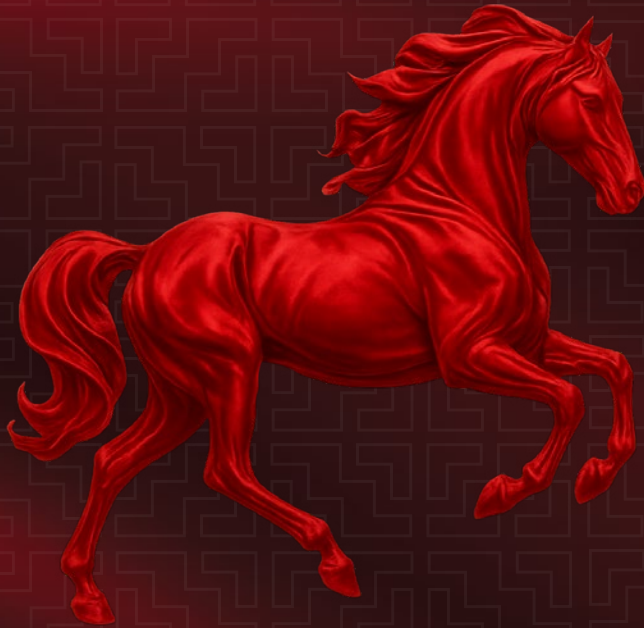




GONG HEI FAT CHOY



CONG HEI FAT CHOY

The Year of the Horse celebrates movement, vitality and fearless spirit. A symbol of strength, freedom and ambition, the Horse represents progress and new horizons - a time to act boldly, embrace change and move forward with confidence and energy.

In celebration of the Year of the Horse, Hakkasan invites guests to embrace this spirit of momentum and optimism. Our Chinese New Year menu has been thoughtfully created to reflect the Horse's vibrant character - dynamic, balanced and full of life. Each dish is designed to be shared, savoured and enjoyed as a moment of connection, marking the season with elegance, warmth and joy.



CHAMPAGNE
BILLECART
SALMON

JOHNNIE WALKER
Blue Label

YEAR OF THE HORSE MENU

158 per person including a Chinese New Year welcome cocktail
available for parties of two or more

Small eats 小吃	招财纳福 帝王蟹带子金福袋	Fortune money bag king crab, scallop, water chestnut, spicy chilli sauce
	馬到功成 章鱼鱼生沙拉	Octopus' 'Yusheng' salad persimmon, pomelo, crispy taro root, mango, mandarin dressing
Mains 主菜	福满乾坤 花椒石榴烤澳洲牛柳	Grilled Australian tenderloin red peppercorn and pomegranate sauce, pearl onion, chilli caviar, beetroot
	年年有余 香柑酱汁煎鲷鱼	Wok-seared sea bream kumquat, baby cucumber, Chinese yam, calamansi soy
	鸿运当头 红韵桂香虾球	Wok-fried prawn with red osmanthus sauce red plum, Jerusalem artichoke, white radish
Sides 小菜	锦绣年华 素 XO 炒八宝蔬	Sauteed water chestnuts, red dates with vegan XO ^{vg} lotus roots, lotus seeds, jade fungus, nian gao, chestnut, zucchini
	金玉满堂 鲍鱼红米聚宝盆	Organic red jasmine rice abalone, smoked roasted duck, conpoy crisp, gai lan, white asparagus, dried radish
Dessert 甜点	大吉大利 柑橘伯爵巧克力慕斯	Golden mandarin prosperity mandarin mousse, almond biscuit, earl grey cremeux
Cocktails 鸡尾酒	烈驹之吻	*Mustang Kiss Johnnie Walker Blue Label whisky infused with morel & shiitake mushrooms, Grand Marnier, Velvet Falernum, Madeira wine, aromatic bitters Created by Adrian Poponea, Hakkasan Mayfair

*Cocktails can be made without alcohol.
Same flavours, zero-proof spirits.

YEAR OF THE HORSE MENU

Small eats 小吃	招财纳福 帝王蟹帶子金福袋	Fortune money bag king crab, scallop, water chestnut, spicy chilli sauce	GBP 38
	馬到功成 章鱼鱼生沙拉	Octopus' 'Yusheng' salad persimmon, pomelo, crispy taro root, mango, mandarin dressing	42
Mains 主菜	福满乾坤 花椒石榴烤澳洲牛柳	Grilled Australian tenderloin red peppercorn and pomegranate sauce, pearl onion, chilli caviar, beetroot	75
	年年有余 香柑酱汁煎鲷鱼	Wok-seared sea bream kumquat, baby cucumber, Chinese yam, calamansi soy	38
	鸿运当头 红韵桂香虾球	Wok-fried prawn with red osmanthus sauce red plum, Jerusalem artichoke, white radish	24
Sides 小菜	锦绣年华 素 XO 炒八宝蔬	Sauteed water chestnuts, red dates with vegan XO ^{vg} lotus roots, lotus seeds, jade fungus, nian gao, chestnut, zucchini	22
	金玉满堂 鲍鱼红米聚宝盆	Organic red jasmine rice abalone, smoked roasted duck, conpoy crisp, gai lan, white asparagus, dried radish	68
Dessert 甜点	大吉大利 柑橘伯爵巧克力慕斯	Golden mandarin prosperity mandarin mousse, almond biscuit, earl grey cremeux	15

YEAR OF THE HORSE MENU

*Mustang Kiss

Johnnie Walker Blue Label whisky infused with morel & shiitake mushrooms,
Grand Marnier, Velvet Falernum, Madeira wine, aromatic bitters
Created by Adrian Poponea, Hakkasan Mayfair

19

Heritage Manhattan

Johnnie Walker Blue Label whisky, The Macallan 12 yrs Sherry Oak whisky,
coconut, Del Professore Torino Rosso, Angostura Bitters

24

Lucky Trot

Don Julio 1942 tequila, Campari, Antica Formula,
coconut milk, grapefruit, strawberry, absinthe, orange bitters

32

NV Billecart Salmon, Le Rosé, Champagne

France 125ml

25

NV Billecart-Salmon Le Rosé, Extra Brut

France 750ml

151

2012 Billecart Salmon Nicolas François, Champagne

France 750ml

340

2012 Billecart Salmon Elisabeth Salmon Rosé, Champagne,

France 750ml

420

*Cocktails can be made without alcohol.
Same flavours, zero-proof spirits.