
Hakkasan New York
A la Carte

Supreme Special Dishes	魚子醬北京烤鴨	Peking duck with Kaluga caviar whole duck, with 16 pancakes and 30g Kaluga caviar second course with a choice of XO or black bean sauce	\$345.00
	鴻運乳豬全体	Chinese style barbequed whole suckling pig	\$295.00
	紅燒二十頭日本吉品鮑	Braised Supreme dried Japanese abalone in Royal Supreme stock	\$375.00
	白玉麒麟扣鮮鮑	Fresh abalone with shiitake mushroom and dried scallop sauce	\$195.00
	極品海中寶 (位上)	Braised Emperor's seafood abalone, sea cucumber and fish maw	\$160.00
	松露燴鮮鮑	Braised Japanese abalone with black truffle	\$888.00
	官燕龍蝦崙	Stir-fry bird's nest with lobster and scrambled egg white	\$78.00
Soup	湘州素酸辣湯	Vegetarian hot and sour soup ^V	\$10.00
	雞絲酸辣湯	Hot and sour soup with chicken	\$12.00
	粟米蟹肉羹	Crabmeat and sweetcorn Supreme soup	\$19.00
	芹香豆腐龍蝦湯	Lobster soup with tomato and tofu	\$24.00
	花膠鴨絲羹	Shredded duck and fish maw soup	\$15.00
	杞子鱸魚湯	Chilean seabass soup	\$17.00
	竹笙火腿蝦片湯	Chinese ham and prawn soup with bamboo pith	\$15.00

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	\$28.00
	上素點心拼	Vegetarian steamed dim sum platter ^v morel crystal dumpling, bamboo dumpling, lotus beancurd roll, chive flower dumpling	\$26.00
	客家炸點拼	Hakka fried dim sum platter roasted duck and pumpkin puff, crispy prawn dumpling, XO scallop puff	\$24.00
	上海雞鍋貼	Grilled Shanghai dumpling	\$12.00
	上海齋鍋貼	Grilled vegetable Shanghai dumpling ^v	\$10.00
	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	\$29.00
	妈咪豉油王煎斗鯧	Seared spicy pomfret with sweet soy sauce	\$26.00
	芒果烤鸭脯	Roasted mango duck with lemon sauce	\$24.00
	香酥鴨卷	Crispy duck roll	\$16.00
	茶香爇肉排	Green salad with asparagus ^v in ginger lemongrass dressing	\$15.00
	紫菇炒齋菰	Stir-fry wild mushroom lettuce wrap ^v with pistachio and pinenut	\$15.00
	茶香爇肉排	Jasmine tea smoked pork ribs	\$22.00
	家乡南乳炸鹌鹑	Crispy fried quail with pickled vegetables	\$28.00
	西施奶沙軟壳蟹	Fried soft shell crab with curry leaf and chilli	\$22.00
	椒鹽鮮魷	Salt and pepper squid	\$18.00
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	\$25.00

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	\$49.00
	沙茶醬燒銀鱈魚	Sha Cha silver cod	\$49.00
	蜜汁燒鱸魚	Grilled Chilean seabass with Chinese honey	\$48.00
	三杯鱸魚球	Stir-fry Chilean seabass with Sanpei sauce	\$39.00
	荷香蒸紅糟魚	Steamed red snapper with chilli sauce	\$35.00
	XO蒜芯龍躉魚	Stir-fry Dover sole in XO sauce	\$52.00
	港式紅焖多宝魚	Braised turbot with crispy pork belly	\$37.00
Seafood	咖喱汁蝦球	Spicy prawn with lily bulb and almond	\$34.00
	醬王煎蝦碌	Tiger prawns in chilli tomato sauce	\$29.00
	沙茶海鮮煲	Sha Cha seafood toban prawns, scallop, fish and edamame	\$39.00
	薄荷亞三海鮮煲	Assam seafood claypot	\$42.00
	韭菜汁炒帶子	Stir-fry scallop with Chinese chive and rice wine sauce	\$38.00
	XO醬爆巴西龍蝦球	Stir-fry lobster with mushrooms in XO sauce	\$59.00
	豉味炒龍蝦球	Stir-fry lobster in black bean sauce	\$59.00

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	\$22.00
	麻辣吊燒雞	Spicy roast Ma-La chicken	\$26.00
	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	\$29.00
	挂爐琵琶鴨	Pipa duck	\$39.00
	黑松露挂爐燒肥鴨	Black truffle roasted duck	\$88.00
Meat	黑椒紅酒牛仔粒	Stir-fry black pepper rib-eye beef with merlot	\$39.00
	麻香辣子神牛柳	Wok-fry Wagyu beef with spicy peanut sauce	\$78.00
	醬燒羊柳	Shanghai style lamb tenderloin stir-fry	\$38.00
	科羅拉多雪花羊馬鞍	Wok-fry lamb chop	\$48.00
	古法羊脰	Traditional braised lamb shank with Chinese herbs	\$45.00
	石榴咕嚕肉	Sweet and sour pork tenderloin with pomegranate	\$24.00
	家乡焖花腩	Hakka pork belly claypot with leek and cloud ear mushroom	\$24.00
	豆香炒駝鳥肉	Stir-fry ostrich with spicy yellow bean sauce	\$38.00
	蒙古鹿肉	Mongolian style venison	\$42.00

Tofu	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot with chilli black bean sauce	\$19.00
	鍋燒嫩婆豆腐	Mabo tofu with chicken and homemade pickled chilli	\$19.00
	翡翠瑤柱豆腐	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	\$23.00
Vegetable	黑椒百合蓮藕蘆筍	Stir-fry lotus root, asparagus and black pepper ^v	\$18.00
	蘭度夏果燒野珍菌	Wild mushroom stir-fry with macadamia nut ^v	\$29.00
	清炒爽菜	Stir-fry sugar snap and cloud ear ^v	\$19.00
	撈菜肉碎四季豆	French beans with minced pork and preserved vegetable	\$18.00
	醬爆四寶蔬	Four-style vegetable stir-fry in Szechuan sauce ^v asparagus, yam bean, tofu and shimeji	\$18.00
	咸魚白菜苗	Pak choi with salted fish	\$18.00
	金銀蒜蒸勝瓜	Steamed luffa melon with golden and silver garlic	\$19.00
	蟹粉碧玉瓜	Braised zucchini with crabmeat and crab roe	\$22.00
	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	\$15.00
	菜心	choi sum	\$15.00
	芥蘭	gai lan	\$15.00

Rice / Noodles	蛋炒飯	Spring onion and egg fried rice ^v	\$8.00
	薄荷秋葵海鮮飯	Hakka 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
	鴨絲炒乌冬面	Stir-fry udon noodle with shredded roast duck and XO sauce	\$18.00
	黄焖龍蝦麵	Braised lobster noodle in Royal Supreme sauce	\$39.00
	客家炒拉麵	Hakka noodle with mushrooms and Chinese chive ^v	\$15.00
	松露金菰姜葱撈生面	Truffle braised noodle with scallop and enoki mushroom	\$59.00
	絲苗白飯	Steamed jasmine rice ^v	\$3.50

