SIGNATURE MENUS

Hakkasan's signature menus have been expertly curated by our chefs, showcasing a selection of our finest signature Cantonese dishes, created especially to be enjoyed between friends and family.

Each of the menus will take you on a journey of culinary discovery, offering the perfect balance of taste and flavour.

氷 | Emerald (Vegan)

A symbol of wealth, abundance and prosperity

88 per person
available for parties of two or more

Small eats 小吃

Vegan dim sum [vg] | 纯素四式点心
golden squash and lily bulb [vg]
edamame and parsnip [vg]
black pepper eryngii mushroom shui mai [vg]
wild mushroom with black truffle bean curd wrap [vg]

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

Mains 主菜

Stir-fried plant-based
chicken and sugar snap [vg] | 黑椒炒斋鸡
black pepper, red bell pepper

Vegan XO stir-fried mushrooms
and pumpkin [vg] | 素XO炒杂菌南瓜
maitake, white shimeji and pioppino mushroom,
shiitake powder

Tofu, shiitake mushroom and
aubergine claypot [vg] | 豆腐茄子天白菇煲
chilli, black bean sauce

Stir-fried baby broccoli and
preserved olives [vg] | 贰菘兰花苗
crispy seaweed, pine nut

Sides 小菜

Seasonal vegetables [vg] | 时令蔬菜

Steamed jasmine rice [vg/g] | 茉莉香米饭

Dessert 甜点

Signature dessert | 甜品

氷 | Sapphire

Embodying wisdom, loyalty, protection and good fortune

138 per person
available for parties of two or more

Small eats 小吃

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar
XO prawn and scallop shui mai
Dover sole with pickled chilli
black truffle har gau

Crispy duck salad | 香酥鸭沙拉
pomelo, pine nut, shallot

Mains 主菜

Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼
baby broccoli

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

Black truffle roasted duck | 黑菌明炉烧鸭
tea plant mushroom, mountain yam

Crispy freshwater prawn | 辣子琵琶基围虾
dried chilli, cashew nut

Sides 小菜

Seasonal vegetables [vg] | 时令蔬菜

Steamed jasmine rice [vg/g] | 茉莉香米饭

Dessert 甜点

Signature dessert | 甜品

Jade Signature Menu

A symbol of harmony, balance and enduring good fortune

238 per person
available for parties of two or more

Small eats 小吃

Hakkasan signature Peking duck with Oscietra caviar | 阿斯特拉鱼子酱片皮鸭

Steamed selection of dim sum | 精选四式点心
crystal lobster dumpling with Oscietra caviar | 黑鱼子龙虾饺
XO prawn and scallop shui mai | 海皇XO鲜虾烧卖
Dover sole with pickled chilli | 泡椒龙脷鱼蒸饺
Black truffle har gau | 黑松露虾饺

Black truffle prawn toast | 松露百花虾
youtiao, truffle mayo, sesame

Mains 主菜

Grilled Chilean sea bass in honey | 蜜汁焗鲈鱼
baby broccoli

Charcoal-grilled Japanese A5 Wagyu beef | 黑菌炭烧日本A5和牛
sake and black truffle honey sauce

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

Second course of Peking duck | 北京鸭二度
choice of XO sauce
black bean sauce or ginger and spring onion

Sides 小菜

Vegan XO stir-fried mushrooms and pumpkin ^{vg} | 素XO炒杂菌南瓜
maitake, white shimeji and pioppino mushroom, shiitake powder

Steamed jasmine rice $^{vg/g}$ | 茉莉香米饭

Dessert 甜点

Signature dessert | 甜品

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.

Our award-winning Silver Hill Duck from Ireland is celebrated for its succulent, tender meat, rich flavour and perfectly crisp skin.

Hakkasan signature whole Peking duck | 北京片皮鸭
130

with Oscietra caviar | 阿斯特拉鱼子酱片皮鸭
190

with Beluga caviar | 贝鲁加鱼子酱片皮鸭
345

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 — 19
crispy dried scallop, pickled mooli, balsamic vinegar pearls

Hot and sour soup | 湘洲酸辣羹 — 17
chicken, black fungus, pomelo

Sweetcorn soup [vg/g] | 斋粟米羹 — 13
gai lan

Dim sum
点心

Supreme dim sum platter | 至尊特色点心 — 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 — 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 — 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

120g | 103

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

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

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

Wagyu beef Shanghai dumpling | 和牛上海锅贴 — 28
black vinegar glaze, pickled cucumber, pickled watermelon radish

Black truffle prawn toast | 松露百花虾 — 26
youtiao, truffle mayo, sesame

Salt and pepper squid | 椒盐鲜鱿 — 24
red chilli, spring onion

Golden fried soft shell crab | 金丝软壳蟹 — 20
egg floss, chilli

Prawn and scallop kataifi rolls | 海虾元贝千丝卷 — 19
onion, celery, mango puree

Crispy duck rolls | 粤式香酥鸭春卷 — 19
pickled red cabbage, plum sauce

Crispy silken tofu [vg] | 百味脆皮炸豆腐 — 16
soy floss

Morel mushroom and vegetable spring rolls [v] | 羊肚菌春卷 — 16
edamame, osmanthus fragrance