

Hakkasan celebrates the ancient Chinese culinary ritual of banqueting with the Lost in Shanghai experience.

Banquets reflect the collective culture and tradition of China, emphasising the importance of both food and relationships between the people around the table. The tradition has its roots in the providing of sustenance and the facilitating of connecting and conversation.

Lost in Shanghai engages with the unique elements of our personality. Intimacy, vivacity and energy are translated into an elegant and vibrant experience that is unique to Hakkasan's Chinese roots.





Lost in Shanghai at Hakkasan Hanway Place

128 per p	erso	on			
available	for	parties	of two	or	more

Choice of martini cocktail

Bottle of Rock Angel, Côtes de Provence Rosé , France, Vintage 2022

Salad	Crispy duck salad Ж pomelo, pine nut, shallot	
Dim Sum	X0 scallop king crab and prawn shui mai	
	Lobster pearl dumpling	
	Seabass jade dumpling	
	Mooli and onion cake $^{\rm v}$	
	Morel mushroom and vegetable spring roll $^{\rm v}$	
Mains choose one	Stir fry black pepper rib eye beef with Merlot ** Thai spring onion	
	Spicy prawns g ** almond	
	Sweet and sour Dingley Dell pork pineapple, pomegranate	
Sides	Seasonal vegetable ^v	
	Spring onion and egg fried rice $^{\rm v}$	
Dessert	Chef's selection of mini signature desserts	

Lost in Shanghai at Hakkasan Hanway Place - Vegetarian

128 per person available for parties of two or more

Choice of martini cocktail

Bottle of Rock Angel, Côtes de Provence Rosé , France, Vintage 2022

Salad	Fresh local greens and beetroot salad, citrus dressing $^{\rm vg}$ ginger shallot olive oil, beetroot sago cracker, toasted walnut	
Dim Sum	Black pepper shui mai ^{vg}	
	Sugar snap and edamame vg	
	Wild mushroom and black truffle bean curd wrap $^{\mathrm{vg}}$	
	Mooli and onion pancake ^v	
	Morel and vegetable spring roll $^{\rm v}$	
Mains choose one	Tofu, aubergine and Japanese mushroom claypot $^{\mathrm{vg}}$ $\!$	
	Stir-fry black pepper yellow bean ^{vg} sugar snap	
	Stir-fry baby broccoli and preserved olive $^{\rm vg}$ crispy seaweed, pine nuts	
Sides	Seasonal vegetable ^v	
	Vegetable fried rice with preserved olive leaf ^{vg} asparagus, sweetcorn, straw mushroom	
Dessert	Chef's selection of mini signature desserts	

