
Hakkasan Dubai
Cocktail

Character
the Hakkasan
signature
AED 85

Hakkatini
Orange Infused Ketel One vodka, Campari,
Grand Marnier, apple juice and grapefruit bitters

Lychee Martini
Ketel One vodka, lychee liqueur, lychee juice,
lime and grapefruit bitters

Floating Goddess
Ketel One vodka, pomelo, blueberries,
elderflower and pink grapefruit

The Hakka
Ketel One vodka, Kome to Mizu Sake, lychee juice,
lime, passion fruit and coconut

Green Destiny
Zubrowka Bison grass vodka, cucumber, kiwi
and apple juice

Golden Era
Havana 3yrs rum, Louis Roederer Champagne, pomelo,
fennel seed and lemon juice
AED 95

Strength
and Grace
classics twisted
AED 85

Smoky Negroni
Nikka Blended Whisky, Umeshu plum, Campari and
Martini Rosso smoke infused

Mahé Mai Tai
Takamaka white, Gosling's Black Seal rum, orange, lychee,
lemongrass, orgeat and Angostura bitters

Apple Ginger Martini
Zubrowka Bison grass vodka, green apple juice, ginger
juice, lime juice and vanilla chilli sugar

Kumquat Mojito
Havana 3yrs rum, kumquat, lime, mint and orange juice

Basil Drop
Bombay Sapphire gin, lychee juice, ginger juice, basil,
cucumber, lemon and elderflower

Smoked Rum Old Fashioned
Ron Zacapa 23yrs rum, Mozart dry chocolate, tobacco
syrup, chocolate bitters and Ardbeg Uigeadail mist
AED 190

Only at Dubai
chosen here
AED 80

Chifa San

Shushinkan Yuzu Sake, 1615 Quebranta Pisco, lemon,
ginger and lemongrass syrup

Nashi Fizz

Bulleit Bourbon, Poire Williams, lime, cinnamon,
angostura bitters and ginger ale

White Dragon

Kome to mizu Sake, Beefeater gin, dragonfruit, lemongrass,
kaffir lime, lychee juice and tonic water

Pomatcha

Zubrowka Bison grass vodka, Choya Umeshu, Matcha tea,
jasmine, lime and soursop juice

Silva Leaf

Kome to mizu Sake, Louis Roederer Champagne, passion
fruit and Chinese five-spice syrup

AED 95

Fruit blends
soft cocktails
AED 45

Sparkling San

raspberries, aloe vera , lime, tamarind and
sparkling pomegranate

Golden Date

ginger, basil, passion fruit, lime, date and basil seeds with
honey

Coco Passion

passion fruit, almond syrup and coconut water

Green Nile

kiwi, ginger, coriander, lychee and apple juice

Kowloon Cooler

strawberries, raspberries, blackberries, lemonade, lychee,
apple and cranberry juice

Gavati Refresher

peach and guava juice, raspberries, elderflower and
lemongrass

Aperitif

Antica Formula

AED 60 16.5%

Aperol

AED 40 11%

Campari

AED 45 28.5%

Dubonnet Rouge

AED 35 14.8%

Martini Bianco

AED 40 15%

Martini Extra Dry

AED 40 18%

Martini Rosso

AED 40 15%

Noilly Prat Dry

AED 35 18%

Pernod

AED 40 40%

Pimm's

AED 40 25%

Beer
AED 47

Tsingtao
China
bottle 330ml 4.7%

Asahi
Japan
bottle 330ml 5%

House spirit
30ml

Wyborowa
AED 45 40%

Beefeater
AED 45 47%

Havana Club 3 yrs
AED 55 40%

Bulleit Bourbon
AED 55 45%

Olmeca Gold
AED 45 40%

Chivas Regal 12 yrs Whisky
AED 60 40%

Fresh juice
AED 37

Hand Pressed Orange
Hand Pressed Pink Grapefruit
Hand Pressed Watermelon
Coconut Water
Green Apple
Passion Fruit

Soft drink
AED 32

Fever tree Tonic Water
Fever-Tree Ginger Ale
Fever-Tree Lemonade
Fever-Tree Light Tonic Water
Fever-Tree Lemon Tonic Water
Fever-Tree Mediterranean Tonic Water
Fever-Tree Elderflower Tonic Water
Coca-Cola
AED 29
Coca-Cola Light
AED 29
Voss Still Water
AED 43 800ml
Voss Sparkling Water
AED 43 800ml

Spirit selection

All spirits and liqueurs are served 30ml

Tequila

Don Julio Blanco

AED 90 38%

Don Julio Reposado

AED 90 38%

Don Julio Añejo

AED 100 38%

El Jimador Reposado

AED 50 40%

Herradura Plata

AED 65 40%

Herradura Reposado

AED 65 40%

Herradura Añejo

AED 70 40%

Olmeca Blanco

AED 45 40%

Olmeca Gold

AED 45 40%

Patrón XO Café

AED 45 35%

Patrón Silver

AED 65 40%

Patrón Reposado

AED 75 40%

Patrón Añejo

AED 80 40%

Tapatio Blanco

AED 90 40%

Vodka
France

Cîroc
AED 80 40%

Grey Goose
AED 70 40%

Latvia

Stolichnaya
AED 45 40%

Stolichnaya Elit
AED 80 40%

The Netherlands

Ketel One
AED 50 40%

Ketel One Citroen
AED 50 40%

Poland

Belvedere
AED 70 40%

U'luvka
AED 85 40%

Wyborowa
AED 45 40%

Wyborowa Exquisite
AED 65 40%

Zubrowka Bison Grass
AED 45 40%

Russia

Beluga Gold Line
AED 180 40%

Beluga Noble
AED 90 40%

Russian Standard Imperia
AED 90 40%

Russian Standard Platinum
AED 60 40%

Sweden

Absolut Elyx
AED 65 42.3%

Cariel Vanilla
AED 55 37.5%

Gin

Beefeater

AED 45 47%

Beefeater 24

AED 55 45%

Bombay Sapphire

AED 50 47%

Bombay Sapphire East

AED 50 42%

The Botanist Islay

AED 65 46%

Gin Mare

AED 80 42.7%

Hendrick's

AED 60 44%

Hayman's Old Tom

AED 60 44%

Hayman's Sole

AED 55 26%

Martin Miller's

AED 85 40%

Monkey 47

AED 85 47%

Opihr

AED 80 42.5%

Plymouth

AED 50 41.2%

Tanqueray Import Strength

AED 50 47.3%

Tanqueray No. 10

AED 60 47.3%

Genever

Bols Genever 1820

AED 75 42%

Rum

Barbados

Mount Gay Eclipse

AED 50 40%

Mount Gay Black barrel

AED 60 43%

Bermuda

Gosling's Black Seal

AED 55 40%

Caribbean

Pyrat XO

AED 70 40%

Cuba

Havana Club 3 yrs

AED 45 40%

Havana Club 7 yrs

AED 55 40%

Matusalem Platino

AED 50 40%

Matusalem 15 yrs

AED 65 40%

Guatemala

Ron Zacapa 23 yrs

AED 90 40%

Ron Zacapa XO

AED 120 40%

Jamaica

Appleton Estate Signature Blend

AED 50 40%

Appleton Estate Extra 12 yrs

AED 65 43%

Martinique

Clément Créole Shrub

AED 55 40%

Puerto Rico

Bacardi 8 yrs

AED 55 40%

Seychelles

Takamaka White

AED 50 43%

Takamaka Coco

AED 45 25%

Single Malt
Lowland

Auchentoshan Three Wood
AED 100 43%

Highland

Dalmore 12 yrs
AED 95 40%

Dalmore 15 yrs
AED 125 40%

Dalmore Cigar Malt
AED 140 44%

Glenmorangie 10 yrs
AED 70 43%

Glenmorangie 18 yrs
AED 180 43%

Oban 14 yrs
AED 150 43%

Speyside

Balvenie Double Wood 12 yrs
AED 75 43%

Balvenie Sherry Cask 15 yrs
AED 185 47.8%

Cardhu 12 yrs
AED 100 40%

Glenfarclas 15 yrs
AED 180 46%

Glenfiddich 12 yrs
AED 70 40%

Glenfiddich Solera Reserve 15 yrs
AED 80 40%

Glenlivet 12 yrs
AED 60 43%

Glenlivet French Oak 15 yrs
AED 90 40%

Macallan Fine Oak 12 yrs
AED 95 40%

Macallan Fine Oak 15 yrs
AED 160 43%

Island

Highland Park 18 yrs
AED 150 43%

Isle of Jura 10 yrs
AED 65 40%

Talisker Storm
AED 80 45.8%

Islay

Ardbeg 10 yrs
AED 75 46%

Ardbeg Uigeadail
AED 90 54.2%

Bowmore 12 yrs
AED 85 40%

Caol Ila 12 yrs
AED 90 43%

Lagavulin 16 yrs
AED 160 43%

Laphroaig 10 yrs
AED 65 40%

Laphroaig 18 yrs
AED 110 48%

Scotch

Chivas Regal 12 yrs
AED 60 40%

Chivas Regal 18 yrs
AED 140 40%

Johnnie Walker Black Label 12 yrs
AED 65 40%

Johnnie Walker Double Black
AED 80 40%

Johnnie Walker Gold Reserve
AED 65 40%

Blended Malt

Monkey Shoulder
AED 65 40%

Irish

Bushmills Black Bush
AED 55 40%

Jameson
AED 50 40%

Japanese

Nikka Blended

AED 80 40%

Nikka From The Barrel

AED 110 51.4%

Suntory Hibiki Harmony

AED 65 43%

Suntory Yamazaki Distillery Reserve

AED 95 43%

Indian

Amrut Fusion

AED 85 50%

American
Straight
Bourbon

Bulleit Bourbon

AED 55 45%

Buffalo Trace

AED 70 45%

Fighting Cock 6 yrs

AED 65 51.5%

Maker's Mark

AED 55 45%

Woodford Reserve

AED 55 43.2%

Tennessee

Jack Daniel's Gentleman Jack

AED 60 40%

Jack Daniel's Single Barrel

AED 80 47%

Rye

Bulleit Straight Rye

AED 60 45%

Rittenhouse Straight Rye 4 yrs

AED 50 50%

Fine spirits

Cognac

Rémy Martin Louis XIII

AED 2,310 40%

Single Malt

Speyside

Macallan Fine Oak 18 yrs

AED 245 43%

Japanese

Taketsuru Pure Malt 17 yrs

AED 220 40%

Scotch

Blended

Chivas Regal 25 yrs

AED 350 40%

Johnnie Walker Blue Label

AED 295 40%

Royal Salute 21 yrs

AED 235 40%

Tequila

Don Julio 1942

AED 265 38%

Don Julio Real Extra Añejo 2007

AED 400 38%

Patrón Gran Burdeos

AED 600 40%

Patrón Gran Platinum

AED 200 40%

Patrón Piedra

AED 350 40%

Small eat

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
AED 138

Grilled vegetarian Shanghai dumpling^v
AED 55

Salt and pepper squid
AED 88

Crispy tiger prawn
with pandan leaf, chilli and crispy wheat flakes
AED 105

Jasmine tea smoked Wagyu beef ribs ✪
AED 168

Fried soft shell crab
with chilli and curry leaf
AED 118

Prawn crackers
AED 20

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.