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Hakkasan Shanghai

A la Carte 零点菜单

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珍品  
Supreme  
Special Dish

魚子醬片皮鴨	Crispy duck with superior caviar with pancakes and baby cucumber second course with a choice of XO sauce, black bean sauce or ginger and spring onion
金裝佛跳牆 (每位) (24 小時預定)	Monk jumps over the wall double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)
二十頭日本吉品鮑 (每只)	Braised supreme dried whole Japanese abalone whole abalone in oyster sauce (20 head)
黃燜黑菌澳洲鮑 (每只)	Braised whole fresh abalone in black truffle sauce
鮑汁花菇扣辽參 (每位)	Stewed sea cucumber in abalone gravy with spotted mushroom
黃燜蟹肉官燕湯 (每位)	Braised superior bird's nest in yellow broth with fresh crab meat

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湯類  
Soup

龍皇粟米羹	Royal sweetcorn soup with lobster and minced gai lan
湘州酸辣羹	Hot and sour soup with chicken and shiitake
竹筴松茸菌湯	Chinese wild mushroom soup with truffle, bamboo pith and shiitake mushroom
金瓜鮭魚湯	Braised seabass soup with pumpkin
鮮人參炖雞湯	Double boiled fresh ginseng in superior broth with chicken

小吃 Small Eat	四式点心拼	Dim sum platter scallop siew mai, har gau, chive dumpling and roast duck mushroom
	斋点心拼	Vegetarian dim sum platter <sup>V</sup> morel crystal dumpling, steamed dumpling with autumn truffle, truffle pumpkin puff and cheese croquette
	沙律香酥鸭	Crispy duck salad with pomelo, pine nut and shallot
	黑松露和牛沙律	Salad of Wagyu tenderloin (M9) with black truffle
	金装脆皮花腩仔	Crispy pork belly with wolfberry and mustard sauce
	鸿运乳猪件	Roasted suckling pig
	紫菇炒斋菘	Stir-fry wild mushroom and water chestnut lettuce wrap <sup>V</sup>
	茶香薰乳骨	Jasmine tea smoked pork ribs
	香酥鸭春卷	Crispy duck roll
	醉鸡拼鲍鱼海蜆	Marinated chicken with abalone and jellyfish served cold
	上海鸡锅贴	Grilled Shanghai dumpling
	鹅肝虾多士	Sesame prawn toast with foie gras
	椒盐鲜鱿	Salt and pepper squid
	金丝软壳蟹	Golden fried soft shell crab with red chilli and curry leaf
	凉拌芦笋沙拉菜	Green salad with asparagus <sup>V</sup> with dried cherry tomatoes, lemongrass vinaigrette
	太湖龙虾菘	Stir-fry lobster, sweetcorn, yam bean and pomelo wrap

10% 的服务费将被添加到您的帐单

A discretionary service charge of 10% will be added to  
your bill

虽然我们采取了一切谨慎措施，菜单上的菜仍可能含有未列明的成分而这些成分很可能会引起过敏反应。

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.

有过敏体质的客人需要意识到这种风险，并应该咨询我们的员工有关食物过敏的信息

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.

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鱼类  
Fish

香槟汁焗黑鳕鱼	Roasted silver cod with Champagne and honey
川辣鲈鱼球	Stir-fry Chilean seabass with Sichuan pepper sweet basil and spring onion
炭烧蜜汁焗鲈鱼	Grilled Chilean seabass in Chinese honey
东星斑 豉味蒸鱼柳 韭黄炒鱼柳	Red Star grouper steamed fillet with black bean or stir-fry with yellow chives
龙利鱼 豉味蒸鱼柳 韭黄炒鱼柳	Sole fish steamed fillet with black bean or stir-fry with yellow chives
每日特色	Daily special check with your server

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海鲜  
Seafood

豉味澳洲龙虾球	Stir-fry Australian lobster and baby bamboo with spicy black bean sauce
辣子琵琶虾	Crispy prawn with dried chilli and cashew nut
咖喱汁虾球	Spicy prawn with lily bulb and almond
极品山药炒玉带	Sautéed scallop in XO sauce with yam bean
酱爆鲍鱼仔	Sautéed fresh abalone in spicy bean sauce with lily bulb and spring onion
老虎虾 药材浸 豉油皇煎	Tiger prawn poached with Chinese herb pan-fried with soya sauce
波士顿龙虾 蒜茸蒸 生面底	Boston lobster steamed with garlic egg noodle
扇贝皇 蒜茸 XO酱 豉味	Steamed King scallop garlic and soya XO sauce black bean sauce

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家禽  
Poultry

碧绿太爷鸡	Jasmine tea smoked chicken
沙爹脆皮鸡	Roast chicken in satay sauce
台式三杯鸡煲	Sanpei chicken claypot with sweet basil, chilli and spring onion
夏果椒干炒鸡丁	Sautéed diced chicken with dried chilli and macadamia nuts
荷香麒麟清远鸡	Steamed chicken in lotus leaf
黑菌明炉烧鸭	Black truffle roast duck with cordyceps flower
京葱爆鸭片	Stir-fry Peking style duck with dried chilli, Sichuan pepper, baby leek and onion

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肉类  
Meat

柚子咕嚕肉	Sweet and sour pork with pomelo
客家花腩煲	Hakka pork belly claypot
蒜子黑椒牛仔粒	Stir-fry black pepper Angus striploin with merlot
客家酱香牛骨	Braised Australian beef short rib
低温水煮和牛	Slow cooked Wagyu beef (M9) with soya and spring onion sauce
蒙古酱羊扒	Mongolian style Australian lamb chop

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蔬菜 Vegetable	时蔬 奶白菜苗 广东菜心 广东芥兰 台湾豆苗 蒜茸 姜汁 蚝油	Choice of seasonal Chinese vegetable <sup>v</sup> Pak choi Guangdong choi sum Guangdong gai lan Taiwan snow pea shoot garlic ginger oyster sauce
	腐乳奶白菜苗	Stir-fry pak choi with preserved beancurd sauce <sup>v</sup>
	莲藕百合芦笋	Stir-fry lotus root, asparagus and lily bulb in black pepper <sup>v</sup>
	XO酱炒爽菜	Stir-fry water chestnut and sugar snap with XO sauce
	夏果三菇玉兰度	Three style mushroom stir-fry <sup>v</sup> with gai lan, lily bulb and macadamia nut
	天白菇豆腐煲	Tofu, aubergine and Japanese mushroom claypot with homemade tofu, chilli and black bean sauce
	四川麻婆豆腐	Sichuan mabo tofu with minced beef
	谭家焖丝瓜甫煲	Tham braised luffa melon in claypot
	瑶柱琵琶豆腐	Pan-fried pipa tofu with dried scallop

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斋菜 Vegetarian	罗汉佛味蔬	Monk's vegetables in taro dome <sup>v</sup> with lily flower, water chestnut, black fungus and lotus root
	酱爆炒四蔬	Four style vegetarian stir-fry in Sichuan sauce <sup>v</sup> with Thai asparagus, yam bean, shimeji mushroom and morinaga tofu
	夏果椒干斋鸡	Sautéed vegetarian chicken <sup>v</sup> with dried chilli and macadamia nuts

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面类  
Noodle

客家中华拉面	Hakka noodle
干炒牛肉河	Fried ho fun with beef and yellow chives
鲍汁焖伊面	Braised E-Fu noodle with abalone gravy
狮城炒米	Singapore vermicelli with seafood

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饭类  
Rice

瑶柱蛋白炒饭	Fried rice with dried scallop and egg white
黄金蛋炒饭	Golden fried rice with egg yolk
梅菜糯米饭	Mui chai glutinous rice <sup>v</sup>
素粒炒饭	Diced vegetable fried rice <sup>v</sup>
丝苗白饭	Steamed jasmine rice

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精选套餐 - 斋菜

每位 500元  
供六人或以上享用

Signature menu - Vegetarian

RMB 500 per person  
for parties of six or more

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小吃

Small Eat

凉拌芦笋沙拉菜

Green salad with asparagus  
with dried cherry tomatoes, lemongrass vinaigrette

斋点心拼

Vegetarian dim sum platter  
morel crystal dumpling, steamed dumpling with autumn truffle  
truffle pumpkin puff and cheese croquette

紫菇炒斋菘

Stir-fry wild mushroom and water chestnut lettuce wrap

正餐

Mains

夏果椒干斋鸡

Sautéed vegetarian chicken  
with dried chilli and macadamia nuts

天白菇豆腐煲

Tofu, aubergine and Japanese mushroom claypot  
with homemade tofu, chilli and black bean sauce

酱爆炒四蔬

Four style vegetarian stir-fry in Sichuan sauce

夏果三菇玉兰度

Three style mushroom stir-fry  
with gai lan, lily bulb and macadamia nut

罗汉佛味蔬

Monk's vegetables in taro dome  
with lily flower, water chestnut, black fungus

丝苗白饭

Steamed jasmine rice

甜品

Dessert

香料焦糖苹果

Five spice caramel apple  
green apple purée, ginger ice cream

精选雪芭

Selection of sorbet

水果拼盘

Fruit platter



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精选套餐

每位 650元  
供六人或以上享用

Signature menu

RMB 650 per person  
for parties of six or more

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小吃

Small Eat

四式点心拼

Dim sum platter  
scallop siew mai, chive dumpling  
har gau and roast duck mushroom

茶香薰乳骨

Jasmine tea smoked pork ribs

香酥鸭春卷

Crispy duck roll

正餐

Mains

川辣鲈鱼球

Stir-fry Chilean seabass with Sichuan pepper  
sweet basil and spring onion

蒜子黑椒牛仔粒

Stir-fry black pepper Angus striploin  
with merlot

辣子琵琶虾

Crispy prawn  
with dried chilli and cashew nut

京葱爆鸭片

Stir-fry Peking style duck  
with dried chilli, Sichuan pepper, baby leek and onion

时蔬<sup>v</sup>

Stir-fry seasonal vegetables<sup>v</sup>

丝苗白饭

Steamed jasmine rice

甜品

Dessert

香料焦糖苹果

Five spice caramel apple  
green apple purée, ginger ice cream

杯中柠檬

Lemon pot  
lemon curd, lemon mousse, meringue

水果拼盘

Fruit platter

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精选套餐

每位 850元  
供六人或以上享用

Signature menu

RMB 850 per person  
for parties of six or more

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小吃

Small Eat

四式点心拼

Dim sum platter  
scallop siew mai, chive dumpling  
har gau and roast duck mushroom

椒盐鲜鱿

Salt and pepper squid

沙律香酥鸭

Crispy duck salad  
with pomelo, pine nut and shallot

金丝软壳蟹

Golden fried soft shell crab  
with red chilli and curry leaf

正餐

Mains

蒜子黑椒牛仔粒

Stir-fry black pepper Angus striploin  
with merlot

香槟焗黑鳕鱼

Roasted silver cod  
with Champagne and honey

蒙古酱羊扒

Mongolian style Australian lamb chop

沙爹脆皮鸡

Roast chicken in satay sauce

XO酱炒爽菜

Stir-fry water chestnut and sugar snap with XO sauce

丝苗白饭

Steamed jasmine rice

甜品

Dessert

香料焦糖苹果

Five spice caramel apple  
green apple purée, ginger ice cream

杯中柠檬

Lemon pot  
lemon curd, lemon mousse, meringue

水果拼盘

Fruit platter

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精选套餐

每位 1280元  
供六人或以上享用

Signature menu

RMB 1280 per person  
for parties of six or more

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小吃  
Small Eat

魚子醬片皮鴨  
Crispy duck with Superior caviar  
pancake and baby cucumber

四式點心拼  
Dim sum platter  
scallop siew mai, chive dumpling  
har gau and roast duck mushroom

醉雞拼鮑魚海蜆  
Marinated chicken with abalone and jellyfish  
served cold

鵝肝蝦多士  
Sesame prawn toast with foie gras

湯  
Soup

鮮人參燉雞湯  
Double boiled fresh ginseng in superior broth  
with chicken

正餐  
Mains

豉味澳洲龍蝦球  
Stir-fry Australian lobster and baby bamboo  
with spicy black bean sauce

低溫水煮和牛  
Slow cooked Wagyu beef (M9)  
with soya and spring onion sauce

台式三杯雞煲  
Sanpei chicken claypot  
with sweet basil, chilli and spring onion

燒蜜汁焗鮭魚  
Grilled Chilean seabass in honey

蓮藕百合芦笋<sup>v</sup>  
Stir-fry lotus root, asparagus and lily bulb in black pepper<sup>v</sup>

瑶柱蛋白炒飯  
Fried rice with dried scallop and egg white

甜品  
Dessert

香料焦糖蘋果  
Five spice caramel apple

杯中檸檬  
Lemon pot

巧克力球  
Chocolate sphere

水果拼盤  
Fruit platter

