

### 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
豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap <sup>V</sup>

### Main 主菜

沙爹脆皮吊燒雞	Roasted chicken in satay sauce
咖喱汁泡海蝦球	Spicy prawn ✨ with lily bulb and almond
黑椒牛仔粒	Stir-fry black pepper rib eye beef (A) ✨
金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger <sup>V</sup>
蛋香毛豆炒飯	Edamame egg fried rice

### Dessert 甜点

廚師的選擇	Chef's 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.

November 2018

✨ Signature dishes  
<sup>V</sup> Vegetarian dishes  
(A) Contains alcohol

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 in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

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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 sea bass with honey ✨

沙爹脆皮吊燒雞

Roasted chicken in satay sauce

Xo醬菠萝炒虎蝦

Wild prawns with pineapple in XO sauce

黑椒蘆筍脆蓮藕

Stir-fry lotus root and asparagus in black pepper<sup>v</sup>

蛋香毛豆炒飯

Edamame egg fried rice

### Dessert 甜点

廚師的選擇

Chef's selection

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## Taste of Hakkasan

a curated selection of our signature dishes

AED 318 per person  
including sake by tokkuri 180ml Hakutsuru, Junmai 15% Kobe, Japan

Daily 6pm to 7.30pm

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### Soup 汤

雞絲酸辣湯 Hot and sour soup with chicken

### Small eat 小吃

北京烤鴨 Hakkasan signature Peking duck ✨  
with pancakes, cucumber and spring onion

客家點心拼 Hakka steamed dim sum platter  
abalone and chicken shui mai  
sea bass dumpling  
sweetcorn dumpling

### Main 主菜

黑椒紅酒牛仔粒 Stir-fry black pepper rib eye beef (A) ✨

XO醬銀鱈魚 Crispy silver cod with XO sauce

金銀姜炒爽菜 Stir-fry sugar snap, cloud ear and ginger <sup>v</sup>

蛋香毛豆炒飯 Edamame egg fried rice

### Dessert 甜点

廚師的選擇 Chef's selection

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

		AED	
<b>Supreme</b> 精品菜式	官燕藏红花海鮮頂湯	<b>Bird's nest seafood soup</b> with saffron, dry scallop and crabmeat	368
	紅燒二十頭日本吉濱鮑拌關東遼參	<b>Japanese abalone claypot with baby sea cucumber</b> braised whole Japanese abalone in oyster and abalone sauce	1888
	紅燒極品海中寶	<b>Braised dried seafood treasure</b> with abalone, sea cucumber, fish maw and lobster	1088
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<b>Salad</b> 沙拉	蓮花涼拌鮑魚	<b>Abalone and mango salad</b> with asparagus in lemongrass dressing	588
	沙律香酥鴨	<b>Crispy duck salad</b> ✪ with pomelo, pine nut and shallot	168
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<b>Soup</b> 湯	黑松露海味羹	<b>Braised Superior seafood soup</b> with black truffle and fish maw	148
	白竹筍野菌湯	<b>Chinese wild mushroom soup</b> <sup>v</sup> with supreme fungus and bamboo pith	58
	雞絲酸辣湯	<b>Hot and sour soup with chicken</b>	58
	粟米龍蝦羹	<b>Royal sweetcorn soup with lobster</b>	88

		AED	
Dim sum 点心	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shui mai royal king crab jade dumpling sea bass dumpling with black truffle	138
	上素點心拼	Vegetarian dim sum platter <sup>V</sup> king oyster mushroom dumpling yambean carrot wrap chive dumpling sweetcorn dumpling	98
	客家炸點拼	Hakka fried dim sum platter Wagyu beef truffle puff box dumpling venison puff	108
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>	55
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Small Eat 小吃	魚子醬北京烤鴨	Hakkasan signature Peking duck ✨ with Beluga caviar whole duck, pancakes, 30g caviar, cucumber and spring onion	888 1688
	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
	奶沙軟壳蟹	Fried soft shell crab and red chilli with chicken floss and curry leaf	118
	椒鹽脆鮮魷	Salt and pepper squid	78
	脆皮麥香蝦	Crispy scampi tail with almond, oatmeal and curry leaf	168
	杏鮑菇齋春卷	King oyster mushroom vegetable spring roll <sup>V</sup>	55

Fish 魚	炭烤香檳汁銀鱈魚	Roasted silver cod (A) ✨ with Champagne and honey	AED 238						
	醬汁鱸魚	Grilled Chilean sea bass with honey ✨	238						
	軟燒豆豉石斑魚煲	Wok-fry grouper claypot with black bean sauce	168						
<table border="1" style="width: 100%; border-collapse: collapse;"> <tbody> <tr> <td style="width: 20%; padding: 5px;">香煎海峽鱈魚</td> <td style="padding: 5px;">Wok-sear Spotted bass in superior ginger soya</td> <td style="text-align: right; padding: 5px;">228</td> </tr> <tr> <td colspan="3" style="padding: 5px;"> <p>Raised in pristine lagoon of Mauritius, our Spotted bass is sustainably farmed using Organic methods that respect the life cycle of the fish.</p> <p>As accredited members of the 'Friend of the Sea' organisation, our farmers are actively involved in the conservation of marine habitat.</p> </td> </tr> </tbody> </table>				香煎海峽鱈魚	Wok-sear Spotted bass in superior ginger soya	228	<p>Raised in pristine lagoon of Mauritius, our Spotted bass is sustainably farmed using Organic methods that respect the life cycle of the fish.</p> <p>As accredited members of the 'Friend of the Sea' organisation, our farmers are actively involved in the conservation of marine habitat.</p>		
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Seafood 海鮮	Xo醬菠萝炒虎蝦	Wild prawn with pineapple in XO sauce	160						
	咖哩汁泡海蝦球	Spicy prawn ✨ with lily bulb and almond	160						
	炭火烤辛芝麻海蝦	Charcoal grilled king prawn with mixed cress and spicy sesame	160						
	沙茶醬海鮮煲	Sha cha seafood toban with prawn, fish, scallop, squid and edamame	170						
	炭烤生猛加拿大龍蝦	Charcoal grilled Canadian lobster in selection sauce choice of honey pepper or spice butter sauce	318						
	荷香銀絲蒸帝王蟹	Steamed Alaskan king crab with vermicelli and chilli garlic	288						
Poultry 家禽	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	118						
	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						
	泰式香芒煎軟雞	Crispy mango chicken with thai chilli sauce	108						
	琵琶挂爐燒肥鴨	Pipa duck	188						
Meat 肉	黑椒牛仔粒	Stir-fry black pepper rib eye beef (A) ✨	178						
	桂花醬煎炒和牛	Wok-sear Wagyu beef with shitake mushroom in osmanthus sauce	288						
	四川醬燒神牛臉筋肉	Braised Szechuan style Wagyu beef cheek	188						
	蒙古鹿肉	Mongolian style venison	268						
	黑蒜炭烤羊扒	Charcoal grilled Australian lamb rack with salted olive and black garlic	188						

			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
	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper <sup>V</sup>	78
	夏果鮮三菇 炒玉蘭度	Three style mushroom stir-fry <sup>V</sup> with gai lan, lily bulb and macadamia nut	80
	金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger <sup>V</sup>	78
	干偏欖菜四季豆	Szechuan style French beans with minced beef and dried shrimp	78
	時日蔬菜煮法: 時日蔬菜煮: 法蠔油, 大排擋式, 姜茸, 蒜茸	Chinese vegetable <sup>V</sup> with choice of oyster, ginger, garlic or soya sauce	58
蘭兰, 白菜苗	Shanghai Pak choi Gai lan		
Noodle and Rice 面条和米饭	蛋香毛豆炒飯	Edamame egg fried rice	58
	橄欖海鮮炒飯	Olive seafood fried rice	86
	金銀素粒飯	Vegetable fried rice <sup>V</sup>	58
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	19
	韭菜花炒拉麵	Hand pulled noodle <sup>V</sup> ✪ with mushroom and chive	80
	星洲干炒米粉	Singapore vermicelli noodle with prawn and squid	80