

### The story

Hakkasan was founded in London in 2001 and has since become one of the world's most distinguished Cantonese restaurants.

Hakkasan's unique cuisine blends authentic Chinese recipes with contemporary influences. The kitchen is led by talented chefs whose passions lie in creating unique and modern Cantonese cuisine using traditional techniques and the finest seasonal ingredients.

With every detail carefully considered, from the luxury interiors to the artfully arranged plates, Hakkasan offers a truly immersive experience.

# Signature menus

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## Bamboo menu

Never losing all its leaves, bamboo is a symbol for durability and steadfastness.

AED 398 per person  
available for parties of two or more

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### Small eat 小吃

至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shui mai with caviar royal king crab jade dumpling sea bass dumpling with black truffle
椒盐脆鲜鱿	Salt and pepper squid
上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>

### Main 主菜

沙爹脆皮吊燒雞	Roasted chicken in satay sauce
三杯鱸魚球	Szechuan Chilean sea bass
黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪
時日蔬菜	Chinese vegetable <sup>V</sup>
蛋香毛豆炒飯	Edamame egg fried rice

### Dessert 甜点

廚師的選擇	Chef selection
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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.

All prices are inclusive of 7% municipality fee, 10% service charge and VAT 5%

October 2018

✪ Signature dishes

<sup>V</sup> Vegetarian dishes

(A) Contains alcohol

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## Dragon menu

The enduring symbol of power, strength and vigilance.

AED 498 per person  
available for parties of two or more

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### Small eat 小吃

至尊四式點心拼

Supreme dim sum platter  
gold leaf lychee and lobster dumpling  
abalone and chicken shui mai with caviar  
royal king crab jade dumpling  
sea bass dumpling with black truffle

茶香燻神牛排

Jasmine tea smoked Wagyu beef ribs ✪

沙律香酥鴨

Crispy duck salad ✪  
with pomelo, pine nut and shallot

### Main 主菜

醬汁鱸魚

Grilled Chilean seabass with honey ✪

三杯龍庚雞煲

Sanpei chicken claypot  
with sweet basil, dried chilli and spring onion

特制醬燒大蝦皇

Wok-sear tiger prawn  
with white asparagus, shimeji and chilli

時日蔬菜

Chinese vegetable <sup>v</sup>

蛋香毛豆炒飯

Edamame egg fried rice

### Dessert 甜點

廚師的選擇

Chef selection

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## Taste of Hakkasan

a curated selection of our signature dishes

AED 318 per person (minimum of two guests)

Including one signature cocktail or sommelier's selection of wine by the glass or beer

Daily 6pm to 8pm

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### Small eat 小吃

至尊四式點心拼  
廚師的選擇

Supreme dim sum platter  
Chef selection

沙律香酥鴨

Crispy duck salad ✨  
with pomelo, pine nut and shallot

### Main 主菜

咖哩汁泡海蝦球

Spicy prawn ✨  
with lily bulb and almond

黑松露挂爐燒肥鴨

Roasted truffle duck with mushroom tea tree

豉汁茄子豆腐煲

Tofu, aubergine and shiitake mushroom claypot ✨  
in chilli black bean sauce

蛋香毛豆炒飯

Edamame egg fried rice<sup>v</sup>

### Dessert 甜点

廚師的選擇

Chef selection

Sommelier's selection of dessert wine, 50ml  
AED 45 supplement per person

			AED
Salad 沙拉	蘆筍香茅沙律菜	Supreme green salad <sup>V</sup> with asparagus in lemongrass dressing	88
	沙律香酥鴨	Crispy duck salad ✳ with pomelo, pine nut and shallot	158
Soup 汤	白竹筴野菌湯	Chinese wild mushroom soup with Shanghai pak choi and goji berry	58
	雞絲酸辣湯	Hot and sour soup with chicken	58
	粟米龍蝦羹	Royal sweetcorn soup with lobster	80
	湘州素酸辣湯	Vegetarian hot and sour soup <sup>V</sup>	48
Dim sum 點心	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shui mai with caviar royal king crab jade dumpling sea bass dumpling with black truffle	138
	上素點心拼	Vegetarian dim sum platter <sup>V</sup> Chinese chive jade dumpling coriander sweet potato shui mai gong chai and lily bulb dumpling soy crumble bean curd dumpling	98
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>	55

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Small Eat  
小吃

		AED
魚子醬北京烤鴨	Hakkasan signature Peking duck ✪ with Beluga caviar whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	680 1588
豉味爆炒豆豉蔬	Stir-fry vegetable and pine nut lettuce wrap <sup>v</sup>	75
茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✪	158
鵝肝脆皮鴨	Foie gras crispy duck wrap	65
奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf	118
椒鹽脆鮮魷	Salt and pepper squid	78
脆皮麥香蝦	Crispy tiger prawn with pandan leaf and chilli	105

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Fish  
魚

炭烤香檳汁銀鱈魚	Roasted silver cod (A) ✪ with Champagne and honey	238
醬汁鱸魚	Grilled Chilean seabass with honey ✪	238
香辣油滑海斑魚	Spicy Red Snapper with kaffir lime sauce	158

香煎海峽鱒魚	Wok-sear Spotted bass in superior ginger soya	228
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Raised in pristine lagoon of Mauritius, our Spotted bass is sustainably farmed using Organic methods that respect the life cycle of the fish.

As accredited members of the 'Friend of the Sea' organisation, our farmers are actively involved in the conservation of marine habitat.

		AED	
Seafood 海鮮	海味一品煲	Braised abalone, dried scallop and morel mushroom with fish maw, sea cucumber in supreme stock	1288
	辣醬菠萝炒虾球	Stir-fry tiger prawn with pineapple in spicy dried shrimp sauce	150
	咖喱汁泡海蝦球	Spicy prawn ✪ with lily bulb and almond	158
	活龍蝦	Live Boston lobster choice of honey pepper, Cantonese superior stock or aromatic chilli sauce	288
<p>XO醬新西兰鮑魚      Wok-fry New Zealand blue abalone with XO sauce asparagus and lily bulb      288</p> <p>NZ Blue Abalone is farmed in a unique conservation area which sustains the native Maori tradition.</p> <p>The deep, clear waters of Bream Bay provide the perfect growing conditions and contribute to the Abalone's delicate flavour</p>			
	辣子帝王蟹	Alaskan king crab with chilli	295
	特制醬燒大蝦皇	Wok-sear tiger prawn with white asparagus, shimeji and chilli	150
	油爆榄角帶子	Sauteed scallop with salted olive and porcini	188
Poultry 家禽	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	108
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, dried chilli and spring onion	118
	沙爹脆皮吊燒雞	Roasted chicken in satay sauce	108
	黑松露挂爐燒肥鴨	Roasted truffle duck with mushroom tea tree	268
	蒜香芝麻脆皮燒雞	Garlic sesame chicken	108
Meat 肉	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪	178
	桂花神牛粒	Osmanthus Wagyu beef rib eye with blinq blossom	288
	蒙古鹿肉	Mongolian style venison	268
	西施鵝肝牛	Stir-fry rib eye beef with foie gras	228
	香煎黑蒜羊排	Wok-fry Australian lamb rack with black garlic	180
	巴蜀風味神牛排	Braised Wagyu short rib in Szechuan sesame sauce	225

			AED
Tofu and Vegetable 豆腐和蔬菜	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot <sup>V</sup> ✪ in chilli black bean sauce	75
	鍋燒雞粒豆腐	Baked tofu with minced chicken and Szechuan peppercorn	78
	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper <sup>V</sup>	78
	蘭度夏果燒野珍菌	Wild mushroom stir-fry <sup>V</sup> with gai lan, lily bulb and macadamia nut	80
	脆香腐皮卷	Crispy bean curd wrap in spicy lemongrass sauce <sup>V</sup>	80
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce <sup>V</sup> shimeji, tofu, asparagus and yam bean	78
	蒜心炒茶树菇	Stir-fry garlic shoot <sup>V</sup> mushroom tea tree and chilli	78
	時日蔬菜煮法： 蠔油，姜汁，蒜茸 銀白菜苗 芥蘭	Chinese vegetable <sup>V</sup> with choice of oyster sauce, ginger or garlic Shanghai Pak choi Gai lan	48

Noodle and Rice 面条和米饭	蛋香毛豆炒飯	Edamame egg fried rice <sup>V</sup>	58
	金銀素粒飯	Vegetable fried rice <sup>V</sup>	58
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	45
	客家炒拉麵	Hakka noodle <sup>V</sup> ✪ with shimeji mushroom and beansprout	75
	星洲米粉	Singapore vermicelli noodle with prawn and squid	78

