

Ling Ling

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

Available for parties of two or more

600 per person

To start

Golden fried chicken and mango salad in sweet chilli

Salt and pepper squid

Moroccan-style lamb dumpling

To continue

Spicy prawn curry with almond

Rib eye beef skewer in black pepper sauce

Grilled octopus skewer with apple

Stir-fry asparagus with garlic v

Steamed jasmine rice v

To finish

Banana and caramel delice

Ling Ling Experience

Available for parties of two or more

780 per person

To start

Sesame prawn toast

Crispy duck salad supreme

With pomelo, pine nut and shallot

Vegetarian black truffle roll v

To continue

Steamed scallop

Noodle nest in spicy black bean sauce

Seared Mongolian lamb rack

Seafood toban in spicy bean sauce

French bean with toban chilli v

Steamed jasmine rice v

To finish

Baked Alaska

Ling Ling Escape

Available for parties of two or more

980 per person

To start

Supreme dim sum platter
Selection of prawn and bean
Crab dumpling
Scallop dumpling
Chilean sea bass dumpling

Pipa duck

Sesame prawn toast

Shimeji mushroom salad

To continue

Silver cod in supreme soya

Crispy tiger prawn
With wasabi sauce

Charred chicken satay skewer

Stir-fry asparagus with garlic v

Hakka noodle

To finish

Choose one of our selection

Supreme

Supreme dim sum platter	390
Selection of prawn and bean Crab dumpling Scallop dumpling Chilean sea bass dumpling	
Silver cod in supreme soya	590
King crab noodle with bonito flake	390
Seared wagyu beef	520
Peking duck with Prunier caviar	2800
Whole duck with 16 pancakes 30g of Prunier caviar Second course with a choice of black bean sauce Or ginger and spring onion	

Small eat

Crispy tiger prawn With wasabi sauce	290
Sesame prawn toast	220
Moroccan-style lamb dumpling	190
Golden fried soft-shell crab	250
Crispy duck Roll	200
Salt and pepper squid	210
Vegetarian black truffle roll v	190
Vegetarian Shanghai dumpling v	170

Salad

Crispy duck salad supreme With pomelo, pine nut and shallot	330
Golden fried chicken and mango salad Sweet chilli sauce	195
Shimeji mushroom salad	140
Lobster salad with spicy lemongrass dressing	300

Steam

Steam scallop Noodle nest in spicy black bean sauce	200
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Grill

Rib eye beef skewer in black pepper sauce	260
Grilled Chilean seabass in honey	520
Seared Mongolian lamb rack	290
Grilled octopus skewer with apple	240
Charred chicken satay skewer	220

Roast

Pipa duck	390
Jasmine tea smoked pork rib	220

Wok-fry

Wok-fry tenderloin beef in Cognac	310
Stir-fry asparagus with garlic v	170
French bean with toban chilli v	150
Spicy prawn curry With almond	280
Saffron lamb shank	340
Sweet and sour chicken	220

Toban

Seafood toban in spicy bean sauce	280
Aubergine and dry shiitake mushroom v In black bean sauce	160

Sides

Egg fried rice v	120
Vegetable fried rice with preserved olive v	130
Hakka noodle	120

Desserts

Baked Alaska Italian meringue, coconut and passion fruit	180
Banana and caramel delice	180
Hazelnut and milk chocolate parfait Salted caramel and hazelnut croquant	180
Chocolate dim sum v With warm cinnamon and orange infusion	180
Lemon sesame tart Meringue, tahini and garden geranium	180