

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.

Brunch at Hakkasan

Shou menu

One of the 'Five Blessings'; signifying long life, happiness and harmony.

available for parties of two or more

AED 328 per person

choice of tea, fruit blends, soft drinks and Voss water

AED 488 per person

choice of cocktail, house spirit, Prosecco, wine, sake, beer and Voss water

AED 650 per person

choice of Perrier-Jouët Grand Brut Champagne, cocktail, wine, sake,
house spirit, beer and Voss water

✱ Signature dishes

^v Vegetarian dishes

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

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT

Salad
沙拉

Crispy duck salad ✨
with pomelo, pine nut and shallot

Small eat
小吃

Stir-fry vegetable and pine nut lettuce wrap^v

Chilli and pepper crispy chicken

Peking duck
with cucumber and leek

Dim sum
点心

Cobia fish shu mai

Lobster har gau

Barbecue chicken bun

Chinese chive jade dumpling^v

Baked venison puff

Yam bean and taro croquette^v

Main
主菜
choose one

Wok-fry beef rib eye
with dry chili and cashew nut

Pan-fry black cod with XO sauce

Wok-sear tiger prawn
with lemongrass and chilli

Sanpei chicken
with spring onion, dried chilli and sweet basil

Tofu, aubergine and shiitake mushroom
claypot^v ✨
in chilli black bean sauce

served along with jasmine rice

Dessert
甜点

Chef's selection

Champagne
available on
AED 650 menu

NV Perrier-Jouët Grand Brut 12%
Champagne, France

Sparkling Wine
available on
AED 488 menu

2017 Col di Salici Prosecco 12%
Veneto, Italy

Cocktail

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

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

Pomatcha
Zubrowka Bison grass vodka, Choya Umeshu, Mat-
cha tea, jasmine, lime and soursop juice

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

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

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

Fruit blend
soft cocktails

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

Green Nile
kiwi, ginger, coriander, lychee and apple juice

Gavati Refresher
peach and guava juice, raspberries, elderflower and
lemongrass

Tea

Jasmine

Red Roses

Pu Erh

Lapsang Souchong

Sake Gekkeikan 'Kome to Mizu', Junmai 15%
Kyoto, Japan

Wine 2017 Chenin Blanc, False Bay,
Coastal Region, South Africa

2016 Nero d'Avola, Ca'di Ponti,
Sicily, Italy

House Spirits Wyborowa 40%

Beefeater 47%

Olmecca Gold 40%

Havana 3 yrs 40%

Bulleit Bourbon 45%

Beer Tsingtao 4.8%
330ml China

Post-brunch
available from 4.00pm to 6.00pm

Champagne
150ml AED 145

NV Perrier-Jouët Grand Brut 12%
Champagne, France

Sparkling Wine
150ml AED 90

2017 Col di Salici Prosecco 12%
Veneto, Italy

Wine
150ml AED 45

2017 Chenin Blanc, False Bay,
Coastal Region, South Africa

2016 Nero d'Avola, Ca'di Ponti,
Sicily, Italy

Cocktail
AED 60

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

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

Pomatcha
Zubrowka Bison grass vodka, Choya Umesu, Mat-
cha tea, jasmine, lime and soursop juice

Kumquat Mojito
Havana 3yrs rum, kumquat, lime, mint and orange
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The Hakka
Ketel One vodka, Kome to Mizu Sake, lychee juice,
lime, passion fruit and coconut

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

Beer
AED 40

Tsingtao
330ml 4.8% China

House Spirits
30ml AED 40

Wyborowa 40%

Beefeater 47%

Olmecca Gold 40%

Havana 3 yrs 40%

Bulleit Bourbon 45%