

### 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

上海齋鍋貼

Grilled vegetarian Shanghai dumpling <sup>V</sup>

### Main

主菜

沙爹脆皮吊燒雞

Roasted chicken in satay sauce

三杯鱸魚球

Szechuan Chilean sea bass

黑椒牛仔粒

Stir-fry black pepper rib eye beef ✪

時日蔬菜

Chinese vegetable <sup>V</sup>

蛋香毛豆炒飯

Edamame egg fried rice

### Dessert

甜点

廚師的選擇

Chef 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 inclusive of 7% municipality fee, 10% service charge and VAT 5%

October 2018

✪ Signature dishes

<sup>V</sup> Vegetarian dishes

(A) Contains alcohol

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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 seabass with honey ✪

三杯龍庚雞煲

Sanpei chicken claypot  
with sweet basil, dried chilli and spring onion

特制醬燒大蝦皇

Wok-sear tiger prawn  
with white asparagus, shimeji and chilli

時日蔬菜

Chinese vegetable <sup>v</sup>

蛋香毛豆炒飯

Edamame egg fried rice

### Dessert 甜点

廚師的選擇

Chef selection

