Hakkasan Signature Brunch

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

55 per person

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

Salad
choose one to share

Crispy duck salad | 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 Thai chilli vinaigrette, preserved pumpkin, crispy sweet potato

Steamed dim sum
choose one per person

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]

Mains
choose one per person

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

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 puree, 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] | 贰菘兰花苗
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

Side
Seasonal vegetables [vg] | 时令蔬菜

Rice
Steamed jasmine rice [vg/g] | 茉莉香米饭

Dessert
Jivara bomb [v] | 吉瓦那炸弹