

Hakkasan celebrates the ancient Chinese culinary ritual of banqueting with the Weekend Brunch experience.

Banquets reflect the collective culture and tradition of China, emphasising the importance of both food and relationships between the people around the table. The tradition has its roots in the providing of sustenance and the facilitating of rest and conversation.

Weekend Brunch engages with the unique elements of our personality. Intimacy, vivacity and energy are translated into an elegant and vibrant experience that is unique to Hakkasan's Chinese roots.

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

✱ Signature

v Vegetarian

g Made with ingredients not
containing gluten

We ask our guests with allergies or intolerances to make a member of the team aware,
before placing an order for food or beverages.

For any of our guests with severe allergies or intolerances, please be aware that although
all due care is taken to prevent cross-contamination there is a risk that allergen ingredients
may be present.

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

Cocktail

Lychee Martini

Belvedere vodka, lychee, lime and orange cream citrate bitters

Rose Blossom

Sipsmith Sloe gin, Cynar Aperitif, mandarin, pomegranate and lemon

Hakka Punch

El Dorado 3 yrs rum, Diplomático Planas rum, coconut, rice milk, absinthe and gold flakes

Chinese Mule

Belvedere vodka, akashi-tai sake, coriander, ginger, lime and ginger beer

Espresso Martini

Belvedere vodka, Bepi Tosolini Expre` and Mozzo espresso coffee

Orchard list

Real Kombucha Dry Dragon

Buckinghamshire, England
330ml btl

Tachibana Sencha deep steamed green tea

Yame, Japan
House brewed
500ml btl

Wuyi Yan Cha Shui Xian roasted blue tea

Fujian, China
House brewed
500ml btl

Luscombe Damascene Rose

Devon, England
275ml btl

Fruit blend

Kowloon Cooler

strawberry, raspberry, blackberry, lychee, apple, cranberry and lemonade

Coco Passion

coconut, passion fruit, almond and coconut water

Weekend Brunch at Hakkasan Hanway Place

Classic

50 per person
minimum of two guests to share

aperitif cocktail

Rou Gui Cha Wang blue tea Mount
Wuyi, China

Character

55 per person
minimum of two guests to share

aperitif cocktail

choice of half bottle of wine
Avesso, Vinho Verde, Portugal, 12%
Damasca, Veneto, Italy 13%
digestif cocktail

Signature

62 per person
minimum of two guests to share

aperitif cocktail

half bottle of Louis Roederer Brut
Premier NV Champagne, France 12%
digestif cocktail

Salad

Crispy duck salad ✨
with pomelo, pine nut and shallot

Dim Sum

Har gau
Chinese chive jade dumpling
Truffle chicken shui mai with tobiko
White peppercorn seafood dumpling
Black truffle pumpkin puff
Fried vermicelli chicken
Morel mushroom puff with mooli and spring onion
Baked lamb puff with almond

Main choose one

Stir fry black pepper rib eye beef with Merlot
Spicy prawn ✨
with lily bulb and almond
Chinese vegetable
Spring onion and egg fried rice

Dessert

Chocolate clay pot ^v
dark chocolate cream, cocoa nibs, mandarin ice

Weekend Brunch at Hakkasan Hanway Place - Vegetarian

Classic

50 per person
minimum of two guests to share

aperitif cocktail

Rou Gui Cha Wang blue tea Mount
Wuyi, China

Character

55 per person
minimum of two guests to share

aperitif cocktail

choice of half bottle of wine
Avesso, Vinho Verde, Portugal, 12%
Damasca, Veneto, Italy 13%
digestif cocktail

Signature

62 per person
minimum of two guests to share

aperitif cocktail

half bottle of Louis Roederer Brut
Premier NV Champagne, France 12%
digestif cocktail

Salad

Crispy bean curd peel and basil cress salad
with mango and onion in yuzu dressing

Dim Sum

Gong choi and lily bulb dumpling

Cordyceps flower shui mai

Chinese chive jade dumpling

Soy crumble bean curd dumpling

Shanghai dumpling

Mooli and onion pancake

Pumpkin puff

Morel and vegetable spring roll

Main

Tofu, aubergine and Japanese mushroom clay pot ✪
with chilli and black bean sauce

Stir-fry black pepper yellow bean
with sugar snap

Side

Vegetable fried rice with preserved olive leaf

Dessert

Chocolate clay pot
dark chocolate cream, cocoa nibs, mandarin ice

