



TASTE OF HAKKASAN

Discover the essence of Hakkasan through a specially curated menu showcasing a selection of our signature Cantonese dishes.

Designed to be shared, each dish offers a taste of Hakkasan's distinctive approach to modern Cantonese cuisine, balancing tradition, technique and flavour.

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

Autumn / Winter 2026

✧ | 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

Sunday to Wednesday: 5–6.30pm and 9.30pm–close (excluding special celebration days)

Pre-booking only

Small eats

choose one
to share

Steamed dim sum trio

精选三式点心

black truffle har gau

XO prawn and scallop shui mai

edamame and parsnip ^{vg}

Vegan dim sum trio ^{vg}

纯素三式点心

edamame and parsnip ^{vg}

golden squash and lily bulb ^{vg}

black pepper eryngii mushroom shui mai ^{vg}



Crispy duck salad +5 | 香酥鸭沙拉

pomelo, pine nut, shallot

Roasted pumpkin and organic spelt grain salad ^{vg}

香烤南瓜有机古麦沙拉

mango and Thai chilli vinaigrette, preserved pumpkin, crispy sweet potato

Morel mushroom and vegetable spring rolls ^v | 羊肚菌春卷

crispy seaweed

Mains

choose one
to share



Grilled Chilean sea bass in honey +10 | 蜜汁焗鲈鱼

edamame



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

sugar snap



Spicy prawn ^g | 咖喱汁虾球

almond

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, mantou

Stir-fried baby broccoli and preserved olives ^{vg} | 贰苾兰花苗

crispy seaweed, pine nut

Stir-fried plant-based chicken and sugar snap ^{vg} | 黑椒炒斋鸡

black pepper, red bell pepper



Homemade egg tofu and aubergine claypot ^v | 豆腐茄子天白菇煲

shiitake mushroom, chilli, black bean sauce

Rice

Steamed jasmine rice ^{vg/g} | 茉莉香米饭

Dessert

Signature dessert | 甜品

		Drinks			
Cocktails	Lychee and Rose Martini				10
	Belvedere vodka, lychee, rose, lime, orange cream bitters				
	Osmanthus Paloma				10
	Volcan tequila, pink grapefruit, agave, Saicho Osmanthus Saprklng tea				
Chinese Highballs	Amber Sour				10
	Hennessy V.S.O.P cognac, BEPI Saliza Amaretto Veneziano, lemon, cane sugar				
	Crystal Colada				10
	BACARDÍ Carta Blanca rum, Eminente Reserva 7 yrs rum, pineapple, lime, clarified coconut milk				
	Dragon Tail				10
	Grey Goose vodka, Dragon Well green tea, yuzu, kumquat, Saicho Darjeeling Sparkling tea				
	Oolong Lantern				10
	Johnnie Walker Black Label whisky, Akashi-Tai umeshu, Oolong tea, thyme, lemon, plum bitters, Double Dutch soda water				
	Moonflower				10
	Tanqueray No. TEN gin, Green Flamingo tea, lychee, rose, ginger, cucumber, lime, Saicho Jasmine Sparkling tea				
Chinese Iced Tea	Wild Hibiscus				10
	Hibiscus tea, raspberry, pink peppercorn, lemon, rhubarb soda				
	Botanica				10
	Jasmine Chung Hao tea, kumquat, lemon zest, yuzu soda				
		S	M	L	Btl
		125ml	175ml	500ml	750ml
Wine	Rioja Crianza Heraclio Alfaro white	9	12	31	40
	Pinot Blanc Tradition Cave de Turckheim red	9	12	31	40
	Circumstance Cape Coral rosé	9	12	31	40
Beer and Cider	Asahi Super Dry				7
	Japan 330ml 5.2%				
	Asahi Super Dry 0%				7
	Japan 330ml 0%				
Juices	Orange, Apple, Pineapple, Cranberry, Grapefruit				6