
Crispy spicy beef (673 Cal)
papaya, carrot

**主菜 Mains**
香槟焗鳕鱼
Roasted silver cod (329 Cal)
Champagne, honey

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

黄油味噌炒鹿肉
Stir-fried venison with butter miso sauce (301 Cal)
Jerusalem artichoke, okra, butter squash

北京鸭二度
Second course of Peking duck
choice of XO sauce (638 Cal), black bean sauce (411 Cal) or ginger and spring onion (409 Cal)

**小菜 Sides**
贰菘兰花苗
Stir-fried baby broccoli and preserved olive (200 Cal) VG
crispy seaweed, pine nut

茉莉香米饭
Steamed jasmine rice (160 Cal) VG K

**甜点 Dessert**
甜品
Signature dessert
SHOU
One of the Five Blessings, signifying long life, happiness and harmony.

118 per person
available for parties of two or more

小吃 Small eats

经典点心四部曲

小龙虾鱼子虾饺
带子瑶鸡烧卖
胡椒鲈鱼蒸饺
野生松露杂菌饺

小龙虾鱼子虾饺 with Prunier caviar
带子瑶鸡烧卖 scallop and chicken shui mai
胡椒鲈鱼蒸饺 sea bass jade dumpling
野生松露杂菌饺 wild mushroom with black truffle

香酥鸭沙拉 Crispy duck salad (359 Cal)

香酥鸭沙拉

辣子琵琶基围虾 Crispy freshwater prawns (584 Cal)
dried chilli, cashew nut

辣子琵琶基围虾

清蒸智利鲈鱼 Steamed Chilean sea bass (320 Cal)
okra, ginger, spring onion

清蒸智利鲈鱼

蒜子黑椒牛仔粒 Stir-fried black pepper rib eye beef with Merlot (383 Cal)
spring onion

蒜子黑椒牛仔粒

黑菌朗炉烧鸭 Black truffle roasted duck (718 Cal)
tea plant mushroom, mountain yam

黑菌朗炉烧鸭

主菜 Mains

主菜

小菜 Sides

时令蔬菜 Seasonal vegetables (151 Cal)

时令蔬菜

茉莉香米饭 Steamed jasmine rice (160 Cal)

茉莉香米饭

甜点 Dessert

甜点
**CHRYSANTHEMUM**
A symbol of longevity, good health and vitality.

78 per person
available for parties of two or more

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<thead>
<tr>
<th><strong>小吃</strong></th>
<th>Small eats</th>
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<tbody>
<tr>
<td>纯素点心四部曲</td>
<td>Vegan dim sum (268 Cal)VG</td>
<td>golden squash and lily bulb</td>
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<tr>
<td>水晶百合南瓜饺</td>
<td>black pepper shui mai</td>
<td>sugar snap and edamame</td>
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<tr>
<td>黑椒膳肉烧卖</td>
<td>wild mushroom with black truffle bean curd wrap</td>
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<td>豆仁翡翠上素饺</td>
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<tr>
<td>芝麻香醋南瓜沙拉</td>
<td>Pumpkin, maitake mushroom and kale salad (215 Cal)VG</td>
<td>pumpkin seed, sesame soy vinaigrette</td>
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<tr>
<th><strong>主菜</strong></th>
<th>Mains</th>
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<tbody>
<tr>
<td>黑椒炒斋鸡</td>
<td>Stir-fried black pepper yellow bean (301 Cal)VG</td>
<td>sugar snap, red bell pepper</td>
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<tr>
<td>新膳肉末酿豆包</td>
<td>Stuffed bean curd with mushroom essence (228 Cal)VG</td>
<td>winter melon, soy mince, shimeji mushroom</td>
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<tr>
<td>豆腐茄子天白菇煲</td>
<td>Tofu, aubergine and shiitake mushroom claypot (588 Cal)VG</td>
<td>chilli, black bean sauce</td>
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<tr>
<td>爆炒新膳肉末黄豆角</td>
<td>Stir-fried yellow French bean (136 Cal)VG</td>
<td>black garlic, soy mince, fried leek</td>
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<tr>
<th><strong>小菜</strong></th>
<th>Sides</th>
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<tbody>
<tr>
<td>时令蔬菜</td>
<td>Seasonal vegetables (151 Cal)VG</td>
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<tr>
<td>榄菜素炒饭</td>
<td>Vegetable fried rice with preserved olive leaf (448 Cal)VG</td>
<td>asparagus, sweetcorn, straw mushroom</td>
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<thead>
<tr>
<th><strong>甜点</strong></th>
<th>Dessert</th>
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<tbody>
<tr>
<td>甜品</td>
<td>Signature dessert VG</td>
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