

故事

Hakkasan 于 2001 年在伦敦成立, 自此成为国际上著名的粤菜餐厅之一。

Hakkasan 独特的美食融合了正宗的中国菜肴和现代风味。厨房由才华横溢的厨师领导, 他们的热情在于使用传统技术和最好的时令食材烹制独特而现代的粤菜。

从豪华的室内设计到精美的摆盘, 每一个细节都经过细心的考量, 提供真正身临其境的 Hakkasan 体验。

The story

Hakkasan was founded in London in 2001 and has since become one of the world's most distinguished Cantonese restaurants.

Hakkasan's unique cuisine blends authentic Chinese recipes with contemporary influences. The kitchen is led by talented chefs whose passions lie in creating unique and modern Cantonese cuisine using traditional techniques and the finest seasonal ingredients.

With every detail carefully considered, from the luxury interiors to the artfully arranged plates, Hakkasan offers a truly immersive experience.

10% 的服务费将被添加到您的帐单
A discretionary service charge of
10% will be added to your bill

2019年4月
April 2019

***** 招牌菜 Signature dishes
V 素菜 Vegetarian dishes

虽然我们采取了一切谨慎措施，菜单上的菜仍可能含有未列明的成分而这些成分很可能会引起过敏。
Although all due care is taken, dishes may still contain ingredients that are not set out on
the menu and these ingredients may cause an allergic reaction.

有过敏体质的客人需要意识到这种风险，并应该咨询我们的员工有关食物过敏的问题
Guests with allergies need to be aware of this risk and should ask a member of the team for
information on the allergen content of our food.

Dragon menu

The enduring symbol of power, strength, vigilance and good luck

每位 1280 元
供四人或以上享用

RMB 1280 per person
for parties of four or more

小吃
Small eat

鱼子酱片皮鸭
Crispy duck with imperial caviar ✪

奢华点心拼
Luxurious dim sum platter
bird's nest dumpling, lobster dumpling, abalone dumpling, har gau with foie gras

吉品双拼
花雕醉鸡, 鹅肝
Huadio drunken chicken and foie gras

汤
Soup

蟹肉黄焖金汤
Double boiled superior broth with crab

正餐
Main

咸蛋黄澳洲龙虾球
Stir-fry Australian lobster with salted egg yolk

或 or

红烧海参鲜鲍
Braised fresh abalone and sea cucumber

吉品山药炒玉带
Sautéed scallop in XO sauce with yam bean

桂花九级和牛粒
Osmanthus Australian Wagyu rib eye beef (M9)

有机西洋芥兰
Stir-fry organic sprouting broccoli ^v

瑶柱蛋白炒饭
Fried rice with dried scallop and egg white

甜品
Dessert
任选一道
choose one

橙香蛋挞脆
Egg custard nest
vanilla custard, caramelized pastry, orange Sichuan sorbet

香椰冰淇淋蛋糕
Coconut semifreddo
lime curd, coconut sorbet

水果拼盘
Fruit platter

Phoenix menu

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

每位 880 元
供四人或以上享用

RMB 880 per person
for parties of four or more

小吃
Small eat

四式点心拼
Dim sum platter
scallop shui mai, chive dumpling, har gau and pork dumpling

香酥鸭沙律
Crispy duck salad ✪
with pomelo, pine nut, grapefruit

汤
Soup

四川海鲜酸辣羹
Seafood hot and sour soup

正餐
Main

蟹黄虾籽章鱼
Stir-fry cuttlefish with crab roe

菜脯脆奶蒸鲈鱼
Steamed Chilean seabass with crispy buttermilk

孜然牛仔粒
Stir-fry Australian Angus rib eye (M5) with cumin sauce

茶香吊烧童子鸡
Smoked crispy spring chicken served with soya

蒜茸奶白菜
Pak choi with garlic

XO酱有机五谷饭
Organic five grain rice with XO sauce

甜品
Dessert
任选一道
choose one

香料焦糖苹果
Five spice caramel apple
green apple purée, ginger ice cream

香椰冰淇淋蛋糕
Coconut semifreddo
lime curd, coconut sorbet

水果拼盘
Fruit platter

Qilin menu

A mythical, gentle creature; a symbol of wisdom, joy and celebration

每位 680 元
供四人或以上享用

RMB 680 per person
for parties of four or more

小吃
Small eat

点心三部曲
Dim sum trio
Wagyu beef dumpling, seabass dumpling, black pepper duck dumpling

椒盐鲜鱿
Salt and pepper squid

凉拌芦笋沙律
Green salad with seaweed ^v
with lemongrass vinaigrette

正餐
Main

豉味海虎虾球
Stir-fry tiger prawn and asparagus
with spicy black bean sauce

炭烧蜜汁智利鲈鱼
Grilled Chilean seabass in honey ✨

蒜子黑椒牛仔粒
Stir-fry black pepper Australian Angus rib eye (M3) ✨

沙爹脆皮鸡
Roast chicken in satay sauce

时蔬
Stir-fry seasonal vegetable ^v

丝苗白饭
Steamed jasmine rice

甜品
Dessert
任选一道
choose one

橙香蛋挞脆
Egg custard nest
vanilla custard, caramelized pastry, orange Sichuan sorbet

杯中柠檬
Lemon pot
lemon curd, lemon mousse, meringue

水果拼盘
Fruit platter

Lotus menu ^V

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

每位 550 元
供四人或以上享用

RMB 550 per person
for parties of four or more

小吃
Small eat

凉拌田园沙律
Green garden salad with seaweed
with lemongrass vinaigrette

斋点心拼
Vegetarian dim sum platter
black pencil mushroom dumpling, edamame dumpling
matsutake pumpkin puff, truffle yam bean roll

客家素鹅卷
Pan-fry vegetarian goose roll
with pineapple salsa

正餐
Main

天白菇豆腐煲
Tofu, aubergine and Japanese mushroom claypot ✪
with homemade tofu, chilli and black bean sauce

黑椒斋鸡片
Vegetarian chicken with black pepper sauce

野菌炒毛豆
Stir-fry wild mushroom with edamame

时蔬
Seasonal vegetable ^V

腰果鲜菇素粒炒饭
Vegetarian fried rice with cashew nut

甜品
Dessert
任选一道
choose one

香料焦糖苹果
Five spice caramel apple
green apple purée, ginger ice cream

精选雪芭
Selection of sorbet

水果拼盘
Fruit platter

零点菜单
A la Carte

			RMB
珍品 Supreme	鱼子酱片皮鸭 二吃 鸭松薯片	Crispy Peking duck with imperial caviar ✪ with pancakes and baby cucumber second course stir-fry minced duck served on potato crisp	(半只 half) 688 (一只 whole) 1288
	黑菌黄焖鲜鲍鱼 (二头)	Truffle sauce glazed fresh Chilean abalone (2 head)	438
	红烧羊肚菌鲜鲍鱼 (二头)	Braised fresh Chilean abalone with morel mushroom in oyster sauce (2 head)	428
	鲍汁葱烧海参 (每位)	Stewed sea cucumber in abalone gravy with leek and black pencil mushroom	338
	黄焖蟹肉官燕汤 (每位)	Braised superior bird's nest in yellow broth with fresh crab meat	680

当地启发
Locally
inspired

吉品双拼 花雕醉鸡, 鹅肝	Huadiao drunken chicken and foie gras	188
<p>含有两款小吃的精致冷盘, 包括去骨后用绍兴花雕酒腌制的醉鸡搭配金桔凝露包裹的鹅肝, 将中西食材合璧, 呈现出浓郁并爽口的完美口感。</p> <p>Modernizing recipes originated from Zhejiang Province. Our interpretation of this cold dish comprises of two small eats: deboned chicken thigh marinated with Shaoxing rice wine and foie gras pate coated in chilled kumquat puree, bringing the palates to life with just the right balance of flair and flavor.</p>		

点心三部曲 和牛饺, 姜葱鲈鱼饺, 黑椒火鸭饺	Dim sum trio Wagyu beef dumpling, seabass dumpling black pepper duck dumpling	68
烧味双拼 蜜汁黑豚叉烧 配脆皮花腩仔	Cantonese barbecue pork platter honey glazed black pork char shui with crispy pork belly	188
菜脯脆奶蒸鲈鱼	Steamed Chilean seabass with crispy buttermilk	328
蟹黄虾籽章鱼	Stir-fry cuttlefish with crab roe	218
香橙陈醋牛骨	Sous-vide Australian beef rib with Chinese vinegar and orange sauce	378
山楂酱爆米花烤羊柳	Roasted lamb loin with popcorn and hawthorn sauce	298

			RMB
沙拉 Salad	香酥鸭沙律 柚子, 松子, 西柚	Crispy duck salad ✨ with pomelo, pine nut, grapefruit	168
	黑松露和牛沙律	Salad of Australian Wagyu rib eye beef (M9) with black truffle	228
	芝麻酱绣球菇	Hydrangea mushroom salad ^V with sesame sauce	108
	凉拌田园沙律 香茅酸汁	Green garden salad with seaweed ^V with lemongrass vinaigrette	128

汤 Soup	鱼子酱澳龙汤	Australian lobster soup with imperial caviar	198
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	椰子淮杞花胶鸡汤	Chicken soup in coconut with fish maw and wolfberry	148
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沿袭传统粤式烹饪美学, 汤品以熬制八小时的鸡汤为底, 并加入莲子、枸杞、山药等食材及点睛的花胶。最后将其斟入泰国香水椰壳内蒸炖, 享用时可品尝到香椰淡淡的清香与回甘。

Employing traditional Cantonese cooking techniques, this broth is double-boiled for 8 hours and features an assortment of Asian ingredients such as lotus seeds, wolfberry, mountain yam as well as fish maw, a Chinese delicacy. Each order is steamed inside the "nam hom", a young coconut indigenous to Thailand, to give the soup its subtle fragrance.

	蟹肉黄焖金汤	Double boiled superior soup with crab	138
	四川海鲜酸辣羹	Seafood hot and sour soup with tofu	98
	竹笙松茸菌汤	Chinese wild mushroom soup ^V with truffle, bamboo pith and yellow fungus	118

			RMB
点心 Dim sum	奢华点心拼 带子燕窝饺, 龙虾鱼子酱饺 鲍鱼海鲜饺, 鹅肝鲜虾饺	Luxurious dim sum platter bird's nest dumpling, lobster dumpling with caviar, abalone seafood dumpling, har gau with foie gras	228
	四式点心拼 鱼籽带子烧卖, 笋尖鲜虾饺 玉液韭菜花饺, 黑豚肉粉果	Dim sum platter scallop shui mai, har gau, chive dumpling, pork dumpling	138
	斋点心拼 鸡枞菌蒸饺, 毛豆水晶饺, 松茸小南瓜, 黑菌香芋卷	Vegetarian dim sum platter ^v black pencil mushroom dumpling, edamame dumpling, matsutake pumpkin puff, truffle yam bean roll	128
	点心三部曲 和牛饺, 姜葱鲈鱼饺, 黑椒火鸭饺	Dim sum trio Wagyu beef dumpling, seabass dumpling black pepper duck dumpling	68
小吃 Small eat	烧味双拼 蜜汁黑豚叉烧 配脆皮花腩仔	Cantonese barbecue pork platter honey glazed black pork char shui with crispy pork belly	188
	茶香薰乳骨	Jasmine tea smoked pork rib	168
	吉品双拼 花雕醉鸡, 鹅肝卷	Huadio drunken chicken and foie gras	188
	鹅肝脆皮鸭卷	Foie gras crispy duck wrap	148
	香酥鸭春卷	Crispy duck roll	78
	上海鸡锅贴	Grilled Shanghai dumpling	78
	鹅肝虾多士	Sesame prawn toast with foie gras	128
	椒盐鲜鱿	Salt and pepper squid	98
	金丝软壳蟹 红椒, 咖喱叶	Golden fried soft shell crab	148
	香煎素鹅卷	Pan-fry vegetarian goose roll ^v with pineapple salsa	108
	辣子椒盐豆腐	Crispy salt and pepper tofu with chilli ^v	98

			RMB
生猛海鲜 Live fish and seafood	东星斑	Red star grouper	per 100g 258
	海红斑	Sea red grouper	per 100g 248
	笋壳鱼	Marble goby	per 100g 78
	清蒸	steamed with soya sauce	
	蒜茸蒸	or garlic and soya	
	川味辣酱蒸	or Sichuan spciy sauce	
	京葱豉味蒸	or black bean sauce	
	澳洲龙虾	Australian lobster	per 100g 210
	波士顿龙虾	Boston lobster	per 100g 120
	珍宝蟹	Jumbo crab	per 100g 100
青蟹	Green crab	per 100g 58	
	蒜茸蒸	steamed with garlic	
	花雕蛋白蒸	or Huadiao and egg white	
	黑松茸酱蒸	or black truffle sauce	
	辣子酱炒	wok-fry with spicy chilli sauce	
	生面底	egg noodle	
鱼 Fish	香槟汁焗银鳕鱼	Roasted silver cod with Champagne and honey ✪	328
	炭烧黑鳕鱼百香果	Grilled black cod in sha cha sauce with passion fruit	328
	川辣智利鲈鱼球	Stri-fry Chilean seabass with celery in Sichuan sauce	318
	炭烧蜜汁智利鲈鱼	Grilled Chilean seabass in honey ✪	318
	菜脯脆奶蒸鲈鱼	Steamed Chilean seabass with crispy buttermilk	328
海鲜 Seafood	咸蛋黄澳洲龙虾球	Stir-fry Australian lobster with salted egg yolk sauce	468
	豉味澳洲龙虾球	Australian lobster and asparagus with spicy black bean sauce	458
	蟹黄虾籽章鱼	Stir-fry cuttlefish with crab roe	218
	琵琶辣子虾 腰果	Crispy chilli prawn with dried chilli and cashew nut	188
	咖喱汁虾球	Spicy prawn ✪ with lily bulb and almond	188
	极品山药炒玉带	Sautéed scallop in XO sauce with yam bean	208

			RMB
家禽 Poultry	茶香吊烧童子鸡	Smoked crispy spring chicken served with soya	138
	沙爹脆皮鸡	Roast chicken in satay sauce	138
	台式三杯鸡煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	128
	黑菌明炉烧鸭 虫草花	Black truffle roast duck with cordyceps flower	198
	广东卤水狮头鹅	Braised Cantonese goose with tofu	208
肉类 Meat	豆酱牛蛙煲	Stir-fry bullfrog in claypot with spicy bean sauce	148
	柚子咕嚕肉 柚子, 石榴	Sweet and sour pork with pomelo and pomegranate	128
	珍菌黑豚花腩	Black pork belly with truffle and asparagus	238
	香橙陈醋牛骨	Sous-vide Australian beef rib with Chinese vinegar and orange sauce	378
	蒜子黑椒牛仔粒	Stir-fry black pepper Australian Angus rib eye (M3) ✪	288
	孜然牛柳粒	Australian Angus rib eye (M5) with cumin sauce	308
	桂花九级和牛粒	Osmanthus Australian Wagyu rib eye beef (M9)	140g 468
	蒙古酱羊扒	Mongolian style lamb chop	288
	山楂酱爆米花烤羊柳	Roasted lamb loin with popcorn and hawthorn sauce	298

			RMB
豆腐和蔬菜 Tofu and Vegetable	天白菇豆腐煲	Tofu, aubergine and Japanese mushroom claypot ✪ with homemade tofu, chilli and black bean sauce	108
	南瓜汁什锦豆腐	Braised tofu in pumpkin sauce with black fungus, shiitake, enoki mushroom and sugar snap	98
	四川麻婆豆腐	Sichuan mabo tofu with minced beef	98
	茭实脆豆米	Stir-fry gorgon fruit and assorted bean ^V	138
	菌汤鸡毛菜	Organic Chinese little greens in truffle broth	98
	莲藕百合芦笋	Stir-fry lotus root, asparagus and lily bulb ^V	98
	野菌炒毛豆	Stir-fry wild mushroom with edamame ^V	118
	榄菜肉碎四季豆	String bean with minced pork and pickled vegetable	128
	酱爆炒四蔬 芦笋, 沙葛, 蟹味菇, 豆腐	Four style vegetarian stir-fry in Sichuan sauce ^V asparagus, yam bean, shimeji mushroom and morinaga tofu	128
	奶白菜	Pak choi	88
	广东菜心	Guangdong choi sum	88
	广东芥兰	Guangdong gai lan	88
	豌豆苗	Pea sprout	88
	有机西洋芥兰	Organic sprouting broccoli	138
法国菠菜	French spinach	138	
蒜茸	garlic		
姜汁	ginger		
蚝油	oyster sauce		
面和米饭 Noodle and Rice	客家中华拉面 蟹味菇, 豆芽	Hakka noodle ^V ✪ with shimeji mushroom and bean sprout	88
	海鲜脆皮面	Crispy noodle with mixed seafood	118
	干炒牛肉河	Fried ho fun with beef and yellow chive	108
	鲍汁焖伊面	Braised E-Fu noodle with abalone gravy	98
	瑶柱蛋白炒饭	Fried rice with dried scallop and egg white	108
	XO酱有机五谷饭	Organic five grain rice with XO sauce	108
	黄金蛋炒饭	Golden fried rice with egg yolk	68
	腰果鲜菇素粒炒饭	Vegetarian fried rice with cashew nut ^V	88
	丝苗白饭	Steamed jasmine rice	18