



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

Autumn / Winter 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 allergens
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 2,000 calorie
a day for women and 2,500 for men.

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



À LA CARTE

Hakkasan's à la carte menu showcases a refined selection of signature Cantonese dishes, balancing traditional techniques with modern influences. Designed for sharing, the menu invites guests to create their own dining experience.

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

✱ | Hakkasan signature whole Peking duck | 北京片皮鸭
130 (2858 kcal)

with Oscietra caviar | 阿斯特拉鱼子酱片皮鸭
190 (2885 kcal)

with Beluga caviar | 贝鲁加鱼子酱片皮鸭
345 (2885 kcal)

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 bisque with sea bass | 御品鲈鱼龙虾汤
crispy dried scallop, pickled mooli, balsamic vinegar pearls (730 kcal) 19

Hot and sour soup | 湘洲酸辣羹 17
chicken, black fungus, pomelo (649 kcal)

Sweetcorn soup^{vg/g} | 斋粟米羹 13
gai lan (279 kcal)

Dim sum

点心

Supreme dim sum platter | 至尊特色点心 (1595 kcal) 62

XO prawn and scallop shui mai | 海皇XO鲜虾烧卖

black truffle har gau | 黑松露虾饺

crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺

Dover sole with pickled chilli | 泡椒龙脷鱼蒸饺

peppercorn blue swimmer crab dumpling | 胡椒青花蟹肉饺

edamame and parsnip^{vg} | 欧防风翡翠上素饺

Steamed selection of dim sum | 精选四式点心 (1175 kcal) 49

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 pickled chilli | 泡椒龙脷鱼蒸饺

black truffle har gau | 黑松露虾饺

Vegan dim sum^{vg} | 纯素四式点心 (887 kcal) 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 pancakes

60g | 54 (872 kcal)

120g | 103 (1743 kcal)

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 32
pomelo, pine nut, shallot (718 kcal)
- Roasted pumpkin and organic spelt grain salad ^{vg} 26
香烤南瓜有机古麦沙拉
mango Thai chilli vinaigrette, preserved pumpkin, crispy sweet potato (627 kcal)

Small eats

小吃

- ✳️ 24-hour slow-roasted Iberico pork char siu 36
慢烤西班牙黑毛猪叉烧
black garlic glaze, crackling, mustard dressing (679 kcal)
- Wagyu beef Shanghai dumpling | 和牛上海锅贴 28
black vinegar glaze, pickled cucumber, pickled watermelon radish (995 kcal)
- Black truffle prawn toast | 松露百花虾 26
youtiao, truffle mayo, sesame (802 kcal)
- Salt and pepper squid | 椒盐鲜鱿 24
red chilli, spring onion (643 kcal)
- ✳️ Golden fried soft shell crab | 金丝软壳蟹 20
egg floss, chilli (583 kcal)
- Prawn and scallop kataifi rolls | 海虾元贝千丝卷 19
onion, celery, mango puree (905 kcal)
- Crispy duck rolls | 粤式香酥鸭春卷 19
pickled red cabbage, plum sauce (849 kcal)
- Crispy silken tofu ^{vg} | 百味脆皮炸豆腐 16
soy floss (754 kcal)
- Morel mushroom and vegetable spring rolls ^v | 羊肚菌春卷 16
edamame, osmanthus fragrance (620 kcal)

Braised whole lobster noodles in royal supreme broth | 姜葱黄焖龙虾面
ginger, spring onion, cloud ear fungus
98 (3275 kcal)

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

Fish 鱼

- ✳ Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼 64
baby broccoli (994 kcal)
- Steamed Chilean sea bass ^g | 清蒸智利鲈鱼 58
okra, ginger, spring onion (740 kcal)
- ✳ Roasted silver cod | 香橙焗鳕鱼 56
Champagne, honey (1249 kcal)
- Wok-seared silver cod in calamansi king soy sauce 49
香煎银鳕鱼配酸柑烧汁
kumquat purée, micro coriander, truffle tuile (1221 kcal)

Seafood 海鲜

- Sweet and spicy pepper chargrilled octopus | 烧椒酱炭烧章鱼腿 43
heirloom tomato salad, grilled pepper sauce (682 kcal)
- Crispy freshwater prawn | 辣子琵琶基围虾 38
dried chilli, cashew nut (1168 kcal)
- Sweet and sour prawn | 石榴咕嚕虾 36
pineapple, pomegranate (1313 kcal)
- ✳ Spicy prawn ^g | 咖喱汁虾球 34
almond (938 kcal)

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 (1177 kcal)
- Stir-fried plant-based chicken and sugar snap ^{vg} | 黑椒炒斋鸡 20
black pepper, red bell pepper (602 kcal)
- Vegan XO stir-fried mushroom and pumpkin ^{vg} | 素XO炒杂菌南瓜 26
maitake, white shimeji and pioppino mushroom, shiitake powder (653 kcal)
- Pak choi | 银白菜苗 18
garlic, ginger, oyster sauce (291 kcal)
- Stir-fried baby broccoli and preserved olives ^{vg} | 贰蕊兰花苗 18
crispy seaweed, pine nut (401 kcal)
- Asparagus | 芦笋 16
garlic, ginger, oyster sauce (302 kcal)

✧ | Charcoal grilled Japanese A5 Wagyu beef | 黑菌炭烧日本A5和牛
sake and black truffle honey sauce
103 (1867 kcal)

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 (1925 kcal)
- ✧ Smoked beef ribs with jasmine tea | 茶香薰牛肋骨 47
red wine lotus root, honey (1919 kcal)
- ✧ Stir-fried black pepper beef fillet with Merlot | 蒜子黑椒菲力牛粒 49
Thai spring onion (1046 kcal)
- Black garlic Iberico pork claypot | 黑蒜西班牙黑毛猪煲 39
10-year-old Shaoxing wine, preserved mooli, lemongrass, celery (1349 kcal)
- Sweet and sour Dingley Dell pork | 石榴咕嚕肉 32
pineapple, pomegranate (1268 kcal)

Poultry
家禽

- ✧ Black truffle roasted duck | 黑菌明炉烧鸭 55
tea plant mushroom, mountain yam (1940 kcal)
- Roasted chicken in satay sauce | 沙爹脆皮鸡 36
chestnut, peanut (1855 kcal)
- Sanpei chicken claypot | 台式三杯鸡煲 29
sweet basil, chilli, spring onion (845 kcal)

Noodles
and rice
面条和米饭

- Golden fried rice with prawn | 黄金鲜虾炒饭 28
bell pepper, lettuce, pineapple and chilli (1433 kcal)
- Wok-fried rib eye beef ho fun noodles | 牛肋眼干炒河粉 32
bean sprouts, spring onion, fried enoki mushroom (1820 kcal)
- ✧ Hakka noodles ^{vg} | 客家炒中华拉面 23
shimeji mushroom, bean sprouts (909 kcal)
- Vegetable fried rice with preserved olive leaf ^{vg} | 榄菜素炒饭 19
asparagus, sweetcorn, edamame, carrot (879 kcal)
- Spring onion and egg fried rice ^v | 葱花蛋炒饭 (1074 kcal) 19
- Steamed jasmine rice ^{vg/g} | 茉莉香米饭 (321 kcal) 8