





Dragon

178 per person

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

Small Plates & Dim Sum

Hakka dim sum basket * ✱

scallop siu mai, Chinese chive, har gau, braised duck dumpling

Crispy prawns *

wasabi sauce

Hakkasan Peking duck with Tsar Nicoulai Reserve Caviar * ✱

first course served with pancakes, cucumber, and scallion
second course stir-fried in XO sauce

Mains

Black pepper Angus beef ribeye * ✱

Maine lobster, Chinese chive sauce * G

Honey roasted Chilean seabass *

Chinese long beans ^V

lily bulbs

Egg and scallion fried rice ^{V, G}

Dessert

Chef's selection

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

All prices are subject to 4% admin fee, 5% SF mandate, 8.5% sales tax and gratuity on food and beverage.

Menus subject to changes and availability. Please inquire about accommodations for allergies, dietary restrictions, and preferences.

*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.

Small Plates & Dim Sum

Hakka dim sum basket * ✱

scallop siu mai, Chinese chive, har gau, braised duck dumpling

Mushroom lettuce wrap ^V

roasted pistachios, cashews, pine nuts

Lamb tenderloin Szechuan style *

mantou buns

Mains

Black pepper Angus beef ribeye * ✱

Maine lobster, Chinese Chive sauce * ^G

Pipa duck

Chinese long beans ^V

lily bulbs

Egg and scallion fried rice ^{V, G}

Dessert

Chef's selection

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

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Jade

128 per person

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

Small Plates & Dim Sum

Hakka dim sum basket * ✱

scallop siu mai, Chinese chive, har gau, braised duck dumpling

Crispy Culver Farm duck salad ✱

ruby grapefruit, pine nuts, pomegranate

Crispy prawns *

wasabi sauce

Mains

Chiu-chow style fish claypot * G

Chinese celery, salted plum

Black pepper Angus beef ribeye * ✱

Lemon chicken

Chinese long bean ^V

lily bulb

Egg and scallion fried rice ^{V, G}

Dessert

Chef's selection

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

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Orchid

98 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, braised duck dumpling

Mushroom lettuce wrap ^V

roasted pistachios, cashews, pine nuts

Mains

Sanpei chicken claypot

Thai sweet basil

Walnut prawns * ^G

Black pepper Angus beef ribeye * ✱

Chinese long beans ^V

lily bulbs

Egg and scallion fried rice ^{V, G}

Dessert

Chef's selection

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

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Lotus

Vegetarian

78 per person

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

**Small Plate
& Dim Sum**

Vegetarian dim sum basket ^V

morel crystal dumpling, bean curd lotus roll, bamboo and pea,
Chinese chive flower dumpling

Mushroom lettuce wrap ^V

roasted pistachios, cashews, pine nuts

Mains

Szechuan Mabo tofu ^V

Chinese long beans ^G

lily bulbs

Fragrant rice ^{V, G}

Gai lan ^{V, G}

garlic

Dessert

Chef's selection

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

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Taste of Hakkasan

Monday - Saturday | 11:30am - 2:30pm

58 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

Mushroom lettuce wrap ^V

roasted pistachios, cashews, pine nuts

Mains
choice of 2

Sanpei chicken claypot

Thai sweet basil

Walnut prawns * ^G

Black pepper Angus beef ribeye

Szechuan Mabo tofu ^V

Accompanied with:

Chinese long beans ^V

lily bulbs

Egg and scallion fried rice ^{V, G}

Dessert

Chef's selection

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

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Private Dining Standing Reception

30 per person/hr | Pre-dinner reception only | Select 4 options

45 per person/hr | Full standing reception events | Select 6 options

20 pieces minimum order

Passed Canapés

Steamed crystal crab dumpling *

Mushroom lettuce wrap ^V

Beijing dumpling

Grilled Angus beef tenderloin, black pepper sauce

Spicy lobster with okra * ^G

Crispy duck pumpkin puff (can be made vegetarian)

Sweet & sour chicken bites ^G

Mabo tofu bowls with fried rice ^V

Sesame prawn toast

Char siu bao (bbq pork steamed buns)

Crispy prawn with wasabi honey * ^G

Beancurd lotus roll ^V

Dessert Trio

15 per person

Assorted macarons

Chocolate truffles

Yuzu lollipops

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