



Celebrating Twenty-Five Years of Hakkasan

Founded in London in 2001, Hakkasan marks twenty-five years of quietly shaping modern Cantonese dining. Behind its discreet doors, tradition and innovation exist in balance - ancient recipes reinterpreted, a considered wine philosophy, and cocktails crafted with precision.

From its London origins to a global presence, Hakkasan remains a study in contrast: heritage and modernity, energy and restraint, all expressed through cuisine, design and experience.

Prices include VAT at the current rate
A discretionary service charge of 15%
will be added to your bill

- ✱ Signature
- v Vegetarian
- vg Vegan
- g Made with ingredients
not containing gluten



Scan QR code for gluten free
menu, information and calories

Spring / Summer 2026

We ask our guests with allergies or intolerances to make a
member of the team aware before placing an order for food
or beverages.

For any of our guests with severe allergies or intolerances,
please be aware that although all due care is taken to
prevent cross-contamination, there is a risk that allergen
ingredients may be present.

Please note, any bespoke orders requested cannot be
guaranteed as entirely allergen free and will be consumed
at your own risk.

The recommended daily calorie intake is 2000 calories
a day for women and 2500 for men.

London Mayfair . Abu Dhabi . Bodrum . Doha . Dubai
Las Vegas . Miami . Mumbai . Muscat . Shanghai



SIGNATURE MENUS

Hakkasan's signature menus have been expertly curated by our chefs, showcasing a selection of our finest signature Cantonese dishes, created especially to be enjoyed between friends and family.

Each of the menus will take you on a journey of culinary discovery, offering the perfect balance of taste and flavour.

✧ | Taste of Hakkasan

A curated selection of our signature dishes

35 per person - choice of small eats, mains and dessert
45 per person - welcome cocktail, choice of small eats, mains, dessert

Monday to Friday: 12pm-4.45pm, Sunday to Thursday: 5-6.30pm, 9pm-close. (Excluding special celebration days)

Small eats

Steamed dim sum trio

har gau with gold leaf
XO prawn and scallop shui mai
edamame and parsnip ^{vg}

Vegan dim sum trio ^{vg}

edamame and parsnip ^{vg}
golden squash and lily bulb ^{vg}
black pepper eryngii mushroom shui
mai ^{vg}

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

Crispy bean curd and mango salad ^{vg}
plum cherry tomato, yam bean, carrot, mixed micro cress

Morel mushroom and vegetable spring rolls ^v
crispy seaweed

Mains

✧ Grilled Chilean sea bass in honey +10
edamame

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

✧ Spicy prawns ^g
almond

Wok-seared silver cod in calamansi king soy sauce
kumquat purée, micro coriander, truffle tuile

Roasted chicken in satay sauce
chestnut, peanut, mantou

Stir-fried baby broccoli and preserved olives ^{vg}
crispy seaweed, pine nut

Stir-fried plant-based chicken and sugar snap ^{vg}
black pepper, red bell pepper

✧ Homemade egg tofu and aubergine claypot ^v
shiitake mushroom, chilli, black bean sauce

Rice

Steamed jasmine rice ^{vg/g}

Dessert

Signature dessert

✧ | Hakkasan Signature Brunch

A journey through our modern Cantonese flavours, featuring our most iconic dishes, crafted to be shared

55 per person

Enhance your brunch with one of our curated drinks packages

23 per person - a signature cocktail and half bottle of wine

32 per person - a glass of Billecart-Salmon Le Réserve Champagne and half bottle of wine

38 per person - a signature cocktail and half bottle of Billecart-Salmon Le Réserve Champagne

available for parties of two or more, Saturday & Sunday, 12pm-4.30pm

Salad

choose one to share

✧ Crispy duck salad
pomelo, pine nut, shallot

Crispy bean curd and mango salad ^{vg}
plum cherry tomato, yam bean, carrot, mixed micro cress

Steamed dim sum

choose one

Steamed dim sum trio
har gau with gold leaf
XO prawn and scallop shui mai
edamame and parsnip ^{vg}

Vegan dim sum trio ^{vg}
edamame and parsnip ^{vg}
golden squash and lily bulb ^{vg}
black pepper eryngii mushroom shui mai ^{vg}

Baked dim sum

choose one

Morel mushroom and vegetable spring rolls ^v
Prawn and scallop kataifi rolls

Mains

choose one

✧ Stir-fried black pepper beef
fillet with Merlot
Thai spring onion

Stir-fried plant-based chicken
and sugar snap ^{vg}
black pepper, red bell pepper

✧ Spicy prawns ^g
almond

Stir-fried baby broccoli
and preserved olive ^{vg}
crispy seaweed, pine nut

Wok-seared silver cod in
calamansi king soy sauce
kumquat purée, micro coriander,
truffle tuile

✧ Homemade egg tofu
and aubergine claypot ^v
shiitake mushroom, chilli,
black bean sauce

Roasted chicken in satay sauce
chestnut, peanut, mantou

Side

Seasonal vegetables ^{vg}

Rice

Steamed jasmine rice ^{vg/g}

Dessert

Signature dessert

✧ | Sapphire Signature Menu

Signifying wisdom and royalty, protection and good fortune

128 per person

available for parties of two or more

Small eats

小吃

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
Dover sole with ginger and spring onion | 姜葱龙脷鱼蒸饺
peppercorn blue swimmer crab dumpling | 胡椒青花蟹肉饺

✧ Crispy duck salad | 香酥鸭沙拉
pomelo, pine nut, shallot

Mains

主菜

✧ Grilled Chilean seabass in honey | 蜜汁焗鲈鱼
baby broccoli

✧ Stir-fried black pepper beef fillet with Merlot | 蒜子黑椒菲力牛粒
Thai spring onion

✧ Black truffle roasted duck | 黑菌明火烧鸭
tea plant mushroom, mountain yam

✧ Spicy prawns^g | 咖喱汁虾球
almond

Sides

小菜

Seasonal vegetables^{vg} | 时令蔬菜

Steamed jasmine rice^{vg/g} | 茉莉香米饭

Dessert

甜点

Signature dessert | 甜品

✧ | Ruby Signature Menu

Representing nobility, purity and passion

98 per person

available for parties of two or more

Small eats

小吃

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
Dover sole with ginger and spring onion | 姜葱龙脷鱼蒸饺
peppercorn blue swimmer crab dumpling | 胡椒青花蟹肉饺

✧ Golden fried soft shell crab | 金丝软壳蟹
egg floss, chilli

Mains

主菜

Wok-seared silver cod in calamansi king soy sauce | 香煎银鳕鱼配酸柑烧汁
kumquat purée, micro coriander, truffle tuile

Roasted chicken in satay sauce | 沙爹脆皮鸡
chestnut, peanut

✧ Stir-fried black pepper beef fillet with Merlot | 蒜子黑椒菲力牛粒
Thai spring onion

Sides

小菜

Seasonal vegetables ^{vg} | 时令蔬菜

Steamed jasmine rice ^{vg/g} | 茉莉香米饭

Dessert

甜点

Signature dessert | 甜品

This award-winning Irish duck produces a tender dish,
full of flavour with succulent meat and crispy skin

水 | Hakkasan signature whole Peking duck | 北京片皮鸭
130

with Oscietra caviar | 阿斯特拉鱼子酱片皮鸭
190

with Beluga caviar | 贝鲁加鱼子酱片皮鸭
345

First course: whole duck, pancakes, 30g caviar, baby cucumber and spring onion
Second course: choice of XO sauce, black bean sauce or ginger and spring onion

Soup

汤

Imperial lobster and seabass supreme broth | 御品鲈鱼龙虾汤
crispy dried scallop, bamboo shoot, balsamic vinegar pearls 19

Hot and sour soup | 湘洲酸辣羹 17
chicken, black fungus, pomelo

Sweetcorn soup^{vg/g} | 斋粟米羹 13
gai lan

Dim sum

点心

Steamed selection of dim sum | 精选四式点心 48

XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
Dover sole with ginger and spring onion | 姜葱龙脷鱼蒸饺
peppercorn blue swimmer crab dumpling | 胡椒青花蟹肉饺

Supreme dim sum platter | 至尊特色点心 62

XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
har gau with gold leaf | 金箔虾饺
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
Dover sole with ginger and spring onion | 姜葱龙脷鱼蒸饺
peppercorn blue swimmer crab dumpling | 胡椒青花蟹肉饺
edamame and parsnip^{vg} | 欧防风翡翠上素饺

Vegan dim sum^{vg} | 纯素四式点心 32

edamame and parsnip^{vg} | 欧防风翡翠上素饺
black pepper eryngii mushroom shui mai^{vg} | 黑椒杏鲍菇烧卖
golden squash and lily bulb^{vg} | 水晶百合南瓜饺
wild mushroom with black truffle bean curd wrap^{vg} | 腐皮野菌松露饺

Stone-grilled Japanese A5 Wagyu beef | 石烧日本A5和牛
black truffle honey sauce, leek citrus vinaigrette, homemade pancake

60g | 49

120g | 98

Experience the timeless culinary art of hot stone cooking at your table
Our Japanese A5 Wagyu beef is expertly selected and prepared by the chef,
then sliced before being presented with a sizzling hot stone for you to cook to your preference

Salads

沙拉

✳️ Crispy duck salad | 香酥鸭沙拉 29
pomelo, pine nut, shallot

Crispy bean curd and mango salad ^{vg} | 香芒素鹅沙拉 25
plum cherry tomato, yam bean, carrot, mixed micro cress

Small eats

小吃

✳️ 24-hour slow-roasted Iberico pork char siu | 慢烤西班牙黑毛猪叉烧 36
black garlic glaze, crackling, mustard dressing

Wagyu beef Shanghai dumpling | 和牛上海锅贴 26
black vinegar glaze, pickled cucumber, pickled watermelon radish

Black truffle prawns toast | 松露百花蝦 25
youtiao, truffle mayo, sesame

✳️ Salt and pepper squid | 椒盐鲜鱿 22
red chilli, spring onion

✳️ Crispy silken tofu ^{vg} | 百味脆皮炸豆腐 16
soy floss

Golden fried soft shell crab | 金丝软壳蟹 20
egg floss, chilli

Morel mushroom and vegetable spring rolls ^y | 羊肚菌春卷 16
edamame, osmanthus fragrance

Crispy duck rolls | 粤式香酥鸭春卷 19
pickled red cabbage, plum sauce

Prawn and scallop kataifi rolls | 海蝦元贝千絲卷 19
mango purée, celery, onion

Braised whole lobster noodles in royal supreme broth | 姜葱黄焖龙虾面
ginger, spring onion, cloud ear fungus

98

Delicately braised whole lobster in a rich and aromatic broth and served over tender noodles
A layered dish with depth, fragrance and finesse, rooted in celebration and status

Seafood

海鲜

- Crispy freshwater prawns | 辣子琵琶基围虾 36
dried chilli, cashew nut
- * Spicy prawns^g | 咖喱汁虾球 32
almond
- Chargrilled Szechuan octopus | 川味炭烧章鱼腿 39
aubergine relish, Szechuan pepper dip
- Sweet and sour prawns | 石榴咕嚕虾 36
pineapple, pomegranate

Fish

鱼

- Wok-seared silver cod in calamansi king soy sauce | 香煎银鳕鱼配酸柑烧汁 49
kumquat purée, micro coriander, truffle tuile
- * Roasted silver cod | 香橙焗鳕鱼 56
Champagne, honey
- Steamed Chilean sea bass^g | 清蒸智利鲈鱼 58
okra, ginger, spring onion
- * Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼 62
baby broccoli

Tofu and vegetables

豆腐和蔬菜

- * Homemade egg tofu and aubergine claypot^v | 豆腐茄子天白菇煲 24
shiitake mushroom, chilli, black bean sauce
- Pak choi | 银白菜苗 18
garlic, ginger, oyster sauce
- Asparagus | 芦笋 16
garlic, ginger, oyster sauce
- Stir-fried baby broccoli and preserved olives^{vg} | 贰崧兰花苗 18
crispy seaweed, pine nut
- Stir-fried plant-based chicken and sugar snap^{vg} | 黑椒炒斋鸡 20
black pepper, red bell pepper
- Stir-fried vegetables with sesame taro mousse^{vg} | 麻香荔蓉佐翠蔬 20
white asparagus, sugar snap, Jerusalem artichoke, baby courgette

✧ | Charcoal grilled Japanese A5 Wagyu beef | 黑菌炭烧日本A5和牛
sake and black truffle honey sauce

98

Decadent and luxurious, heavily marbled Japanese Wagyu beef is paired with umami-rich fresh black truffle shavings and a sweet, honeyed sake and truffle sauce

Meat

肉

✧ Wok-seared Mongolian style lamb chop | 蒙古酱煎羊扒 48
carrot, courgette, watermelon radish

Sweet and sour Dingley Dell pork | 石榴咕嚕肉 32
pineapple, pomegranate

✧ Stir-fried black pepper beef fillet with Merlot | 蒜子黑椒菲力牛粒 46
Thai spring onion

✧ Smoked beef ribs with jasmine tea | 茶香薰牛肋骨 47
red wine lotus root, honey

Poultry

家禽

✧ Black truffle roasted duck | 黑菌明炉烧鸭 51
tea plant mushroom, mountain yam

Roasted chicken in satay sauce | 沙爹脆皮鸡 34
chestnut, peanut

Sanpei chicken claypot | 台式三杯鸡煲 29
sweet basil, chilli, spring onion

Noodles
and rice

面条和米饭

✧ Hakka noodles ^{vg} | 客家炒中华拉面 20
shimeji mushroom, beansprout

Wok-fried rib eye beef ho fun noodles | 牛肋眼干炒河粉 28
beansprout, spring onion, fried enoki mushroom

Spring onion and egg fried rice ^v | 葱花蛋炒饭 16

Golden fried rice with prawns | 黄金鲜虾炒饭 28
pineapple, chilli, bell pepper, lettuce

Steamed jasmine rice ^{vg/g} | 茉莉香米饭 8