Autumn / Winter 2026

CANAPÉS MENU

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.

- Signature
- v Vegetarian
- vg Vegan
- g Made with ingredients not containing gluten

Dim Sum (hot)

Crystal lobster dumpling with Oscietra caviar	9
Peppercorn blue swimmer crab dumpling	7
Prawn and scallop kataifi roll	7
XO prawn and scallop shuimai	6
Black truffle prawns toast	6
Black truffle Har gau	6
Wagyu beef Shanghai dumpling	6
Dover sole with pickled chilli	6
Morel mushroom and vegetable spring roll [v]	5

Seafood

Golden lotus with Oscietra Caviar	8
Chargrilled Szechuan octopus	7
Spicy prawns [g]	5
Grilled Chilean sea bass in honey	8

Meat

Crispy duck tartelette	6
Hakkasan signature Peking duck with Oscietra caviar	10
Iberico Pork Char Siu bun	7
Smoked beef rib with Jasmine tea	7

Vegetarian

Baby tomato with mango and yam bean [vg/v]	5
Black pepper plant-based chicken skewers [vg]	6
Crispy silken tofu Szechuan pepper [vg]	5
Vegetarian Peking duck [vg]	6

Desserts

Seasonal chocolate truffles	5
Selection of macarons	5
The mini sweet caviar	5