



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
www.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

* * * * *



Signature menu

Lunch

£40 per person
for parties of three or more

Small eat

Har gau

Scallop shumai

Prawn and gai lan cheung fun

Char sui bun

Grilled Shanghai dumpling

Morel mushroom and vegetable spring roll ^v

Baked venison puff

Jasmine tea smoked organic pork ribs

Seafood dumpling consommé

Main

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

Dessert

Jivara Bomb

hazelnut praline, milk chocolate, rice crispies



Signature menu

Lunch

£45 per person
for parties of three or more

Small eat

Steamed dim sum selection

scallop shumai, Chinese chive dumpling, har gau

Crispy duck roll

Sesame prawn toast with foie gras

Main

Stir-fry black pepper rib-eye beef with merlot

Roasted chicken in satay sauce

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

Seasonal vegetable

Steamed jasmine rice

Dessert

Jivara Bomb

hazelnut praline, milk chocolate, rice crispies



Dinner

* * * * *



Signature menu

Vegetarian

£58 per person
for parties of two or more

Small eat

Salt and pepper tofu
homemade pumpkin tofu

Vegetarian dim sum platter
crystal dumpling, yam bean and shiitake dumpling,
water chestnut dumpling, vegetable beancurd roll

Main

Stir-fry black pepper vegetarian chicken
with sugar snap

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

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

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

Seasonal vegetable

Steamed jasmine rice

Dessert

Matcha apple custard bun
poached apple, vanilla, almond feuillitine



Signature menu

£68 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

Roasted chicken in satay sauce

Golden fried silver cod

with edamame and pomelo

Seasonal vegetable

Steamed jasmine rice

Dessert

Matcha apple custard bun

poached apple, vanilla, almond feuillitine



Signature menu

£78 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 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 chicken in satay sauce

Veal ribs in Zhengjiang vinegar

Seasonal vegetable

Steamed jasmine rice

Dessert

Milk chocolate and cashew parfait

lemon, milk chocolate, roasted cashew



Signature menu

£98 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 nameko 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

Seasonal vegetable

Jasmine rice

Dessert

Spiced plum pot
cinnamon madeleine, vanilla, lemon, amaretto



Signature menu

£128 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

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

Jasmine rice

Dessert

Chestnut roulade
chocolate, pear, rum raisin ice cream

Spiced plum pot
cinnamon madeleine, vanilla, lemon, amaretto

A discretionary service charge of 13.5% will be added to your bill.
Prices include VAT at the current rate.



Signature Champagne and Sparkling Wine

NV Louis Roederer Brut Premier 12%
Champagne, France £79

NV Perrier-Jouët Blason Brut Rosé 12%
Champagne, France £90

2010 Nyetimber 'Classic Cuvée' 12%
West Sussex, England £77

2010 Hush Heath Estate 'Balfour' Brut Rosé 12%
Kent, England £92

Signature White Wine

2013 Sylvaner 'Sylvacello', Cave de Tuckheim 12%
Alsace, France £29

2014 Albariño 'Marinero', Terras Gauda 12%
Rías Baixas, Spain £45

2012 Sauvignon Blanc 'Kekerengu Coast', Astrolabe 13%
Marlborough, New Zealand £63

2013 Soave Classico 'La Rocca', Pieropan 13%
Veneto, Italy £76

2012 Hildegard, Au Bon Climat 13.5%
Santa Maria Valley, California £102



Signature Red Wine

2015 Syrah 'Back Block', Brookfields 13.5%
Hawke's Bay, New Zealand £48

2010 Château de Barbe Blanche,
Lussac-St-Émilion 14.5%
Bordeaux, France £58

2012 Merlot 'Claypot', Laibach 14%
Stellenbosch, South Africa £62

2013 Barbera 'Fides', Pio Cesare 14%
Piedmont, Italy £93

2013 Savigny-lès-Beaune 1^{er} Cru
'Les Narbantons', M-Mugneret 13%
Côte de Beaune, Burgundy £139

Signature Cocktail

Character £12.90

Hakkatini

Pink Mojito

Strength and Grace £12.90

Smoky Negroni

Berkeley Daiquiri

Only at Bruton £12.90

Sakura Martini

Royal Bruton Cup

Fruit blends £7.50

Kowloon Cooler

Coco Passion