

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.

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

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 ^v

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