
Hakkasan Mayfair
A la Carte

Taste of Hakkasan

£38 per person with a choice of selected cocktail

Monday to Friday

Lunch - 12 midday - 5.00pm

Dinner - 6pm - 7pm

Saturday and Sunday

12 midday - 7pm

Small eat

choose one

Dim sum selection

with Szechuan salad

Vegetarian dim sum selection ^V

with Szechuan salad

Main

choose one

Veal ribs in Zhengjiang vinegar

Sanpei chicken claypot

with sweet basil, chilli and spring onion

Stir-fry black pepper rib-eye beef with merlot

XO scallop stuffed in zucchini

with Royal pumpkin sauce

Spicy prawn

with lily bulb and almond

Grilled Chilean seabass in honey

Stir-fry black pepper vegetarian chicken ^V

with sugar snap

Tofu, aubergine and Japanese mushroom claypot

with homemade tofu, chilli and black bean sauce

Stir-fry baby broccoli and preserved olive ^V

with crispy seaweed and pine nut

all mains come with seasonal vegetable and jasmine rice

Dessert

Selection of dessert

^V vegetarian

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.

Prices include VAT at the current rate.

A discretionary service charge of 13.5% will be added to your bill.
September 2016

Supreme Special Dishes	金裝佛跳牆	Monk jumps over the wall double-boiled soup with abalone, fish maw dried scallop, sea cucumber and dried shiitake (24 hours notice required)	£80.00
	十頭一級 日本網鮑扣羊肚菌 (原隻)	Braised dried whole Japanese abalone (10 head) whole extra-Supreme abalone with morel mushroom and sea cucumber (24 hours notice required)	£350.00
	二十頭日本吉品 鮑扣鵝掌 (原隻)	Braised dried whole Japanese abalone (20 head) whole abalone in Royal Supreme stock with goose feet, sea cucumber and Thai asparagus tip	£188.00
	魚子片皮鴨	Hakkasan signature Peking duck with: Hakkasan special reserve 'Qiandao' caviar	£215.00
		Beluga caviar	£280.00
		Prunier caviar whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£140.00
	太湖龍蝦菘	Stir-fry lobster, sweetcorn and yam bean wrap	£20.50
	香焗帝皇蟹爪	Baked black pepper Royal King crab stuffed with spring onion and shimeji mushroom	£28.50
高湯竹筍釀銀絲燕窩	Braised supreme bird nest with bamboo pith (24 hours notice required)	£43.00	

Only at Bruton The locally sourced ingredients that we use are subject to market availability	照燒農家羊	Grilled organic Rhug lamb cutlets in soy with baby coriander and chilli	£49.00
	貴妃香梅豬腩仔	Wok-fry pork belly in lychee sauce with plum and kumquat	£23.00
	黑菌碧綠多寶魚	Stir-fry turbot with black truffle and baby broccoli	£36.00
	碳燒海鹽日本和牛	Grilled Japanese Wagyu rib-eye with spring onion soy	£65.00
	川味龍蝦仔	Stir-fry langoustine Szechuan style with eryngii mushroom and curry leaf	£59.00
	三寶錦囊福袋	Three treasure crispy beancurd wrap with yam bean and shiitake mushroom	£18.00

Small eat	至尊四式點心拼	Supreme dim sum platter lychee and lobster dumpling, abalone shumai with caviar, Alaskan king crab dumpling, Dover sole dumpling with black truffle	£29.80
	四式點心拼	Dim sum platter scallop shumai, har gau, Chinese chive dumpling, duck and yam bean dumpling	£18.50
	齋點心拼	Vegetarian dim sum platter ^V crystal dumpling, yam bean and shiitake dumpling, water chestnut dumpling, vegetable beancurd roll	£12.30
	金箔鮮蝦餃	Steamed har gau with gold leaf	£25.00
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap ^V	£10.90
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£13.90
	香酥鴨卷	Crispy duck roll	£8.50
	上海雞鍋貼	Grilled Shanghai dumpling	£8.50
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	£17.50
	椒鹽鮮魷	Salt and pepper squid	£13.90
	茶香薰牛腩	Smoked beef ribs with jasmine tea	£23.50
	金絲軟殼蟹	Golden fried soft shell crab with red chilli	£13.90
	風沙南瓜豆腐	Salt and pepper tofu ^V homemade pumpkin tofu	£9.80
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^V	£13.80
Soup	龍皇粟米羹	Royal sweetcorn soup with lobster and minced gai lan	£16.80
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£12.90
	帝皇蟹肉鮭魚羹	Alaskan King Crab and Chilean seabass soup	£13.00
	齋粟米羹	Vegetarian sweetcorn soup ^V	£9.50
	齋湘洲素翅羹	Vegetarian hot and sour soup ^V	£11.50
Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	£22.30
	赤麻醬涼拌乳羊	Lamb salad with spicy peanut dressing	£11.90
	沙律脆雙寶	Crispy aubergine and eryngii salad ^V with mixed cress and lily bulb	£15.00

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£39.90
	金不換川辣鱈魚球	Stir-fry Chilean seabass with Szechuan pepper sweet basil and spring onion	£39.50
	媽蜜銀鱈魚	Golden fried silver cod with edamame and pomelo	£38.50
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	£39.90
	清蒸智利鱈魚	Steamed Chilean seabass with a choice of soy sauce, black bean sauce or ginger and spring onion	£39.00

Seafood	濃湯龍蝦網生麵	Braised lobster and egg noodle in Royal Supreme sauce	per 100g	£10.00
	剝椒蒸深水龍蝦仔	Steamed langoustine wrapped in glass vermicelli with chilli garlic sauce		£39.50
	豉味彩螳炒澳洲龍蝦球	Stir-fry Australian lobster in spicy black bean sauce		£61.80
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut		£24.50
	XO醬翠玉環帶子	XO scallop stuffed in zucchini with Royal pumpkin sauce		£28.00
	咖哩汁蝦球	Spicy prawn with lily bulb and almond		£21.00
	古味帝皇蟹球	Alaskan Royal King crab in black bean sauce with lily bulb and Thai spring onion		£44.00

Poultry	茶香薰雞	Jasmine tea smoked chicken	£18.50
	沙爹脆皮雞	Roasted chicken in satay sauce	£19.50
	台式三杯雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	£19.50
	川式脆皮燒雞	Roasted Szechuan chicken with shimeji mushroom	£23.50
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom	£33.90
	挂爐琵琶鴨	Pipa duck	£22.50
	京葱爆鴨片	Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion	£22.50
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£18.00
	鎮江牛仔排	Veal ribs in Zhengjiang vinegar	£28.00
	蒜子黑椒牛仔粒	Stir-fry black pepper rib-eye beef with merlot	£24.90
	辣子雪花神戶牛肉	Pan-fried Wagyu beef in spicy Szechuan sauce	£61.00
	蒙古醬羊扒	Mongolian style lamb chop	£29.50
	蝦子京蒜爆鹿柳肉	Spicy venison stir-fry with eryngii mushroom, baby leek and dried chilli	£26.90
Tofu	天白菇自製豆腐煲	Tofu, aubergine and Japanese mushroom claypot with homemade tofu, chilli and black bean sauce	£13.80
	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	£13.90

Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable ^v	
	銀白菜苗	pak choi	£12.80
	芥蘭	gai lan	£12.80
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb ^v in black pepper	£12.80
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, ginger and preserved beancurd sauce ^v	£12.80
	貳崧蘭花苗	Stir-fry baby broccoli and preserved olive ^v with crispy seaweed and pine nut	£13.00
	夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	£18.90
欖菜干扁四季豆	French bean and minced chicken in spicy bean sauce	£12.90	
Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^v with sugar snap	£16.00
	醬爆炒四蔬	Four style vegetarian stir-fry in Szechuan sauce ^v with Thai asparagus, yam bean, shimeji mushroom and silken tofu	£17.90
	梅菜糯米飯	Mui choi glutinous rice ^v	£8.50
Noodle	星州炒米	Singapore vermicelli with prawn and squid	£12.50
	客家炒中華拉麵	Hakka noodle ^v with shimeji mushroom, baby leek and salted turnip	£11.50
	乾炒牛肉河	Rib-eye beef ho fun in King soya	£18.80

Signature Menu
Vegetarian

£58.00 per person
for parties of three or more

Small Eat

Salt and pepper tofu ^v
homemade pumpkin tofu

Vegetarian dim sum platter ^v
crystal dumpling, vegetable shumai, yam bean and shiitake
dumpling and vegetable beancurd roll

Main

Stir-fry black pepper vegetarian chicken ^v
with sugar snap

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

Stir-fry baby broccoli and preserved olive ^v
with crispy seaweed and pine nut

Three treasure crispy beancurd wrap ^v
with yam bean and shiitake mushroom

Side

Seasonal vegetable

Jasmine rice

Dessert

Signature dessert

Signature Menu

£68.00 per person
for parties of three or more

Small Eat

Dim sum platter

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

Crispy aubergine and eryngii salad

with mixed cress and lily bulb

Main

Spicy prawn

with lily bulb and almond

Stir-fry black pepper rib-eye beef with merlot

Golden fried silver cod

with edamame and pomelo

Roasted chicken in satay sauce

Side

Seasonal vegetable

Jasmine rice

Dessert

Signature dessert

Signature Menu

£78.00 per person
for parties of three or more

Small Eat

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

Crispy duck salad
with pomelo, pine nut and shallot

Main

Stir-fry turbot with black truffle and baby broccoli

Crispy fresh water prawn
with dried chilli and cashew nut

Roasted Szechuan chicken
with shimeji mushroom

Veal ribs in Zhengjiang vinegar

Side

Seasonal vegetable

Jasmine rice

Dessert

Signature dessert

Signature Menu

£98.00 per person
for parties of three or more

Small Eat

Gold leaf har gau and sesame prawn toast
with foie gras

Baked black pepper Royal King crab
stuffed with spring onion and shimeji mushroom

Main

Black truffle roasted duck
with tea plant mushroom

Roasted silver cod
with Champagne and honey

Mongolian style lamb chop

Stir-fry langoustine Szechuan style
with eryngii mushroom and curry leaf

Side

Seasonal vegetable

Jasmine rice

Dessert

Signature dessert

Signature Menu

£128.00 per person
for parties of two or more

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

Small Eat

Peking duck with Hakkasan
special reserve 'Qiandao' caviar
first course with pancakes
second course with a choice of XO sauce,
black bean sauce or ginger and spring onion

Gold leaf har gau and sesame prawn toast
with foie gras

Golden fried soft shell crab
with red chilli and curry leaf

Main

Grilled Japanese Wagyu rib-eye
with spring onion soy

Stir-fry Australian lobster in spicy black bean

Grilled Chilean seabass in honey

Side

Stir-fry lotus root, asparagus and lily bulb ^v
in black pepper

Jasmine rice

Dessert

Signature dessert

