

Living Living

*We ask our guests with any allergies or intolerances to make a member of the team aware before placing an order for food or beverages.*

*For any 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 the guest's own risk.*

<sup>v</sup> *vegetarian*

<sup>g</sup> *made with ingredients not containing gluten and can be modified*

*April 2019*

*Prices may include Municipality Tax & VAT.*

*Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).*

*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 Breeze

Available for parties of 2 or more

## To start

Vegan dim sum platter  
edamame and pea dumpling, wild mushroom dumpling,  
olive crystal dumpling, pumpkin and fungus dumpling

Eggplant salad  
orange and spicy mala sauce

Vegetable stamagathi truffle roll

Caramelised eringi mushroom

## To follow

Tofu, aubergine and Chinese mushroom claypot  
chilli and black bean

Roasted pumpkin and braised beancurd

Chinese mushroom and water chestnut  
lao gan ma chilli

Vegetable fried rice with black olive <sup>9</sup>

## To finish

Selection of dessert

# Ling Ling Reveal

Available for parties of 2 or more

## To start

Sesame prawn toast

Crispy anchovy with tom yum

Shanghai dumpling with feta and olive <sup>v</sup>

## To follow

Grilled skate wing with samba sauce

Roasted chicken in satay sauce

Rib eye beef in spicy bean sauce

Chinese mushroom and water chestnut <sup>v</sup>  
lao gan ma chilli

Steamed jasmine rice <sup>v, g</sup>

## To finish

Selection of dessert

# Ling Ling Experience

Available for parties of 2 or more

## To start

Crispy duck salad  
pomelo, pine nut and shallot

Shanghai dumpling with sea fennel

Smoked wagyu beef rib with jasmine tea

## To follow

Steamed Alaskan king crab  
Szechuan pepper

Catch of the day with pickled chilli <sup>g</sup>

Grilled rack of lamb  
greek barley and mint yoghurt

Black truffle roasted duck  
shimeji mushroom

Chinese mushroom and water chestnut<sup>v</sup>  
lao gan ma chilli

Steamed jasmine rice <sup>v, g</sup>

## To finish

Selection of dessert

# Ling Ling Escape

Available for parties of 2 or more

## To start

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

Crispy duck roll

Sea urchin and scallop puff

Warm seared wagyu beef with enoki mushroom<sup>g</sup>

## To follow

Grouper in truffle sauce

Roasted chicken in satay sauce

Grilled rack of lamb  
greek barley and mint yoghurt

Wok-bake lobster  
saffron and orzo

Chinese mushroom and water chestnut<sup>v</sup>  
lao gan ma chilli

Alaskan king crab noodle with bonito flake

## To finish

Selection of dessert

## Small eat

Vegetable stamagathi truffle roll <sup>v</sup>

Shanghai dumpling with sea fennel

Crispy anchovy with tom yum

Szechuan lamb dumpling

Smoked wagyu beef rib with jasmine tea

Shanghai dumpling feta and olive <sup>v</sup>

Crispy duck roll

Sesame prawn toast

## Supreme

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

Vegan dim sum platter <sup>v</sup>  
edamame and pea dumpling, pumkin and fungus,  
wild mushroom dumpling, olive crystal dumpling

Peking duck with Iranian Beluga caviar  
whole duck with 16 pancake, baby cucumber, spring  
onion and 30g Iranian Beluga caviar  
second course with a choice of black bean sauce or  
ginger and spring onion

Seared Japanese Kobe beef with asparagus <sup>g</sup>  
100 gram  
220 gram

Sea urchin and scallop puff

Whole wok-bake lobster with saffron and orzo <sup>g</sup>  
for 2 people

Warm seared wagyu beef with enoki mushroom <sup>g</sup>

Alaskan king crab noodle with bonito flake

## Salad

Asparagus salad <sup>v</sup>  
sesame vinaigrette

Crispy duck salad  
pomelo, pine nut and shallot

Eggplant salad <sup>v</sup>  
orange and spicy mala sauce

Golden fried chicken and mango salad <sup>g</sup>  
sweet chilli

## Grill

Skate wing with samba sauce

Octopus with whiskey sha cha sauce

Rack of lamb  
greek barley and mint yoghurt

Seared Japanese Kobe beef with asparagus <sup>g</sup>  
100 gram  
220 gram

Alaskan king crab with seven spice salt <sup>g</sup>

Rib eye beef skewer  
black pepper sauce

## Roast

Chicken in satay sauce

Black truffle roasted duck  
shimeji mushroom

Char Siu pork belly

## Steam

Alaskan king crab  
Szechuan pepper

Catch of the day with pickled chilli <sup>g</sup>

## Toban

Rib eye beef in spicy bean sauce

Tofu, aubergine and Chinese mushroom claypot <sup>v</sup>  
chilli and black bean

## Wok

Grouper in truffle sauce

King prawn in white peppercorn sauce

Whole wok-bake lobster with saffron and orzo <sup>g</sup>  
for 2 people

Warm seared wagyu beef with enoki mushroom <sup>g</sup>

Chinese mushroom and water chestnut <sup>v</sup>  
lao gan ma chilli

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Alaskan king crab noodle with bonito flake

## Rice

Spring onion and egg fried rice <sup>g</sup>

# Dessert

## Chocolate and apricot

chocolate crunch, dark chocolate mousse,  
apricote basil sorbet

## Green tea macha yuzu tart

yuzu cremeaux, meringue, yuzu sorbet

## Passion Chocolate

hazelnut praline, passionfruit cremeaux,  
milk chocolate sorbet

## Mango coconut rice pudding

coconut rice, Tahitian vanilla bean,  
mango compote

## Selection of ice cream and sorbet

