

✧ | Hakkasan Signature Brunch

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

49 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}

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 olives ^{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

Jivara bomb ^v