

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

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

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 ^v

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 ^v

蛋香毛豆炒飯

Edamame egg fried rice

Dessert 甜点

廚師的選擇

Chef's selection

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

November 2018

✂ Signature dishes
^v Vegetarian dishes
(A) Contains alcohol

Dragon menu

The enduring symbol of power, strength and vigilance.

AED 498 per person
available for parties of two or more

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醬菠萝炒虎虾

Wild prawns with pineapple in XO sauce

黑椒蘆筍脆蓮藕

Stir-fry lotus root and asparagus in black pepper ^v

蛋香毛豆炒飯

Edamame egg fried rice

Dessert 甜点

廚師的選擇

Chef's selection