





	Dragon 188 per person Menu is designed to be shared and include the following signature plates.
Amuse bouche	Alaskan king crab, pork siew long bao ginger red vinegar
Small Plates & Dim Sum	Hakka dim sum basket * ✱ scallop siu mai, Chinese chive, har gau, chicken and pak choi Crispy Culver Farms duck salad ✱ ruby grapefruit, pine nuts, pomegranate Spicy prawn and mantou buns
Mains	Black pepper Angus beef ribeye * ✱ Maine lobster, XO sauce * Roasted black cod, Champagne and honey ✱ Black truffle duck ✱ Aubergine, tofu and mushroom claypot ✱ ^V chili and black bean sauce Egg and scallion fried rice ^{V, G}
Dessert	Chef's selection

	Hakkasan Peking duck first course served with 16 pancakes, cucumber and scallion second course stir-fried with choice of XO sauce or black bean sauce Whole duck 148 served with Tsar Nicoulai Reserve caviar* 228 serves 4-6 people Half duck 88 served with Tsar Nicoulai Reserve caviar* 138 serves 2-3 people
--	--

Suggested Aperitif	Taittinger Brut 'La Française' Champagne, France 100 per bottle
--------------------	--

✱ - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Phoenix

148 per person

Menu is designed to be shared and include the following signature plates.

Amuse bouche

Alaskan king crab, pork siew long bao
ginger red vinegar

Small Plates & Dim Sum

Hakka dim sum basket * ✱
scallop siu mai, Chinese chive, har gau, chicken and pak choi

Mushroom puff ^V

Crispy Culver Farms duck salad ✱
ruby grapefruit, pine nuts, pomegranate

Mains

Black pepper Angus beef ribeye * ✱

Maine lobster, XO sauce *

Roasted black cod, Champagne and honey ✱

Pak choi ^{V, G}
garlic

Pineapple fried rice
can be made vegetarian

Dessert

Chef's selection

Hakkasan Peking duck

first course served with 16 pancakes, cucumber and scallion

second course stir-fried with choice of XO sauce or black bean sauce

Whole duck 148 | served with Tsar Nicoulai Reserve caviar* 228 | serves 4-6 people

Half duck 88 | served with Tsar Nicoulai Reserve caviar* 138 | serves 2-3 people

Suggested Aperitif

Taittinger Brut 'La Française'
Champagne, France 100 per bottle

✱ - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



	Jade 128 per person Menu is designed to be shared and include the following signature plates.
Amuse bouche	Alaskan king crab, pork siew long bao ginger red vinegar
Small Plate & Dim Sum	Hakka dim sum basket * ✱ scallop siu mai, Chinese chive, har gau, chicken and pak choi Crispy Culver Farms duck salad ✱ ruby grapefruit, pine nuts, pomegranate
Mains	Black pepper Angus beef ribeye * ✱ Maine lobster, XO sauce Honey roasted Chilean seabass Chinese long beans ^V lily bulbs Egg and scallion fried rice ^{V, G}
Dessert	Chef's selection

Hakkasan Peking duck

first course served with 16 pancakes, cucumber and scallion
second course stir-fried with choice of XO sauce or black bean sauce

Whole duck 148 | served with Tsar Nicoulai Reserve caviar* 228 | serves 4-6 people

Half duck 88 | served with Tsar Nicoulai Reserve caviar* 138 | serves 2-3 people

Suggested Aperitif	Taittinger Brut 'La Française' Champagne, France 100 per bottle
--------------------	--

✱ - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



	Peony 108 per person Menu is designed to be shared and include the following signature plates.
Small Plate & Dim Sum	Hakka dim sum basket * ✱ scallop siu mai, Chinese chive, har gau, chicken and pak choi Crispy Culver Farms duck salad ✱ ruby grapefruit, pine nuts, pomegranate
Mains	Honey roasted Chilean seabass Sweet and sour pork with pineapple^G Lemon chicken Pak choi^{V, G} ginger Egg and scallion fried rice^{V, G}
Dessert	Chef's selection

Hakkasan Peking duck

first course served with 16 pancakes, cucumber and scallion
second course stir-fried with choice of XO sauce or black bean sauce

Whole duck 148 | served with Tsar Nicoulai Reserve caviar* 228 | serves 4-6 people
Half duck 88 | served with Tsar Nicoulai Reserve caviar* 138 | serves 2-3 people

Suggested Aperitif	Taittinger Brut 'La Française' Champagne, France 100 per bottle
---------------------------	---

✱ - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



	Orchid 88 per person Menu is designed to be shared and include the following signature plates.
Small Plate & Dim Sum	Hakka dim sum basket * ✨ scallop siu mai, Chinese chive, har gau, chicken and pak choi Garden greens ^{V, G} mountain yam, cashew nuts, lotus chips, ginger dressing
Mains	Sanpei chicken claypot Thai sweet basil Honey roasted Chilean seabass Sweet and sour pork with pineapple ^G Chinese long beans ^V lily bulbs Egg and scallion fried rice ^{V, G}
Dessert	Chef's selection

Hakkasan Peking duck

first course served with 16 pancakes, cucumber and scallion
second course stir-fried with choice of XO sauce or black bean sauce

Whole duck 148 | served with Tsar Nicoulai Reserve caviar* 228 | serves 4-6 people
Half duck 88 | served with Tsar Nicoulai Reserve caviar* 138 | serves 2-3 people

Suggested Aperitif	Taittinger Brut 'La Française' Champagne, France 100 per bottle
--------------------	---

✨ - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



	Lotus Vegetarian 78 per person Menu is designed to be shared and include the following signature plates.
Small Plate & Dim Sum	Vegetarian dim sum platter ^V truffle bean curd roll, mushroom dumpling, edamame, crystal vegetable dumpling Mushroom lettuce roll ^V pistachio nuts
Mains	Aubergine, tofu and mushroom claypot * ^V chili and black bean sauce Hakka noodle * ^V shimeji, mushroom, egg, bean sprouts Pineapple fried rice ^V Pak choy ^{V, G} garlic
Dessert	Chef's selection

Suggested Aperitif	Taittinger Brut 'La Française' Champagne, France 100 per bottle
---------------------------	--

* - Signature dishes | V - Vegetarian dishes | G - Gluten-free dishes

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Private Dining Wine List

Champagne and Sparkling

NV	Taittinger Brut 'La Française'	Champagne, France	100
NV	Gaston Chiquet 'Tradition'	Champagne, France	150
NV	Ruinart Rosé	Champagne, France	180
NV	Veuve Clicquot Rosé	Champagne, France	235
NV	Nino Franco 'Rustico' Prosecco	Veneto, Italy	58

White

2017	Sauvignon Blanc 'Province', Astrolabe	Marlborough, New Zealand	55
2018	Sancerre, Delaporte	Loire, France	76
2016	Pouilly-Fumé, Ladoucette	Loire, France	90
2017	Pinot Grigio, Jermann	Friuli, Italy	68
2016	Albariño, Pazo de Señoráns	Rías Baixas, Spain	58
2013	Kabinett 'Wehlener Sonnenuhr', Dr. Loosen	Mosel, Germany	92
2017	Château Ducasse	Bordeaux, France	42
2015	Chablis, Billaud-Simon 'Les Vaillons' 1 ^{er} Cru	Burgundy, France	110
2013	Chardonnay, Grgich Hills	Napa Valley, California	95
2014	Chardonnay, Ramey	Sonoma Coast, California	88
2015	Chardonnay 'Les Noisetiers', Kistler	Sonoma Coast, California	140
2016	Chardonnay Grechetto, Antinori 'Cervaro della Sala', Umbria	Umbria, Italy	115

Rosé

2017	Whispering Angel, Château d'Esclans	Provence, France	48
------	-------------------------------------	------------------	----

Red

2016	Pinot Noir, Alto Limay	Patagonia, Argentina	65
2014	Pinot Noir 'Province', Astrolabe	Marlborough, New Zealand	86
2017	Archery Summit	Dundee Hills, Oregon	110
2015	Emeritus 'Hallberg Ranch'	Russian River Valley, California	110
2016	Chianti Classico 'Bramosia', Donna Laura	Tuscany, Italy	58
2011	Rioja Reserva, Remelluri	Rioja, Spain	98
2015	Nickel & Nickel 'Suscol Ranch'	Napa Valley, California	128
2013	Quimera, Achaval-Ferrer	Mendoza, Argentina	95
2015	Cabernet Sauvignon, Canvasback	Red Mountain, Washington	64
2015	Cabernet Sauvignon, Mount Veeder Winery	Napa Valley, California	98
2013	Cabernet Sauvignon, Heitz	Napa Valley, California	155
2015	Stag's Leap Wine Cellars 'Artemis'	Napa Valley, California	180
2016	Zinfandel 'Black Chicken', Robert Biale Vineyards	Napa Valley, California	80
2016	Shiraz 'Angel's Share', Two Hands	McLaren Vale, Australia	80

Sake

Hakkaisan, Tokubetsu Honjōzō	Niigata, Japan	1800ml	225
Masumi 'Okuden Kantsukuri', Junmai	Nagano, Japan	720ml	76
Yoshinogawa 'Winter Warrior', Junmai Ginjo	Niigata, Japan	720ml	72
Wakatake 'Demon Slayer', Junmai Daiginjo	Shizuoka, Japan	720ml	128

Vintages are subject to change due to seasonality and availability.

All prices are subject to 4% admin fee, 8.375% sales tax and gratuity on food and beverage.