
Hakkasan New York

A la Carte

Soup	湘州素酸辣湯	Vegetarian hot and sour soup ^V	\$9.00
	雞絲酸辣湯	Hot and sour soup with chicken	\$10.00
	粟米蟹肉羹	Crabmeat and sweetcorn Supreme soup	\$14.00
	菲皇松菇龙虾汤	Lobster and yellow chive soup with Brazilian lobster tail	\$19.00
	花胶鸭丝羹	Shredded duck and fish maw soup	\$12.00
	竹笙火腿虾片湯	Chinese Jin Hua ham and prawn soup with bamboo pith	\$12.00
	人參竹笙炖鸡汤	Steamed chicken soup with ginseng and bamboo pith	\$12.00

Small Eat	四式點心拼	Hakka steamed dim sum platter ✳ scallop shumai, har gau, prawn and Chinese chive dumpling, black pepper duck dumpling	\$24.00
	上素點心拼	Vegetarian steamed dim sum platter ^V morel crystal dumpling, bamboo dumpling, lotus beancurd roll, chive flower dumpling	\$20.00
	客家炸點拼	Hakka fried dim sum platter roasted duck and pumpkin puff, crispy prawn dumpling, XO seafood puff	\$20.00
	上海雞鍋貼	Pan-seared Shanghai dumpling	\$10.00
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling ^V	\$9.00
	沙律香酥鴨	Crispy duck salad ✳ with pomelo, pine nut and shallot	\$26.00
	芒果烤鴨脯	Roasted mango duck with lemon sauce	\$20.00
	香酥鴨卷	Crispy duck roll	\$13.00
	香茅沙津菜	Green salad with asparagus ^V in ginger lemongrass dressing	\$15.00
	紫菇炒齋菘	Stir-fry mushroom lettuce wrap ^V with pistachio and pinenut	\$13.00
	茶香燻肉排	Jasmine tea smoked pork ribs ✳	\$19.00
	西施奶沙軟壳蟹	Fried soft shell crab with curry leaf and chilli	\$19.00
	椒鹽鮮魷	Salt and pepper squid	\$15.00
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	\$22.00

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

Fish	香檳焗鱈魚	Roasted silver cod ✱ with Champagne and Chinese honey sauce	\$39.00
	沙茶醬燒銀鱈魚	Sha Cha roasted silver cod with cloud ear mushrooms	\$39.00
	蜜汁燒鱈魚	Grilled Chilean seabass with Chinese honey fried shimeji mushrooms and gai lan	\$37.00
	三杯鱈魚球	Stir-fry Chilean seabass with Sanpei sauce with Szechuan peppercorn and Thai sweet basil	\$35.00
	荷香蒸紅糟魚	Steamed red snapper with chilli sauce	\$29.00
	XO蒜芯龍蝦魚	Stir-fry Dover sole in XO sauce with asparagus and fresh lily bulb	\$46.00

Seafood	咖哩汁蝦球	Spicy prawn ✱ with lily bulb and almond	\$29.00
	怪味芋香炒蝦球	Braised tiger prawn claypot with asparagus, taro and spicy bean sauce	\$27.00
	沙茶海鮮煲	Sha Cha seafood toban prawns, scallop, fish and edamame	\$35.00
	薄荷亞三海鮮煲	Assam seafood claypot prawns, squid and fish served with fried Chinese buns	\$35.00
	韭菜汁炒帶子	Stir-fry scallop with Chinese chive and rice wine sauce	\$29.00
	天俯帶子	Wok braised Atlantic scallop and prawn with pak choi	\$18.00
	XO醬爆巴西龍蝦球	Stir-fry Brazilian lobster tail with mushrooms in XO sauce	\$49.00
	上湯焗龍蝦	Braised Maine lobster with edamame in superior stock	\$39.00

Poultry	三杯龍庚雞煲	Sanpei chicken claypot with Thai sweet basil	\$24.00
	沙爹脆皮雞	Roast chicken with satay sauce	\$24.00
	赤麻手撕脆皮雞	Crispy-skin roast chicken with sesame sauce cucumber and red onion salad	\$24.00
	茶香太爺雞	Jasmine tea smoked chicken	\$26.00
	京醬爆火鴨脯	Stir-fry duck breast with mushrooms and spicy bean sauce	\$26.00
	掛爐琵琶鴨	Pipa duck ✳	\$32.00
	黑松露挂爐燒肥鴨	Black truffle roasted duck	\$59.00
	北京烤鴨	Peking duck with 16 Mandarin pancakes, spring onion, cucumber and hoi sin sauce	\$88.00
	魚子醬北京烤鴨	Whole Peking duck with Kaluga caviar ✳ first course with 16 Singapore pancakes, spring onion, cucumber and 30g Kaluga caviar second course with a choice of XO or black bean sauce	\$295.00

Meat	黑椒紅酒牛仔粒	Stir-fry black pepper rib-eye beef with merlot ✳	\$37.00
	芹香沙茶炒牛柳	Stir-fry beef tenderloin in Sha Cha sauce with ginger and Chinese celery	\$35.00
	麻香辣子神牛柳	Wok-fry Wagyu beef tenderloin with spicy peanut sauce	\$69.00
	醬燒羊柳	Shanghai style lamb tenderloin stir-fry in Osmanthus flower wine sauce	\$38.00
	XO 西汁紫菇羊馬鞍	Grilled lamb chop in special XO BBQ sauce with blue foot mushrooms	\$39.00
	麻香燒羊腿	Traditional braised lamb shank with morel mushroom and sesame sauce	\$36.00
	石榴咕嚕肉	Sweet and sour pork tenderloin with pomegranate	\$24.00
	家乡焖花南	Hakka pork belly claypot with leek and cloud ear mushroom	\$24.00
	金桔鼓油皇煎牛仔骨	Veal short rib in superior soya sauce and kumquat	\$29.00
	蒙古鹿肉	Mongolian style venison	\$39.00

Tofu	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot with chilli black bean sauce	\$19.00
	四川麻婆豆腐	Szechuan Mabo tofu with minced beef	\$19.00
	翡翠瑶柱豆腐	Homemade spinach tofu with Supreme dried scallop sauce	\$19.00
	客家煎釀豆腐	Hakka three treasures in black bean sauce tofu, aubergine and pepper stuffed with minced prawn	\$21.00
Vegetable	黑椒百合蓮藕蘆筍	Stir-fry lotus root, asparagus and black pepper ^V	\$16.00
	蘭度夏果燒野珍菌	Three style mushroom stir-fry with macadamia nut ^V gai lan stalks and waterchestnut	\$22.00
	清炒爽菜	Stir-fry sugar snap, cloud ear and waterchestnut ^V	\$15.00
	攪菜肉碎四季豆	French beans with minced pork and preserved olive leaf	\$14.00
	醬爆四寶蔬	Four-style vegetable stir-fry in sweet Szechuan sauce ^V asparagus, yam bean, tofu and shimeji	\$14.00
	咸魚白菜苗	Pak choi with salted fish	\$15.00
	黑椒甜豆齋鸡	Stir-fry vegetarian chicken in black pepper sauce ^V	\$17.00
	蟹粉碧玉瓜	Braised zucchini with crabmeat and crab roe	\$19.00
	時日蔬菜: 廣東菜芯, 白菜苗, 芥蘭	Seasonal Chinese vegetable ^V with choice of oyster sauce, garlic or ginger	
	銀白菜苗	pak choi	\$12.00
菜心	choi sum	\$12.00	
芥蘭	gai lan	\$12.00	

Rice / Noodles	蛋炒飯	Spring onion and egg fried rice ^V	\$9.00
	薄荷秋葵海鮮飯	Hakka spicy seafood fried rice	\$18.00
	银鱼仔雞粒蘆筍飯	Chicken and crispy fish fried rice	\$15.00
	星洲米粉	Singapore vermicelli noodle with prawn and squid	\$15.00
	鴨絲炒烏冬面	Stir-fry udon noodle with shredded roast duck and XO sauce	\$18.00
	黃燜龍蝦麵	Braised Maine lobster noodle in Royal Supreme sauce	\$31.00
	客家炒拉麵	Hakka noodle with mushrooms and Chinese chive ^V ✱	\$15.00
	絲苗白飯	Steamed jasmine rice ^V	\$3.50

