

WHERE EVERY STEP REVEALS A STORY

Founded in 2001 by Alan Yau in a discreet corner of London, Hakkasan is more than just a restaurant. Behind dark wooden screens and glowing blue glass, Cantonese cuisine was reimagined with precision, energy and style.

The first Chinese restaurant in Britain to be awarded a star by the Michelin Guide, setting a new standard for precision and atmosphere. Today, our signature elegance stretches around the world as we celebrate 25 remarkable years.



COCKTAIL MENU KEY

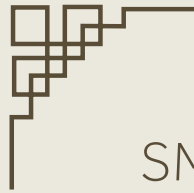


Non-alcoholic version
available - £14



Sharing version
available - £45





SMOKY NEGRONI 烟熏内格罗尼

Capturing the spirit of Hakkasan, celebrating the gin boom and enduring appeal of the Negroni, this classic is reimaged through an Asian lens.

Fusing 1960s Hong Kong glamour with modern London precision, this theatrical serve tempers Italy's bitter heart with the velvety depth of Japanese craft and a plum-sweet finish.



£20

SUGGESTED
FOOD PAIRING

Peking duck

INGREDIENTS

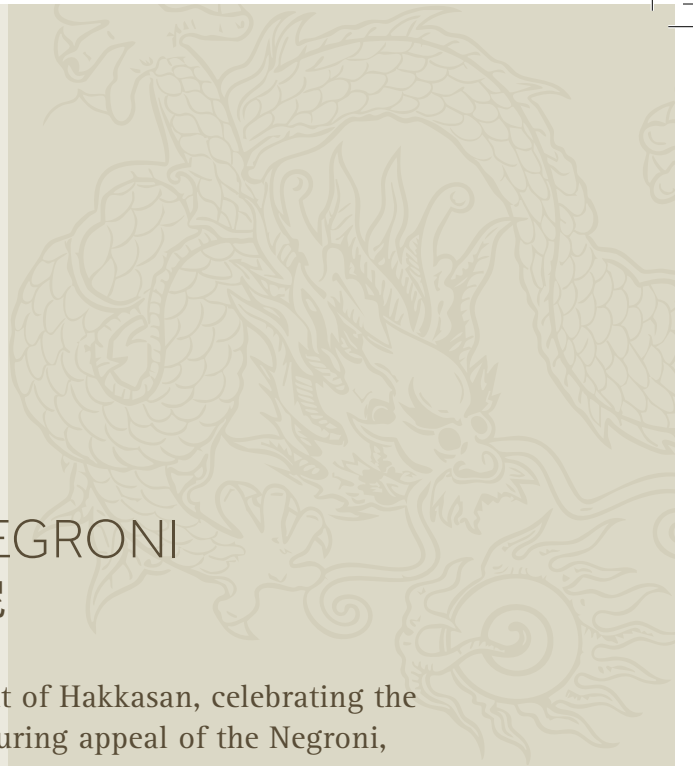
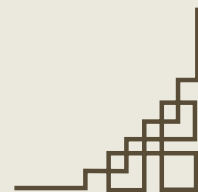
Suntory Hakushu Distiller's Reserve whisky

Akashi-Tai umeshu

Campari

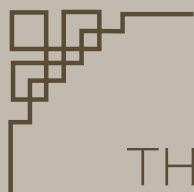
Antica Formula vermouth

Ardbeg 10 Years Old whisky mist





'In the busy city, The Hakka is a tropical respite.'



THE HAKKA 客韵之源

Created in the iconic opening era of Hakkasan, this cocktail was inspired by Alan Yau's pursuit of the perfect tropical serve. While the bar's DNA was shaped by the legendary Dick Bradsell, it was the precision and craft of the original bar team who balanced the Hakka into the masterpiece it remains today.



£18



INGREDIENTS

Belvedere vodka
Akashi-Tai sake
Briottet Lychee liqueur
Lime
Coconut
Passion fruit





'Bold and elegant.'





SIGNATURE MARTINI 鱼子双韵马提尼

A decadent twist on the classic Dirty Martini, crafted with a Cantonese touch to be enjoyed ice cold. Cocchi Americano infused with chamomile and a whisper of mezcal, perfectly balanced with your choice of vodka or gin.



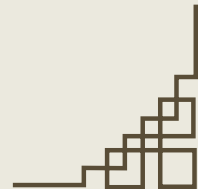
Upgrade with a spoonful of
Oscietra caviar +£5

VODKAS

Grey Goose	£24
Belvedere	£24
Belvedere 10	£38
Grey Goose Altius	£32

GINS

Bombay Sapphire Premier Cru	£24
Tanqueray No.TEN	£24
Cygnets 22	£28
Seventy One	£38





KOWLOON COOLER 2.0

九龍莓霧



£15



INGREDIENTS

Belvedere vodka

Strawberry

Blackberry

Raspberry

Vanilla

Double Dutch soda water

ZA'ATAR PALOMA

桂柚帕洛瑪



£16



INGREDIENTS

Patrón Silver tequila

Za'atar Spice

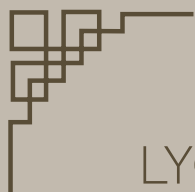
Grapefruit

Agave

Saicho Osmanthus sparkling tea







LYCHEE MARTINI

荔枝马提尼 (新派 / 经典)

Originating in 1990s New York, the Lychee Martini became a cornerstone of Alan Yau's vision - celebrating distinctive flavours and redefining the art of modern Chinese dining. Highlighting the elegance of lychee, Hakkasan's signature twist arrived in 2001, quickly becoming a global symbol of sophisticated nightlife and a 21st-century classic.



£18

SUGGESTED FOOD PAIRING

Steamed
selection of
dim sum



INGREDIENTS

Belvedere vodka
Lychee
Lime
Orange cream bitters
Rose





*'A sensory paradox that looks like water,
but tastes like a ghost of the tropics.'*



HAKKA 2.0 客韵新章 2.0

Hakka 2.0 represents a bold, innovative evolution in mixology. Inspired by a vibrant modern spirit and a striking tropical flavour profile, this version takes a deconstructed approach to its predecessor. Through a meticulous clarification process, the density of the original is stripped away, transforming a familiar favourite into a crystalline, silk-textured elixir of pure sophistication.

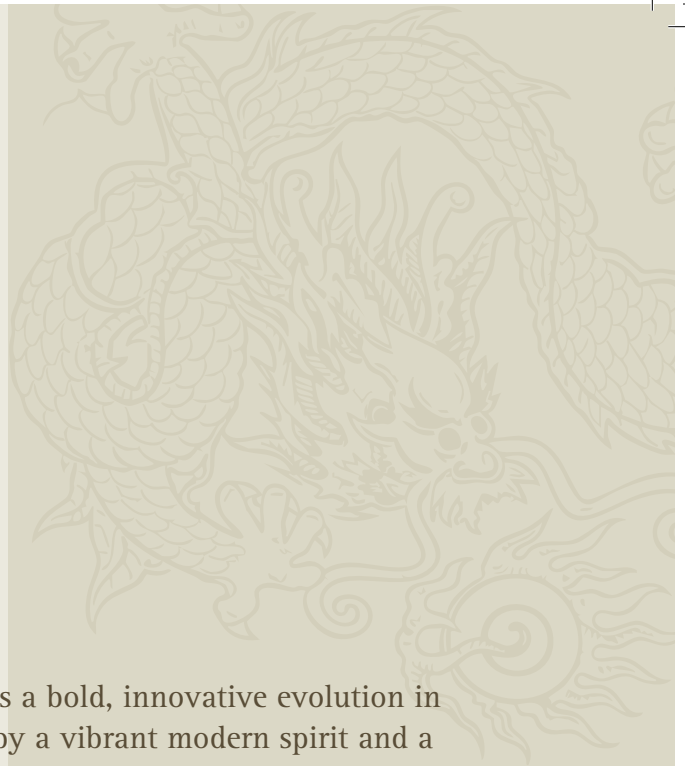


£18



INGREDIENTS

Patrón Silver tequila
Briottet Lychee liqueur
Coconut milk
Supasawa





'Sip and savour the spirit of Shanghai.'



SHANGHAI COSMO 上海传奇

A refined Cosmopolitan inspired by Shanghai's modern elegance. Bright red fruit notes - both tart and sweet - are balanced by fruity pink peppercorn and caramelised orange. Finished with velvet foam and a delicate dusting of red berries, it has quietly captivated icons of style and glamour since the late 1980s.



£18



INGREDIENTS

Grey Goose vodka
Grand Marnier
Cranberry
Raspberry
Lime
Pink peppercorn
Baijiu





GOLDEN ELIXIR

鎏金仙露



£24



Non-alcoholic
version available

INGREDIENTS

Don Julio 1942 tequila

Coconut

Sauternes wine

Lapsang Souchong tea

Pineapple

Lemon

Moët & Chandon Grand Vintage champagne

YUZU OLD FASHIONED

柚香古典



£18

INGREDIENTS

Maker's Mark bourbon
Yuzu
Cocoa nibs
Demerara
Orange bitters







SILK ROAD MARGARITA

丝路玛格丽塔

A nomadic journey from East to West. Inspired by the shifting sands and secret trade of the Silk Road, this Margarita is a velvety camouflage wrapped in layers of exotic texture and spice. True to its name, a pistachio fat-wash and pineapple create a finish that moves like silk across the palate - mysterious, refined and quietly opulent.



£19

SUGGESTED FOOD PAIRING

Crispy
duck salad



INGREDIENTS

Casamigos Blanco tequila

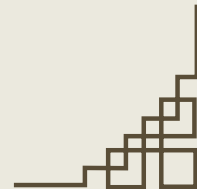
Pistachio

Pineapple

Lime

Agave

Cardamom





'Refined heritage in a glass.'



HERITAGE MANHATTAN

传承曼哈顿

Crafted in celebration of heritage whiskies, this contemplative sipping cocktail brings together a curated blend of premium Scotch. A soft coconut wash harmonises the layers, allowing the flavours to unfold with quiet elegance, before giving way to a lingering finish of toasted oak and luscious fruits.



£24

SUGGESTED FOOD PAIRING

Stir-fried black
pepper beef fillet
with Merlot

INGREDIENTS

Johnnie Walker Blue Label whisky

Coconut

Del Professore Torino Rosso vermouth

Angostura bitters

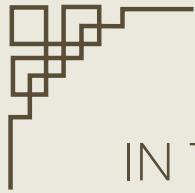




'We literally met over margaritas. Now we've come full-circle with Pantalones, our organic, award-winning tequila and we're honoured to share it with you at Hakkasan.'

MATTHEW AND CAMILA MCCONAUGHEY
CO-FOUNDERS, PANTALONES ORGANIC TEQUILA

Handwritten signatures of Matthew and Camila McConaughy in black ink.



IN THE MOOD FOR LOVE 花样年华

Inspired by the smouldering romance of the silver screen and the soulful poetry of the open road, this cocktail is our romantic twist on the Margarita. Crafted with the bold spirit of Tequila, it is a liquid love letter - where the earthy strength of agave meets a delicate floral-fruity blush. Deepened by the sophisticated, savoury notes of hibiscus and tomato; it is a poetic toast to the night.



INGREDIENTS

Pantalones Reposado tequila

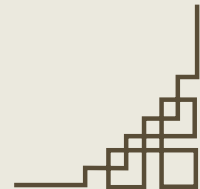
Strawberry

Hibiscus

Grapefruit

Sichuan pepper

A hint of Tigerella tomato water





MISTRESS OF MEZCAL
梅斯卡尔女王



£16



INGREDIENTS

Ojo de Dios Hibiscus mezcal
Bombay Sapphire Premier Cru gin
Apricot
Hibiscus
Chamomile
Supasawa
Plum bitters

MUSTANG KISS

烈驹之吻



£18



INGREDIENTS

Johnnie Walker Black Label
whisky infused with morel
& shiitake mushrooms

Courvoisier V.S.O.P cognac

Grand Marnier

Velvet Falernum

Madeira wine

Aromatic bitters







WILDFLOWER 野馥初绽

The Wildflower has refreshing, green-floral notes. It's built on a foundation of Tanqueray No.TEN gin, but what makes it 'Wild' is the garden-fresh combination of cucumber, basil and ginger, all softened by the sweetness of lychee and elderflower. It belongs to the sensual, floral category that Hanway Place's menu was most famous for.



£16

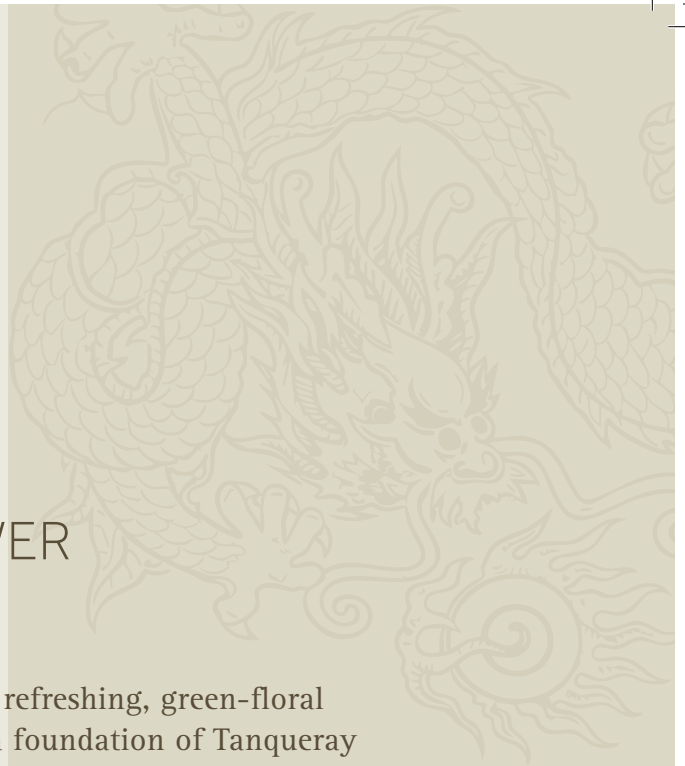
SUGGESTED
FOOD PAIRING

Spicy
prawns



INGREDIENTS

Tanqueray No.TEN gin
St-Germain Elderflower liqueur
Lychee
Cucumber
Basil
Ginger





*'Timeless and iconic.
A tribute to our guests' favourite.'*



PEKING SOUR 京华酸韵

A cocktail designed to honour our most iconic dish 'The Peking Duck', combined with a timeless charm of 'The Whisky Sour'. Showcasing duck fat-washed bourbon and Coachbuilt whisky, layered with distinctive floral cognac notes for a rich, complex character. Crowned with a generous spoonful of chocolate caviar made in-house by our expert pastry team.



£19

INGREDIENTS

Hennessy V.S.O.P cognac

Duck fat-washed Buffalo Trace bourbon

Coachbuilt whisky

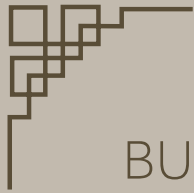
Grapefruit

Angostura bitters





'A sparkling moment in a glass.'



BUBBLE BLISS

微醺气韵

A collaboration between the female duo of Hakkasan's head sommelier and bartender. A symphony of high-energy fusion and pure indulgence. By marrying the structured elegance of Champagne with the vibrant, tropical soul of passion fruit, strawberry and coconut, this is more than a cocktail. A bottled essence of Hakkasan and a masterclass in balance: juicy, exotic and irresistibly effervescent.



£20



INGREDIENTS

Grey Goose vodka

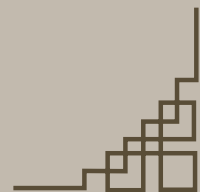
Coconut

Strawberry

Passion fruit

Champagne reduction

French in Bloom





*'I hope this exquisite Cygnet cocktail
inspires you to sip, savour and celebrate
true craftsmanship. Iechyd da!'*

KATHERINE JENKINS OBE, FOUNDER OF CYGNET GIN

Katherine Jenkins



MADAME CYGNET

雪羽之梦

Inspired by the soaring grace of opera icon Katherine Jenkins, Madame Cygnet is a liquid tribute to Welsh heritage and global elegance. Built on the silky precision of Cygnet 22 Gin, this delicate blend of elderflower and pomelo is kissed by a mysterious touch of peach and Baijiu. Finished with a Champagne flourish, it is a performance in a glass - as luminous and unforgettable as a centre-stage solo.



£20



INGREDIENTS

Cygnet 22 gin

Baijiu

Peach

Supasawa

Moët & Chandon Grand Vintage champagne

Pômelle apéritif





'Years of tradition, held in one teapot.'



THE OOLONG THEORY

幽香烏龍论

A ceremonial libation crafted to be shared and savoured. Rooted in Hakkasan heritage and the art of the tea celebration, our signature tea blend featuring sakura flower, vermouth, Nashi pear and oat is meticulously clarified to a satin purity. Inspired by timeless Far Eastern rituals and elevated for a contemporary palate, each sip reveals a floral depth and delicate fruit in elegant balance, creating a shared experience of heritage and harmony.



£22

INGREDIENTS

Suntory Roku gin
Nashi Pear sake
Mancino Sakura vermouth
Rose
Supasawa
Oat
Hakkasan Signature tea blend



OUR CREATIONS



SMOKY NEGRONI
烟熏内格罗尼



YUZU OLD FASHIONED
柚香古典



KOWLOON COOLER 2.0
九龍莓霧



THE HAKKA
客韵之源



HAKKA 2.0
客韵新章 2.0



BUBBLE BLISS
微醺气韵



MADAME CYGNET
雪羽之梦



SHANGHAI COSMO
上海传奇



SILK ROAD MARGARITA
丝路玛格丽塔



THE OOLONG THEORY
幽香烏龍论



LYCHEE MARTINI
荔枝马提尼 (新派 / 经典)



HERITAGE MANHATTAN
传承曼哈顿



MISTRESS OF MEZCAL
梅斯卡尔女王



GOLDEN ELIXIR
鎏金仙露



ZAATAR PALOMA
桂柚帕洛玛



WILDFLOWER
野馥初绽



MUSTANG KISS
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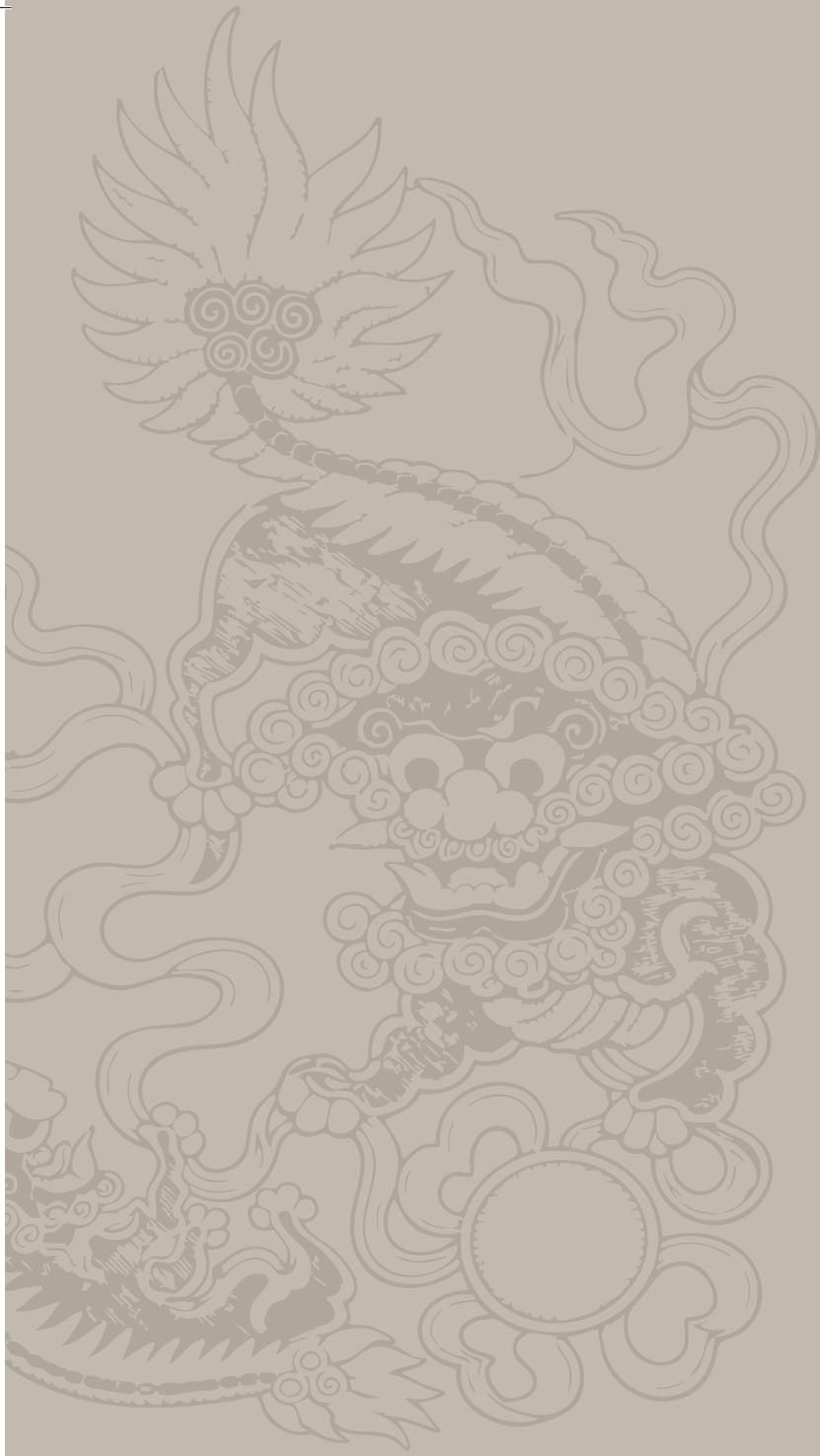
IN THE MOOD FOR LOVE
花样年华



PEKING SOUR
京华酸韵



SIGNATURE MARTINI
鱼子双韵马提尼



Prices include VAT at the current rate.

A discretionary service charge of 15% will be added to your bill.

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 · Dubai · Doha · Las Vegas · Miami · Mumbai · Muscat · Shanghai