

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

Available for parties of two or more

780 per person

To start

Moroccan-style lamb dumpling

Golden fried chicken and mango salad

Sweet chilli sauce

Vegetarian black truffle roll

To continue

Josper grilled salmon in citrus sauce

Chicken satay skewer

Grilled pineapple

French bean and chicken

Toban chilli sauce

Jasmine rice

To finish

Ling Ling selection

Ling Ling Experience

Available for parties of two or more

980 per person

To start

Salt and pepper squid

Crispy duck salad supreme

With pomelo, pine nut and shallot

Tuna tartare with spicy sesame oil

On salad toast

Enhanced with caviar on demand

Extra 600 per person (15g)

To continue

Seafood toban in Sha Cha sauce

Seabass, prawn and squid

Vegetarian shanghai dumpling

Braised diced beef rib

Hakka noodle

To finish

Ling Ling selection

Ling Ling Escape

Available for parties of two or more

1280 per person

To start

Supreme dim-sum platter

Har gau prawn

Foie gras

Crab

Mushroom

Pipa duck

Enhanced with caviar on demand

Extra 600 per person (15g)

Golden fried soft-shell crab

To continue

Whole spiny lobster

Wok baked with spicy preserved lemon sauce

Or delicate ginger sauce

Seared Wagyu beef

Stir-fry asparagus with garlic

Egg fried rice

To finish

Ling Ling selection

Supreme

Supreme dim sum platter	390
Har gau prawn	
Foie gras	
Crab	
Mushroom	
Silver cod in supreme soya sauce	590
Whole spiny lobster	888
Wok baked with spicy preserved lemon sauce	
Or delicate ginger sauce	
Crispy duck salad supreme	330
With pomelo, pine nut and shallot	
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	

Sweet

Grilled Chilean seabass in honey Crispy mushroom	520
Golden fried chicken and mango salad	195
Sweet and sour chicken	220
Chicken satay skewer Grilled pineapple	220
Jasmine tea smoked pork rib	220
Braised diced beef rib	210

Mild

Stir-fry asparagus with garlic	170
Vegetarian black truffle roll	190
Vegetarian shanghai dumpling	170
Salt and pepper squid	210
Golden fried soft-shell crab	250
Seafood toban in Sha Cha sauce Seabass, prawn and squid	320
Josper grilled salmon Citrus sauce	240
Moroccan-style lamb dumpling	190
Seared lamb rack on crispy rice	280
Crispy duck Roll	200
Pipa duck Enhanced with 30 g of caviar on demand Extra 1200 mad	390
Wok-fry beef tenderloin in cognac	310

Spicy

French bean and chicken Toban chilli sauce	150
Aubergine and shitake mushroom toban In black bean sauce	160
Crispy tiger prawn With wasabi sauce	290
Spicy curry prawn With almond	280
Tuna tartare with spicy sesame oil On salad toast Enhanced with 30 g of caviar on demand Extra 1200 mad	280
Pan-fried lamb filet in Sichuan sauce	260
Beef tenderloin skewer Black pepper sauce	260

Sides

Egg fried rice	120
Vegetable fried rice with preserved olive	130
Hakka noodle	120
Stir-fry broccoli with garlic	120

Desserts

Baked Alaska Italian meringue, coconut, passion fruit	180
Sesame delice Lemon veil and crispy biscuit	180
Mango yuzu sago Tapioca pearl and pineapple sorbet	180
Hazelnut and milk chocolate parfait Salted caramel, hazelnut croquant	180
Ling Ling selection to share Per person, two persons minimum	180