





## TASTE OF HAKKASAN

A curated menu of our signature dishes designed for you to build your perfect dining experience.

Enjoy additional cocktails from our exclusive list starting at £10, beers at £5 each, or choose a carafe of rosé, white, or red wine for £19.

29 per person - choice of small eats and mains

35 per person - choice of small eats, mains and desserts

42 per person - choice of small eats, mains, dessert and a cocktail

Monday to Friday: 12 noon to 4:30pm

Excluding special celebration days

### 小吃

蒸点三部曲

纯素点心三部曲

香酥鸭沙拉

羊肚菌春卷

百香果薏米沙拉

### 主菜

蜜汁焗鲈鱼

蒜子黑椒菲力牛粒

咖喱汁虾球

金不换川辣银鳕鱼

沙爹脆皮鸡

贰松兰花苗

黑椒炒斋鸡

豆腐茄子天白菇煲

### 小菜

茉莉香米飯

### 甜点

甜品

### Small eats

Steamed dim sum trio

Vegan dim sum trio <sup>vg</sup>

Crispy duck salad ✳  
pomelo, pine nut, shallot  
+5

Morel mushroom and vegetable spring rolls <sup>v</sup>  
crispy seaweed

Barley pumpkin salad with passion fruit vinaigrette <sup>vg</sup>  
fried youtiao, baby tomato, yellow frisee lettuce

### Mains

Grilled Chilean sea bass in honey ✳  
edamame  
+10

Stir-fried black pepper beef fillet with Merlot ✳  
sugar snap

Spicy prawns <sup>g</sup> ✳  
almond

Stir-fried silver cod with Szechuan pepper  
garlic, chilli, spring onion, basil

Roasted chicken in satay sauce  
chestnut, peanut, mantou

Stir-fried baby broccoli and preserved olives <sup>vg</sup>  
crispy seaweed, pine nut

Stir-fried plant-based chicken and sugar snap <sup>vg</sup>  
black pepper, red bell pepper

Homemade egg tofu and aubergine claypot <sup>v</sup> ✳  
shiitake mushroom, chilli, black bean sauce

### Sides

Steamed jasmine rice <sup>vg/g</sup>

### Dessert

Signature dessert

**DIM SUM LUNCH**  
12 noon to 4.30pm

**Steamed**

|         |                                                                                  |    |
|---------|----------------------------------------------------------------------------------|----|
| 豆仁翡翠上素饺 | Sugar snap and edamame <sup>vg</sup><br>carrot, yam bean, Chinese chive          | 10 |
| 黑鱼子龙虾饺  | Crystal lobster dumpling with Oscietra caviar<br>asparagus, ginger, spring onion | 22 |
| 姜葱龙脷鱼蒸饺 | Dover sole with ginger and spring onion<br>celery, asparagus                     | 18 |
| 胡椒青花蟹肉饺 | Peppercorn blue swimmer crab dumpling<br>baby corn, gong choi                    | 18 |
| 黑菌鸡肉烧卖  | Black truffle chicken shui mai<br>water chestnut                                 | 16 |
| 水晶百合南瓜饺 | Golden squash and lily bulb <sup>vg</sup><br>lotus root, asparagus, cloud ear    | 14 |
| 黑椒膳肉烧卖  | Black pepper shui mai <sup>vg</sup><br>yam bean, shiitake mushroom, soy mince    | 12 |
| 金箔虾饺    | Har gau with gold leaf<br>bamboo shoot                                           | 16 |

**Cheung Fun**

|          |                                                                                   |    |
|----------|-----------------------------------------------------------------------------------|----|
| 脆皮芥兰虾仁肠粉 | Prawn and gai lan<br>bean curd, soy sauce                                         | 15 |
| 脆皮杂菌肠粉   | Crispy wild mushroom <sup>vg</sup><br>morel, maitake, shiitake and enoki mushroom | 14 |

**Fried, baked  
and grilled**

|        |                                                                                        |    |
|--------|----------------------------------------------------------------------------------------|----|
| 和牛上海锅贴 | Wagyu beef Shanghai dumplings<br>black vinegar glaze                                   | 24 |
| 松露百花蝦  | Black truffle prawn toast<br>youtiao, truffle mayo, sesame                             | 25 |
| 羊肚菌春卷  | Morel mushroom and vegetable spring rolls <sup>v</sup><br>edamame, osmanthus fragrance | 16 |
| 黑椒鹿肉酥  | Black pepper venison puff<br>onion, white sesame                                       | 15 |