



Hakkasan Brunch

Hakkasan New York
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Brunch Bellinis

Bellini

peach purée and prosecco
\$16

Apricot Bellini

apricot purée and prosecco
\$16

Strawberry and Ginger Bellini

strawberries, ginger and prosecco
\$16

Champagne Et Sparkling

NV Louis Roederer Brut Premier Champagne, France

\$22 glass \$125 bottle

2010 Crémant du Jura, Domain Rolet

Jura, France

\$13 glass \$55 bottle

NV Perrier-Jouët Blason Brut Rosé Champagne, France

\$28 glass \$145 bottle



Brunch

\$39 per person

includes one pot of green tea
or lemongrass and jasmine ice tea

帶子蝦燒賣

Scallop shumai

蟹肉韭菜餃

Prawn and Chinese chive dumpling

筍粒蝦餃皇

Har gau

豉味鱸魚卷

Chilean seabass daikon roll

脆皮炸蝦角

Crispy prawn dumpling

香酥鴨春卷

Crispy duck roll

叉燒包

Roasted pork bun

XO醬鴨絲炒烏冬

Stir-fry udon noodle with duck
in XO sauce

Dessert

Selection of homemade macarons

Hakkasan New York
Dim Sum

Bespoke Tea
Listing by
Yauatcha

茉莉香片	Jasmine Green Tea Taipei, Taiwan \$8.00
三峽龍井綠茶	Dragon's Well Green Tea Sanshi, Taipei, Taiwan \$8.00
四季烏龍	Four Seasons Oolong Taipei, Taiwan \$8.00
古典美人	Classical Beauty Taipei, Taiwan \$8.00
安溪鐵觀音	Anxi Tie Guan Yin (roasted) Fujian, China \$10.00
普洱	Old Puer Ya Jian Yunnan, China \$12.00
銀針白毫	Silver Needle Fujian, China \$15.00
滇紅	Tian Hong Yuannan, China \$12.00
高山烏龍	High Mountain Oolong Taipei, Taiwan \$12.00

A suggested gratuity of 20% will be added to all parties of 6 and more

Steamed
Dim Sum
蒸類

帶子蝦燒賣	Scallop shumai ✕ \$10.00
鮑魚雞燒賣	Chicken and abalone shumai \$32.00
竹筴上素餃	Bamboo dumpling ^v \$6.00
筍粒蝦餃皇	Har gau ✕ \$9.00
蟹肉韭菜餃	Prawn and Chinese chive dumpling \$8.00
榆耳綠葉餃	Chive flower dumpling ^v \$8.00
珍珠糯米雞	Sticky rice in lotus leaf with chicken, minced pork and dried scallop \$6.00
上湯小龍包	Shanghai siew long bun \$9.00
羊肚菌素餃	Morel crystal dumpling ^v \$11.00
腐皮芙蓉卷	Beancurd lotus roll ^v \$6.00
叉燒包	Roasted pork bun \$10.00
酸辣汁餃子	Poached Peking dumpling \$8.00
豉味鱸魚卷	Chilean seabass daikon roll in black bean sauce \$12.00

Cheung fun
腸粉類

腐皮蝦腸粉 Crispy beancurd prawn cheung fun
\$12.00

神戶牛肉腸粉 Wagyu beef cheung fun
\$18.00

金銀帶子腸粉 Scallop cheung fun
\$11.00

三菇素腸粉 Mushroom cheung fun ^v
\$8.00

Fried, Baked and
Grilled Dim Sum
煎, 烤, 炸點心類

香酥鴨春卷	Crispy duck roll \$14.00
鵝肝蝦多士	Sesame prawn toast with foie gras \$22.00
韭菜雞鍋貼	Pan-seared Shanghai dumpling \$8.00
上海齋鍋貼	Pan-seared vegetable Shanghai dumpling ^v \$6.00
火鴨小南瓜	Roast duck pumpkin puff \$7.00
醬爆海鮮酥	Crispy seafood puff \$11.00
腊味金牌萝卜糕	Turnip cake with Chinese sausage and dried shrimp \$8.00
香煎菜肉包	Pan-fried chicken bun \$11.00

Soup
湯類

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|---------|------------------------------------------------------------------------------|
| 雞絲酸辣湯 | Hot and sour soup with chicken
\$11.00 |
| 湘州素酸辣湯 | Vegetarian hot and sour soup ^V
\$10.00 |
| 人參竹筴炖鸡汤 | Steamed chicken soup ^G
with ginseng and bamboo pith
\$12.00 |

Fish and
Seafood
海鮮,魚

- | | |
|----------|-------------------------------------------------------------------------------------------------|
| 西施奶沙軟壳蟹 | Soft shell crab ^G
with curry leaf and chili
\$19.00 |
| 椒鹽鮮魷 | Salt and pepper squid
\$15.00 |
| 香檳焗鱈魚 | Roasted silver cod ✖
with Champagne and Chinese honey sauce
\$42.00 |
| 蜜汁燒鱈魚 | Grilled Chilean seabass with
Chinese honey
fried shimeji mushrooms and gai lan
\$42.00 |
| 南亞甲必丹海鮮煲 | Kapitan seafood clay pot
\$34.00 |
| 咖喱汁蝦球 | Spicy prawn ✖ ^G
with lily bulb and almond
\$29.00 |
| 韭菜汁炒帶子 | Wok-fried Boston scallop
with Chinese chive sauce
\$38.00 |
| XO醬炒龍蝦球 | Stir-fried Brazilian lobster tail
in supreme XO sauce
\$48.00 |

Poultry
and Meat
家禽,肉類

沙律香酥鴨	Crispy duck salad ✧ with pomelo, pine nut and shallot \$28.00
當歸蔥油白切雞	Home braised free-range chicken with spring onion and soya sauce \$24.00
掛爐琵琶鴨	Pipa duck ✧ \$32.00
密燒牛仔骨	Honey glazed beef short ribs \$48.00
金菇燒汁煎神戶牛	Seared Wagyu beef with Enoki mushrooms in lemongrass soya sauce \$82.00
家乡焖花南	Hakka pork belly claypot with leek and cloud ear mushroom \$24.00
黑椒紅酒牛仔粒	Stir-fry black pepper rib-eye beef ✧ with merlot \$38.00

Tofu and
Vegetable
時蔬,豆腐

豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in chili black bean sauce \$22.00	
黑椒百合蓮藕蘆筍	Stir-fry lotus root and asparagus in black pepper ^{G/V} \$17.00	
黑椒甜豆齋鸡	Stir-fry vegetarian chicken in black pepper sauce ^V \$17.00	
攪菜肉碎四季豆	French beans with minced pork and preserved olive leaf \$15.00	
蒜蓉炒豆苗	Stir-fry garlic pea shoot ^{G/V} \$18.00	
時日蔬菜: 白菜苗, 芥蘭	Seasonal Chinese vegetable with choice of oyster sauce, garlic, or ginger	
银白菜苗	pak choi	\$13.00
芥蘭	gai lan	\$13.00

Rice and
Noodle

飯麵類

蛋炒飯	Spring onion and egg fried rice ^{G/V} \$11.00
薄荷秋葵海鮮飯	Hakka spicy seafood fried rice ^G \$22.00
银鱼仔雞粒蘆筍飯	Chicken and crispy fish fried rice ^G \$15.00
星洲米粉	Singapore vermicelli noodles with prawn and squid \$16.00
客家炒拉麵	Hakka noodles ^V with shimeji mushroom and Chinese chive \$15.00
XO醬鴨絲炒烏冬	Stir-fry udon noodle with duck in XO sauce \$16.00
絲苗白飯	Steamed Jasmine rice ^{G/V} \$4.00

