
Hakkasan New York
Restaurant Week Dinner Menu
\$38.00 for three courses

Small Eat Hakka steamed dim sum platter ✱
Choose one har gau, scallop shumai and Chinese chive dumpling

Hakka fried dim sum platter
roasted duck and pumpkin puff, crispy prawn dumpling,
XO seafood puff

Stir-fry mushroom lettuce wrap ^v
with pistachio and pine nuts

Fried soft shell crab ^g
with curry leaf and chili

Paired with
Huet Le “Haut-Lieu”
Vouvray Sec, 2011

Main Spicy prawn ✱ ^g
Choose one with lily bulb and almond

Sanpei chicken claypot
with Thai sweet basil

Stir-fry black pepper rib-eye beef with merlot ✱

Sweet and sour pork tenderloin
with pomegranate

Szechuan Mabo tofu with minced beef

Stir-fry sugar pea shoots
with crabmeat and dried scallop

Three-style mushroom stir-fry with
macadamia nut ^{g/v}
gai lan stalks and waterchestnut

Paired with
Nino Negri “Quadrio”
Valtellina Superiore, 2010

Dessert Chef’s selection of seasonal dessert

Dessert pairing
Sommelier’s selection

*All mains are served with steamed jasmine rice or egg fried rice.
wine pairing add \$35.00*