
Hakkasan Hanway Place
A la Carte

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

March 2017

Guests with allergies and intolerances should make a member of the team aware,
before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due
care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen
free and will be consumed at the guest's own risk.

Taste of Hakkasan

£38 per person with a choice of selected cocktail

Lunch

Monday to Saturday

Dinner

Monday to Sunday 5:30pm until 6:30pm

Monday to Thursday 9:30pm until last order

Sunday 9pm until last order

Small eat

choose one

Dim sum selection

with Sakura salad

Vegetarian dim sum selection ^V

with Sakura salad

Main

choose one

Stir-fry black pepper rib-eye beef with merlot

Spicy prawn

with lily bulb and almond

Stir-fry Chilean seabass

in truffle sauce with shimeji mushroom

Sweet and sour Duke of Berkshire pork

with pomegranate

Stir-fry black pepper vegetarian chicken ^V

with sugar snap

Three style mushroom stir-fry ^V

with gai lan, lily bulb and macadamia nut

Four style vegetable stir-fry in Szechuan sauce ^V

with asparagus, yam bean, shimeji mushroom and Morinaga tofu

Sautéed baby broccoli and peppers ^V

with ginkgo nut and lotus seed

all mains come with seasonal vegetable and jasmine rice

Dessert

choose one

Matcha apple custard bun

poached apple, vanilla, almond feuillitine

Jivara bomb

milk chocolate, hazelnut praline, rice krispies

Chocolate and olive oil ganache

raspberry sorbet, candied olives, bitter chocolate

Selection of macaron

Only at Hanway The locally sourced ingredients that we use are subject to market availability	麻辣和牛酥	Szechuan Wagyu beef puff	£19.80
	奶油焗帝皇蟹	Braised Royal king crab with rock chive	£58.00
	百里香有機農家羊	Wok-fry organic Rhug lamb loin with pied blue and salsify	£43.50
	素鵝羅勒洋芒沙律	Crispy beancurd peel and basil cress salad ^v with mango and onion in yuzu dressing	£24.80
	石榴醬燒鱸魚	Grilled Chilean seabass with pomegranate glaze	£42.50
	辣酒釀燴花竹蝦	Atlantic tiger prawn in chilli rice wine sauce with mantau	£46.00

Supreme Special Dishes	魚子片皮鴨	Hakkasan signature Peking duck with: Beluga caviar Hakkasan special reserve 'Qiandao' caviar 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	£280.00 £215.00 £140.00
	北京片皮鴨	Peking duck with pancake whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	£100.00
	十頭一級 日本網鮑扣羊肚菌	Braised supreme dried whole Japanese abalone with morel mushroom and sea cucumber	£350.00
	二十頭 日本吉品鮑扣海參	Braised dried whole Japanese abalone in Royal Supreme stock with sea cucumber	£188.00

Soup	粟米雞蓉蟹肉羹	Sweetcorn soup with corn fed chicken and blue swimmer crab	£13.90
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake and pomelo	£13.00
	鮮人參竹筴燉雞湯	Double boiled fresh ginseng and chicken soup with bamboo pith and goji berry	£16.00
	湘洲素翅羹	Vegetarian hot and sour soup ^v	£11.90

Small Eat	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shumai with caviar Royal king crab jade dumpling black truffle and dover sole dumpling	£29.90
	四式點心拼	Dim sum platter har gau scallop shumai Chinese chive dumpling duck and yam bean dumpling	£18.80
	齋點心拼	Vegetarian dim sum platter ^V crystal dumpling vegetable shumai yam bean and shiitake dumpling vegetable beancurd roll	£12.50
	紫菇炒齋菘	Stir-fry vegetable and water chestnut lettuce wrap ^V	£10.90
	茶香薰乳骨	Jasmine tea smoked organic pork ribs	£14.20
	香酥鴨卷	Crispy duck roll	£8.50
	麥片杏鮑菇茄子	Fried aubergine and eryngii mushroom ^V with crispy oat	£11.80
	上海雞鍋貼	Grilled Shanghai dumpling	£8.90
	芝麻蝦多士	Sesame prawn toast	£14.00
	椒鹽鮮魷	Salt and pepper squid	£13.90
	金絲軟殼蟹	Golden fried soft shell crab	£13.90
	羊肚菌春卷	Morel mushroom and vegetable spring roll ^V with edamame and Gui Hua	£13.80
	茶香薰牛腩	Smoked beef ribs with jasmine tea	£23.90
風沙南瓜豆腐	Fried homemade pumpkin tofu ^V	£9.80	

Salad	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	£23.00
	赤麻醬涼拌乳羊	Lamb salad with spicy peanut dressing	£11.90
	辣梅醬生撈小鮑魚	Baby abalone salad in spicy plum dressing with Chinese chive flower, yam bean, enoki mushroom and onion	£22.50
	涼拌齊三寶	Three treasures salad ^V lotus root, vegetarian abalone and Thai cucumber	£15.00

Fish	香檳焗鱈魚	Roasted silver cod with Champagne and honey	£42.50
	蜜汁焗鱈魚	Grilled Chilean seabass in honey	£42.50
	豆酥油泡/ 松露玉草 鱈魚球	Stir-fry Chilean seabass with lily bulb and soya crumble or in truffle sauce with shimeji mushroom	£41.50
	乾燒麻辣比目魚	Atlantic halibut with spicy Szechuan chilli pepper	£39.00
	豉味荷香蒸多寶魚	Steamed turbot in lotus leaf with maitake mushroom and spicy bean sauce	£39.00
Seafood	豉味/ XO醬澳洲龍蝦球	Stir-fry Australian lobster in spicy black bean or XO sauce	£62.50
	濃湯龍蝦焗生麵	Braised whole lobster with egg noodle in Royal Supreme sauce	sold per 100g £10.00
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut	£24.90
	咖哩汁蝦球	Spicy prawn with lily bulb and almond	£23.00
	台式乾燒帶子	Stir-fry scallop in fish sauce with sweet basil, golden enoki and snow pea	£38.50
	鮑粒瑤柱海鮮炒飯	Abalone and seafood fried rice with dry scallop and mushroom	£29.90

Poultry	沙爹脆皮雞	Roasted chicken in satay sauce	£19.90
	台式三杯雞煲	Sanpei corn fed poussin claypot with sweet basil, chilli and spring onion	£19.90
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom	£35.60
	掛爐琵琶鴨	Pipa duck	£23.80
	香辣脆皮吊燒雞	Spicy roasted chicken with celery and enoki mushroom	£23.80
Meat	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate	£18.50
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with merlot	£25.00
	青椒芥末炒牛柳	Wok-fry Angus rib eye beef with baby lotus root and mustard seed	£33.00
	火焰和牛柳伴蘆筍	Seared Wagyu beef with white asparagus	£63.50
	蒙古醬鹿肉	Mongolian style venison	£33.00
	金桔醬爆有機羊柳	Spicy organic Rhug lamb cannon with kumquat, ginger and garlic	£42.00
Tofu	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot ^v with chilli and black bean sauce	£14.30
	素麻婆咖哩豆腐	Mabo vegetables and spicy tofu ^v	£18.00

Vegetable	時日蔬菜	Choice of seasonal Chinese vegetable [∨]	
	銀白菜苗	Pak choi	£13.00
	芥蘭	Gai lan	£13.00
	黑椒蓮藕百合炒露筍	Stir-fry lotus root, asparagus and lily bulb in black pepper [∨]	£12.90
	羊肚菌黃耳上素	Sautéed baby broccoli and morel mushroom [∨] with yellow fungus, ginkgo nut and lotus seed	£25.50
	腐乳椒絲炒通菜	Morning glory stir-fry in chilli, preserved beancurd and ginger sauce [∨]	£12.90
夏果鮮三菇炒玉蘭度	Three style mushroom stir-fry [∨] with gai lan, lily bulb and macadamia nut	£18.90	
清炒爽菜	Stir-fry water chestnut, sugar snap and cloud ear [∨]	£16.00	
Zai Choi	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken [∨] with sugar snap	£17.00
	醬爆炒四蔬	Four style vegetable stir-fry in Szechuan sauce [∨] with asparagus, yam bean, shimeji mushroom and Morinaga tofu	£17.90
	素XO炒齋鮑魚	Wok-fried vegetarian abalone in XO sauce [∨]	£23.80
Noodle	星州炒米	Singapore vermicelli with prawn and squid	£12.80
	星州素炒米	Vegetarian Singapore vermicelli [∨]	£11.50
	客家炒中華拉麵	Hakka noodle [∨] with shimeji mushroom and beansprout	£11.80

Signature menu

Vegetarian

£55.00 per person

available for parties of two or more

Small eat

Stir-fry vegetable and water chestnut lettuce wrap

Morel mushroom and vegetable spring roll
with edamame and Gui Hua

Main

Stir-fry black pepper vegetarian chicken
with sugar snap

Four style vegetable stir-fry in Szechuan sauce
with asparagus, yam bean, shimeji mushroom and Morinaga tofu

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

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

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

£65.00 per person
available for parties of two or more

Small eat

Dim sum platter

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

Salt and pepper squid

Main

Roasted chicken in satay sauce

Pan-fried silver cod

Stir-fry black pepper rib eye beef
with merlot

Spicy prawn
with lily bulb and almond

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

£85.00 per person
available for parties of two or more

Small eat

Crispy duck salad
with pomelo, pine nut and shallot

Sesame prawn toast

Main

Stir-fry Australian lobster in XO sauce

Roasted silver cod
with Champagne and honey

Mongolian style venison

Roasted chicken in satay sauce

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

£98.00 per person
available for parties of two or more

Small eat

Peking duck and Prunier caviar
with pancakes, baby cucumber and spring onion

Dim sum platter

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

Main

Spicy Rhug Estate lamb cannon
with kumquat, ginger and garlic

Stir-fry scallop in fish sauce
with sweet basil, golden enoki and snow pea

Atlantic halibut with spicy Szechuan chilli pepper

Stir-fry Peking duck with black bean sauce

Seasonal vegetable

Steamed jasmine rice

Dessert

Selection of dessert

Signature menu

£118.00 per person
available for parties of two or more

Small eat

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

Golden fried soft shell crab

Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in spicy black bean sauce

Seared Wagyu beef with white asparagus

Stir-fry Peking duck
with ginger and spring onion or XO sauce

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

Seasonal vegetable

Mui choi glutinous rice

Dessert

Selection of dessert

Signature menu

£128.00 per person
available for parties of two or more

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

Small eat

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

Golden fried soft shell crab

Main

Grilled Chilean seabass in honey

Stir-fry Australian lobster in spicy black bean sauce

Seared Wagyu beef with white asparagus

Stir-fry Peking duck
with ginger and spring onion or XO sauce

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

Seasonal vegetable

Mui choi glutinous rice

Dessert

Selection of dessert

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