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Hakkasan Doha  
A la Carte

Supreme 精品菜式	魚子醬北京烤鴨	Peking duck with Beluga caviar ✳ whole duck, with 16 pancake and 30g of caviar second course with choice of XO sauce, black bean sauce or ginger and spring onion	QAR 1900
	北京烤鴨	Peking duck whole duck, with 16 pancake, baby cucumber and spring onion second course with choice of XO sauce, black bean sauce or ginger and spring onion	900
	北京鴨半只	Half Peking duck half duck, with 8 pancake, baby cucumber and spring onion second course with choice of XO sauce, black bean sauce or ginger and spring onion	488

Only at Doha  
多哈经典菜肴

Small eat 小吃類	魚子醬龍蝦餃	Lobster dumpling with Beluga caviar	85
	黑菌灌湯燒賣	Prawn shumai soup dumpling with truffle	85
Fish 魚類	採椒粉丝蒸卢魚	Steamed Chilean seabass with pickled chilli	175
Seafood 海鮮類	煎釀帶子配毛豆	Stuffed scallop with prawn and edamame	148
	老干妈炒龍蝦球	Wok-fry lobster with chilli and black bean sauce	248
Poultry 家禽類	子萝鴨片	Wok-fry duck breast with pineapple and pickled ginger	125
Meat 肉類	白玉薄荷炒羊肉	Wok-fry lamb tenderloin with white asparagus and mint	160
	孜然 香菜 炒牛柳	Stir-fry rib eye beef with cumin	160

Soup 湯類	瑶柱灌湯餃	Seafood soup dumpling with dried scallop	80
	雞絲酸辣湯	Hot and sour soup with chicken	55
	藏红花龍蝦湯	Lobster soup with saffron and cherry tomato	90
	粟米蟹肉羹	Crab and sweetcorn supreme soup	55
	湘州素酸辣湯	Vegetarian hot and sour soup <sup>V</sup>	55

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.

Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau smoked Wagyu beef seabass dumpling	QAR 108
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel crystal dumpling sweet pea dumpling bean curd mushroom lotus root dumpling	98
	客家炸點心拼	Hakka fried dim sum platter roast duck pumpkin puff crispy venison puff Wagyu beef and mushroom puff	98
	上海雞鍋貼	Grilled Shanghai dumpling	68
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>	65
	神戶牛小籠包	Wagyu beef xiao long bao	75
	香酥炸鴨卷	Crispy duck roll	65
	鮮玉米毛豆生菜包	Stir-fry sweetcorn and edamame lettuce wrap <sup>V</sup>	65
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✳	145
	椒鹽脆鮮魷	Salt and pepper squid	75
	黑菌蝦多士	Prawn toast with truffle	95
	脆皮麥香蝦	Crispy tiger prawn with pandan leaf, chilli and crispy wheat flake	95
	杏香麥片軟殼蟹	Crispy soft shell crab with almond	88

Salad 沙律	沙律 香酥鴨	Crispy duck salad ✳ with pomelo, pine nut and shallot	175
	辣汁烤神卢牛沙律	Spicy Wagyu beef salad	140
	鸡腿茄 沙律	Green salad with eryngii mushroom <sup>V</sup>	85

Fish 魚類	沙茶烤雪魚	Grilled silver cod with Sha cha and truffle	QAR 295
	醬汁鱸魚	Grilled Chilean seabass with Chinese honey	255
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper	175
	老干媽炒班片	Wok-fry hammour with lao gan ma sauce	160
	風味酸辣煎鯛魚	Pan-fry sea bream with spicy sauce	165

Seafood 海鮮類	辣子腰果凤尾虾	Crispy prawn with dried chilli and cashew nut	148
	咖哩汁泡海蝦球	Spicy prawn * with curry lemongrass sauce	148
	奶柠汁炒虎虾	Wok-fry prawn with butter lime sauce	155
	垂參海鮮煲	Assam seafood claypot with okra and coconut	168
	干煎龍蝦球	Wok-fry lobster with ginger, spring onion and chilli	248
	黑椒炒帝皇蟹	Black pepper king crab	295

Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	QAR 98
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	108
	沙爹脆皮吊燒雞	Roast chicken in satay sauce	98
	麻辣脆皮雞	Spicy roast chicken with Szechuan sauce	98
	琵琶挂爐燒肥鴨	Pipa duck *	160
黑松露挂爐燒肥鴨	Black truffle roasted duck *	295	

Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef *	175
	燻烤神牛柳	Grilled Wagyu beef with lemon soya sauce	255
	桂花醬烤神戶牛	Grilled Wagyu beef with Osmanthus and vegetables	258
	羊肚菌蓮子燉羊排	Braised lamb shank with morel mushroom and lotus seed	175
	蒙古鹿肉	Mongolian style venison	215
	鵝肝炒鹿肉	Wok-fry venison with foie gras	220

			QAR
Tofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot * in chilli black bean sauce	65
	麻婆豆腐	Mabo tofu with minced chicken	65
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Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper	70
	夏果甜豆炒三菇	Wild mushroom stir-fry with sugar snaps	85
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce shimeji, tofu, asparagus and yam bean	65
	蝦米雞腿菇小炒	King oyster mushroom with dried shrimp	75
	時日蔬菜煮法： 蠔油, 姜汁, 蒜茸	Seasonal vegetable with choice of oyster sauce, garlic or ginger	48

			QAR
Rice and noodle 飯麵類	蛋香毛豆炒飯	Edamame egg fried rice <sup>v</sup>	50
	金銀素粒飯	Vegetable fried rice <sup>v</sup>	58
	干貝鮑魚烩飯	Abalone and dried scallop fried rice	98
	星洲米粉	Singapore vermicelli noodle with prawn and squid	75
	客家炒拉麵	Hakka hand-pulled noodle <sup>v</sup> * with shimeji mushroom and Chinese chive	78
	XO 粵海鮮炒烏冬面	Seafood udon noodle with XO sauce	95
絲苗白飯	Steamed jasmine rice <sup>v</sup>	40	

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### Signature Menu

QAR 298 per person  
Available for parties of two or more

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Small eat	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau smoked Wagyu beef seabass dumpling
	香酥炸鴨卷	Crispy duck roll
Main	咖哩汁泡海蝦球	Spicy prawn * with curry lemongrass sauce
	黑椒紅酒牛仔粒	Stir-fry black pepper rib eye beef *
	蛋香毛豆炒飯	Edamame egg fried rice <sup>v</sup>
	姜茸 炒時菜	Seasonal vegetable with ginger sauce
Dessert	巧克力心太軟	Chocolate fondant with banana-passion ice cream
	精選雪葩	Selection of home made sorbet

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### Signature Menu

QAR 350 per person  
Available for parties of four or more

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Small eat	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau smoked Wagyu beef seabass dumpling
	香酥炸鴨卷	Crispy duck roll
	椒鹽脆鮮魷	Salt and pepper squid
Main	沙爹脆皮吊燒雞	Roast chicken in satay sauce
	老干媽炒魷魚	Wok-fry Chilean seabass with lao gan ma sauce
	孜然 香菜 炒牛柳	Stir-fry rib eye beef with cumin
	咖哩汁泡海蝦球	Spicy prawn * with curry lemongrass sauce
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce shimeji, tofu, asparagus and yam bean
	蛋香毛豆炒飯	Edamame egg fried rice <sup>v</sup>
Dessert	巧克力心太軟	Chocolate fondant with banana-passion ice cream
	精選雪葩	Selection of home made sorbet

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## Signature Menu

QAR 450 per person  
Available for parties of four or more

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Small eat	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau smoked Wagyu beef seabass dumpling
	沙律香酥鴨	Crispy duck salad * with pomelo, pine nut and shallot
	脆皮麥香蝦	Crispy tiger prawn with pandan leaf, chilli and crispy wheat flake
Main	醬汁鱸魚	Grilled Chilean seabass with Chinese honey
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion
	黑椒牛仔粒	Stir-fry black pepper rib eye beef *
	奶柠汁炒虎蝦	Wok-fry prawn with butter lime sauce
	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper
	蛋香毛豆炒飯	Edamame egg fried rice <sup>v</sup>
Dessert	巧克力心太軟	Chocolate fondant with banana-passion ice cream
	精選雪葩	Selection of home made sorbet

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## Signature Menu

QAR 600 per person  
Available for parties of four or more

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Small eat	客家炸點拼	Hakka fried dim sum platter roast duck pumpkin puff crispy venison puff Wagyu beef and mushroom puff
	北京烤鴨	Peking duck whole duck with cucumber, spring onion and hoi sin sauce
	辣汁烤神戶牛沙津	Spicy Wagyu beef salad
Main	沙茶烤雪魚	Grilled silver cod with Sha cha and truffle
	鵝肝炒鹿肉	Wok-fry venison with foie gras
	桂花醬烤神戶牛	Grilled Wagyu beef with Osmanthus and vegetables
	干煎龍蝦球	Wok-fry lobster with ginger, spring onion and chilli
	夏果甜豆炒三茹	Wild mushroom stir-fry with sugar snaps
	姜茸香菜海鮮炒飯	Ginger and coriander seafood fried rice
Dessert	巧克力心太軟	Chocolate fondant with banana-passion ice cream
	馬斯卡彭檸檬杯	Lemon pot lemon, meringue, crumble, mascarpone ice cream