



## Signature Menus

Hakkasan Mayfair  
17 Bruton Street  
London W1J 6QB

Tel +44 (0)20 7927 7003  
Fax +44 (0)20 7907 1889  
[mayfairgroups@hakkasan.com](mailto:mayfairgroups@hakkasan.com)  
[hakkasan.com](http://hakkasan.com)

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.



# Lunch

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## Signature menu

### Lunch

42 per person  
for parties of two or more  
dragons well green tea

### Small eat

Char sui bun

Har gau

Chinese chive dumpling

Black truffle and chicken roll

Baked venison puff

Crispy bean curd red rice cheung fun <sup>v</sup>

Stir-fry French bean with vegetarian XO sauce <sup>v</sup>

### Dessert

Chef selection



## Lotus menu

The water lily plant is a promise of truth, purity and enlightenment.

60 per person  
for parties of two or more

## Small eat

Crispy bean curd peel and basil cress salad <sup>v</sup>  
with mango and onion in peanut yuzu dressing

Vegetarian dim sum platter <sup>v</sup>  
gong choi and lily bulb dumpling,  
cordycep flower shumai,  
Chinese chive jade dumpling,  
soy crumble bean curd dumpling

## Main

Stir-fry black pepper vegetarian chicken <sup>v</sup>  
with sugar snap

Tofu, aubergine and Japanese mushroom claypot <sup>v</sup>  
with homemade tofu, chilli and black bean sauce

Stir-fry baby broccoli and preserved olive <sup>v</sup>  
with crispy seaweed and pine nut

Three style mushroom stir-fry <sup>v</sup>  
with gai lan, lily bulb and macadamia nut

Seasonal vegetable <sup>v</sup>

Steamed jasmine rice <sup>v</sup>

## Dessert

Chef selection <sup>v</sup>

## Bamboo menu

Never losing all its leaves, bamboo is a symbol for durability and steadfastness.

70 per person  
for parties of two or more

## Small eat

### Dim sum platter

scallop shumai,  
har gau,  
Chinese chive dumpling,  
duck and yam bean dumpling

### Golden fried soft shell crab

with red chilli

## Main

### Pan-fry silver cod

### Spicy prawn

with lily bulb and almond

### Roasted chicken in satay sauce

### Stir-fry rib eye beef with lily bulb in black bean sauce

### Seasonal vegetable <sup>v</sup>

### Steamed jasmine rice <sup>v</sup>

## Dessert

### Chef selection

## Phoenix menu

The mythical bird is a symbol of the sun, a bearer of good fortune, and longevity.

90 per person  
for parties of two or more

### Small eat

#### Dim sum platter

scallop shumai,  
har gau,  
Chinese chive dumpling,  
duck and yam bean dumpling

#### Crispy duck salad

with pomelo, pine nut and shallot

### Main

#### Grilled Chilean seabass in honey

#### Crispy fresh water prawn

with dried chilli and cashew nut

#### Roasted chicken in satay sauce

#### Stir-fry black pepper rib eye beef with Merlot

#### Seasonal vegetable <sup>v</sup>

#### Steamed jasmine rice <sup>v</sup>

### Dessert

#### Chef selection

## Dragon menu

The enduring symbol of power, strength and vigilance.

120 per person  
for parties of two or more

A glass of Louis Roederer Brut Premier NV  
Champagne, France 12%

## Small eat

### Hakkasan signature Peking duck

first course with pancake  
second course with a choice of XO sauce, black bean sauce  
or ginger and spring onion

### Supreme dim sum platter

gold leaf lychee and lobster dumpling  
abalone and chicken shumai with caviar  
royal king crab jade dumpling  
dover sole dumpling with black truffle

## Main

### Roasted silver cod

with Champagne and honey

### Stir-fry Alaskan king crab in XO sauce

with sugar snap and shimeji mushroom

### Mongolian style lamb chop

### Stir-fry lotus root, asparagus and lily bulb<sup>v</sup>

in black pepper

### Steamed jasmine rice<sup>v</sup>

## Dessert

### Chef selection



## Supreme

	GBP
Hakkasan signature Peking duck with: 魚子片皮鴨	
Beluga caviar	320
Hakkasan special reserve Qiandao caviar	220
Prunier caviar	150
whole duck, with 16 pancake and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	
Hakkasan signature Peking duck	110
北京片皮鴨	
whole duck, with 16 pancake, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	