

### The story

Founded in London in 2001, Hakkasan has since become one of the world's most recognised Cantonese restaurants.

Headed up by Executive Chef Andrew Yeo, the menus blend authentic Chinese recipes with contemporary culinary influences resulting in unique and innovative dishes.

Introducing Hakkasan's signature Christmas menus. A selection of menus featuring Cantonese dishes celebrating the finest Chinese ingredients, especially created to be shared amongst friends and family.

---

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

✂ Signature

✓ Vegetarian

vg Vegan

g Made with ingredients  
not containing gluten

November 2020

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.

## Ruby

Representing nobility, purity and passion

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

---

### Small eat

小吃

三式点心拼	Dim sum trio
带子虾烧卖	scallop shui mai
荷尖鲜虾饺	har gau
胡椒帝王蟹蒸饺	king crab, peppercorn sauce
香酥鸭沙拉	Crispy duck salad
	pomelo, pine nut, shallot

### Main

主菜

爆炒鹿肉	Wok-fried venison with fennel
沙爹脆皮鸡	Roasted chicken in satay sauce
川味比目鱼	Szechuan halibut
	pepper king soy sauce

### Side

小菜

时令蔬菜	Seasonal vegetable <sup>vg</sup>
茉莉香米飯	Steamed jasmine rice <sup>vg</sup>

### Dessert

甜点

Signature dessert

---

## Sapphire

Signifying wisdom and royalty, protection and good fortune

98 per person

available for parties of two or more

---

### Small eat

小吃

经典蒸点四部曲

小龙虾虾饺

比目鱼马蹄烧卖

胡椒帝王蟹蒸饺

极品野菌饺

Classic steamed dim sum

langoustine har gau, Prunier caviar

halibut shui mai, water chestnut

king crab, peppercorn sauce

wild mushroom <sup>vg</sup>

香酥鸭沙拉

Crispy duck salad ✨

pomelo, pine nut, shallot

### Main

主菜

咖喱汁虾球

Spicy prawn <sup>g</sup> ✨

almond

橙香煎软鸡

Crispy citrus chicken with kumquat

seven spice dip, citrus sauce

脆皮麻香烤比目鱼

Sesame crusted halibut

spring onion, elderflower tea sauce

贰崧兰花苗

Stir-fry baby broccoli and preserved olive <sup>vg</sup>

crispy seaweed, pine nut

### Side

小菜

时令蔬菜

Seasonal vegetable <sup>vg</sup>

茉莉香米飯

Steamed jasmine rice <sup>vg</sup>

### Dessert

甜点

Signature dessert

---

## Opal

Bringing loyalty and faithfulness, closeness and passion

78 per person

available for parties of two or more

---

### Small eat

小吃

纯素四式点心拼  
水晶百合南瓜饺  
黑椒田园紫薯饺  
豆仁翡翠上素饺  
腐皮野菌松露饺

Vegan dim sum <sup>vg</sup>

golden squash, lily bulb  
black pepper, purple sweet potato  
sugar snap, edamame  
wild mushroom, black truffle bean curd wrap

素鹅罗勒芒果沙拉

Crispy bean curd peel and basil cress salad <sup>vg</sup>

mango, onion, yuzu dressing

### Main

主菜

黑椒炒斋鸡

Stir-fry black pepper yellow bean <sup>vg</sup>

sugar snap

松菇扒紫薯豆腐

Homemade purple sweet potato tofu <sup>vg</sup>

shimeji mushroom

田园蜜豆炒翠玉瓜

Stir-fry sugar snap pea <sup>vg</sup>

courgette, yam bean, eryngii mushroom, fried tofu

### Side

小菜

时令蔬菜

Seasonal vegetable <sup>vg</sup>

双榄糯米饭

Olive glutinous rice <sup>vg</sup>

### Dessert

甜点

Signature dessert <sup>vg</sup>

---

## Emerald

Symbolising wealth and abundance

118 per person  
available for parties of two or more

---

### Small eat 小吃

经典蒸点四部曲  
小龙虾虾饺  
比目鱼马蹄烧卖  
胡椒帝王蟹蒸饺  
极品野菌饺

Classic steamed dim sum  
langoustine har gau, Prunier caviar  
halibut shui mai, water chestnut  
king crab, peppercorn sauce  
wild mushroom <sup>vg</sup>

芝麻虾多士

Sesame prawn toast ✨  
crispy seaweed, enoki mushroom

### Main 主菜

牛油豉汁炒带子

Browned butter black bean scallop  
yam bean, pumpkin, macadamia nut

香煎银鳕鱼

Pan fried silver cod

茴香爆炒鹿肉烤骨髓

Wok-fry venison with charcoal grilled bone marrow

黑菌明炉烧鸭

Black truffle roasted duck  
tea plant mushroom

### Side 小菜

时令蔬菜

Seasonal vegetable <sup>vg</sup>

葱花蛋炒饭

Spring onion and egg fried rice <sup>v</sup>

### Dessert 甜点

Signature dessert

---

## Diamond

A symbol of purity, bringing love and clarity

148 per person  
available for parties of two or more

---

### Small eat 小吃

至尊四式点心拼  
凤眼鱼子龙虾饺  
黑鱼子鲍鱼鸡烧卖  
珍珠帝皇蟹饺  
黑菌龙利鱼饺

### Supreme dim sum

phoenix eye lobster  
abalone and chicken shui mai, Prunier caviar  
royal king crab  
dover sole, black truffle

魚子片皮鴨

### Hakkasan signature Peking duck ✨

pancake, baby cucumber, spring onion

### Main 主菜

蜜汁焗鱸魚

### Grilled Chilean seabass in honey ✨

川味辣子龙虾虾尾

### Szechuan style lobster

Thai basil, Shaoxing rice wine

茴香爆炒鹿肉烤骨髓

### Wok-fry venison with charcoal grilled bone marrow

北京鴨二度

### Second course of Peking duck

choice of XO sauce, ginger and spring onion or black bean sauce

### Side 小菜

时令蔬菜

### Seasonal vegetable <sup>vg</sup>

蔥花蛋炒飯

### Spring onion and egg fried rice <sup>v</sup>

### Dessert 甜点

### Signature dessert

