

Living Living

The menu is designed to be shared amongst friends, consisting of smaller plates of Cantonese dishes inspired by the signature cuisine at Hakkasan and influenced by local flavours and ingredients. Dishes will arrive in a continuous flow, allowing you to explore our different cooking techniques.

Ling Ling Reveal

80 per person

Available for parties of 2 or more

To start

Crispy duck salad
with pomelo, pine nut and shallot

Tom yum anchovies in green pepper oil

Feta and olive Shanghai dumpling^v

To follow

Seafood in yellow bean sauce

Chicken in satay sauce

Rib eye beef skewers with black pepper sauce

Seasonal vegetables in Samba sauce^v

Steamed jasmine rice

To finish

Selection of dessert

Ling Ling Experience

110 per person

Available for parties of 2 or more

To start

Shanghai dumpling

Sesame prawn toast

Smoked Wagyu beef ribs with jasmine tea

To follow

Salt and pepper Alaskan king crab

Catch of the day with pickled chilli

Mongolian style lamb chop

Tofu, aubergine and Chinese mushroom claypot
with homemade tofu, chilli and black bean

Steamed jasmine rice

To finish

Selection of dessert

Ling Ling Escape

145 per person

Available for parties of 4 or more

To start

Supreme dim sum platter
lobster dumpling, king crab dumpling
seabass dumpling, mediterranean red
prawn truffle dumpling

Warm seared wagyu beef with enoki mushroom

Crispy duck salad
with pomelo, pine nut and shallot

To follow

Rib eye beef skewers with black pepper sauce

Mazzancolle king prawn with seven spice salt

Roasted silver cod
with Champagne and honey

Stir- fry Chinese mushroom and water chesnut
in lao gan ma chilli

King crab noodle with bonito flakes

To finish

Selection of dessert

Supreme

	EUR
Supreme dim sum platter lobster dumpling, king crab dumpling seabass dumpling, mediterranean red prawn truffle dumpling	42
Vegetarian dim sum platter ^v edamame and vegetable dumpling, wild mushroom dumpling, olive crystal dumpling, pumpkin dumpling	30
Peking duck with Iranian Beluga caviar whole duck served as two courses with 16 pancakes and 30g Iranian Beluga caviar second course with a choice of black bean sauce or ginger and spring onion	350
Lobster 3 ways <small>available for parties of two and more</small> lobster and ginger soup golden fried claw with seven spice salt steamed lobster with Szechuan pepper	pp 75
Warm seared wagyu beef with enoki mushroom	59
King Crab noodles with bonito flakes	39

Small eat

Crispy duck roll	17
Szechuan lamb dumpling	18
Shanghai dumpling	16
Smoked Wagyu beef ribs with jasmine tea	45
Vegetable stamagathi truffle roll ^v	14
Sesame prawn toast	22
Feta and olive Shanghai dumpling ^v	14
Salt and pepper squid	20

Salad	Crispy duck salad with pomelo, pine nut and shallot	EUR 33
	Golden fried chicken and mango salad in sweet chilli	26
	Asparagus salad with sesame vinaigrette ^v	17
Steam	Alaskan king crab with Szechuan pepper sauce	51
	Catch of the day with pickled chili	45
	Octopus in whiskey sha cha sauce	45
Grill	Rib eye beef skewers with black pepper sauce	38
	Salt and pepper Alaskan king crab	51
	Mazzancolle king prawn with seven spice salt	43
Roast	Chicken in satay sauce	26
	Black truffle roast duck with shimeji mushroom	49
	Crispy pork belly with sea salt	25
	Roasted silver cod with Champagne and honey	48

		EUR
Wok-fry	Garoupa in truffle sauce	49
	Mongolian style lamb chop	32
	King prawn in white peppercorn sauce	49
	Morning glory and chayote ^(V) in Samba sauce	14
	Stir-fry Chinese mushroom and water chestnut ^V in lao gan ma chilli	16
	Tom Yum anchovies in green pepper oil	18
Toban	Rib eye beef in spicy bean sauce	42
	Tofu, aubergine and Chinese mushroom claypot ^V in chilli and black bean	17
	Seafood in yellow bean sauce	40
Rice	Spring onion and egg fried rice	13
	Steamed jasmine rice ^V	9

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.

Dessert

	EUR
Praline bomb almond and hazelnut praline mousse, crunchy chocolate	18
Exotic coconut coconut parfait, mango marmalade, yuzu and white chocolate cremeux,	18
Namelaka milk chocolate namelaka, passionfruit jelly	18
Dulsey roll Dulsey caramel ganache, Viennese biscuit, apricot passion confit	18
Selection of ice cream and sorbet	15

Prices include Municipal Tax & VAT.
Consumer is not obliged to pay if the notice of payment
has not been received (receipt - invoice).

