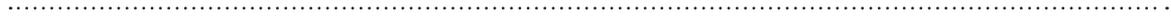


The story

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.



All prices are in Indonesian Thousand's Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

January 2019

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.

* Signature dishes
v Vegetarian dishes

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.

Dragon menu

The enduring symbol of power, strength, vigilance and good luck

for parties of two or more

小吃 Small eat	珍品四式点心	Supreme dim sum platter scallop shui mai, seabass dumpling, truffle har gau, lobster crab dumpling
	香酥鸭沙律	Crispy duck salad ✨ with pomelo, pine nut, shallot
	金丝软壳蟹	Fried soft shell crab with red chilli and curry leaf
正餐 Main	XO酱炒龙虾	Stir-fry lobster tail with XO sauce
	蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✨
	桂花和牛粒	Osmanthus Wagyu beef rib eye
	蒜香芝麻脆皮烧鸡	Crispy roasted chicken with garlic and sesame
	时蔬	Chinese vegetable ^v
	黄金蛋炒饭	Spring onion and egg fried rice ^v
甜品 Dessert 任选一道 choose one	青柠蛋白霜	Ginger lime meringue ginger curd, kaffir marmalade
	蜜汁慕斯	Madu nusantara honey mousse, cocoa crumble, milk chocolate cream

Phoenix menu

The mythical bird is a symbol of the sun, a bearer of good fortune, and longevity

for parties of two or more

小吃
Small eat

珍品四式点心

Supreme dim sum platter

scallop shui mai, seabass dumpling, truffle har gau, lobster crab dumpling

鹅肝脆皮鸭

Foie gras crispy duck wrap

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap

正餐
Main

川辣智利鲈鱼球

Stir-fry Chilean seabass with Sichuan pepper
with sweet basil and spring onion

蒜香芝麻脆皮烧鸡

Crispy roasted chicken with garlic and sesame

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye with merlot ✪

石榴咕嚕肉

Sweet and sour pork
with pomegranate

时蔬

Chinese vegetable ^v

黄金蛋炒饭

Spring onion and egg fried rice ^v

甜品
Dessert
任选一道
choose one

焦糖芭菲

Chocolate peanut

caramel parfait, crystalised peanut, salted chocolate sauce

香草蛋奶

Egg custard nest

orange Sichuan sorbet, caramelized pastry, vanilla custard

Lotus menu ^v

The water lily plant is a promise of truth, purity and enlightenment

for parties of two or more

小吃
Small eat

斋点心拼

Vegetarian dim sum platter
morel crystal dumpling, mabo spicy dumpling
olive sugar snap dumpling, truffle beancurd roll

豉味爆豆蔬

Stir-fry vegetable and pine nut lettuce wrap

千层萝卜酥

Mooli roll

正餐
Main

天白菇自制豆腐煲

Tofu, aubergine and mushroom claypot ✨
with chilli and black bean sauce

酱爆炒四蔬

Four style vegetable in Sichuan sauce
asparagus, yam bean, shimeji mushroom and tofu

夏果三菇玉兰度

Three style mushroom stir-fry
with gai lan and macadamia nut

黑椒莲藕芦笋

Stir-fry lotus root and asparagus
with black pepper

丝苗白饭

Steamed jasmine rice

甜品
Dessert
任选一道
choose one

水果拼盘

Fruit platter

精选雪芭

Selection of sorbet

珍品 Supreme	鱼子酱片皮鸭 二吃 XO酱 豉汁 姜葱	Hakkasan signature Peking duck ✪ with Giaveri Siberian caviar whole duck, with 16 pancakes and 20g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	(半只 half) (一只 whole)
	金装佛跳墙	Monk jump over the wall double boiled soup with abalone, fish maw, dried scallop, sea cucumber and dried shiitake	
	黄焖蟹肉官燕汤	Braised superior bird's nest in yellow broth with crab meat	
	黑菌烩二头鲜鲍	Braised whole abalone in black truffle sauce (2 head)	
	白玉麒麟二头鲜鲍	Abalone in dried scallop sauce (2 head) with shiitake mushroom	
	海味一品煲	Braised abalone with dried scallop and morel mushroom with fish maw, sea cucumber in supreme stock	

雅加达独有
Only At
Jakarta

脆皮鹌鹑芋巢	Crispy quail egg puff
黑天鹅猫山王榴莲酥	Black swan puff with musang king durian
椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw

香辣南洋酱石斑鱼	Steamed grouper with kaffir sambal sauce
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When traditional Indonesian sambal sauce meets with Hakkasan Cantonese cuisine. The Indonesian grouper from Kalimantan is steamed with kaffir lime.

粉丝焗珍珠龙虾	Mutiara lobster with glass noodle
XO西汁煎羊排	XO lamb chop with shiitake

沙拉
Salad

香酥鸭沙律
柚子, 松子, 小洋葱

Crispy duck salad ✳
with pomelo, pine nut, shallot

凉拌芦笋沙律
小番茄干, 香茅酸汁

Green salad with asparagus ^v
with sun dried cherry tomato, lemongrass dressing

汤
Soup

蟹肉鱼鳔羹

Seafood soup with fish maw and dried scallop
sea cucumber and crab meat

粟米龙虾羹

Lobster and sweet corn soup

椰子淮杞花胶鸡汤

Double boiled chicken soup in coconut
with Jinhua ham and fish maw

鸡丝酸辣羹

Hot and sour soup with chicken

竹笙松茸菌汤

Chinese wild mushroom soup ^v
with bamboo pith and shiitake mushroom

点心
Dim sum

珍品四式点心
鱼籽带子烧卖, 金粉鲈鱼饺
黑菌鲜虾饺, 龙虾蟹肉饺

Supreme dim sum platter
scallop shui mai, seabass dumpling
truffle har gau, lobster crab dumpling

斋点心拼
羊肚菌水晶饺, 松露腐皮卷
榄菜蜜豆饺, 麻婆豆腐饺

Vegetarian dim sum platter ^v
morel crystal dumpling, truffle beancurd roll
olive sugar snap dumpling, mabo spicy dumpling

炸点心拼
火鸭南瓜酥, 菌菇鹅肝饺
和牛菌菇酥

Fried dim sum platter
roasted duck pumpkin puff, mushroom and foie gras dumpling
Wagyu beef puff

脆皮鹌鹑芋巢

Crispy quail egg puff

黑天鹅猫山王榴莲酥

Black swan puff with musang king durian

小吃
Small eat

茶香熏牛排

Jasmine tea smoked beef rib ✨

XO酱

XO sauce

Derived from the famous digestif Cognac and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China once called it the 'caviar of the East'.

鹅肝脆皮鸭

Foie gras crispy duck wrap

上海鸡锅贴

Pan-seared Shanghai dumpling

鹅肝虾多士

Sesame prawn toast with foie gras

金丝软壳蟹
红椒, 咖喱叶

Fried soft shell crab
with red chilli and curry leaf

脆皮斑节虾

Crispy tiger prawn
with pandan leaf, chilli and wheat flake

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap ^v

生猛海鲜
Live fish
and seafood

红星斑
老虎斑
生抽姜汁蒸

Red star grouper
Tiger grouper
steamed with soya sauce and spring onion

香辣南洋酱石斑鱼

Steamed grouper with kaffir sambal sauce

When traditional Indonesian sambal sauce meets with Hakkasan Cantonese cuisine. The Indonesian grouper from Kalimantan is steamed with kaffir lime.

珍珠龙虾
波士顿龙虾
蒜茸蒸
炒白胡椒

Mutiara lobster
Boston lobster
steamed with garlic
stir-fry with white pepper

粉丝焗珍珠龙虾

Mutiara lobster with glass noodle

鱼 Fish	香槟焗银鳕鱼	Roasted silver cod with Champagne and honey ✪
	黑菌酱烤鳕鱼	Charcoal grilled black cod with truffle sauce
	XO酱脆鳕鱼	Crispy silver cod in XO sauce
	川辣鲈鱼球	Stir-fry Chilean seabass with Sichuan pepper with sweet basil and spring onion
	蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✪

海鲜 Seafood	XO酱炒龙虾	Stir-fry lobster tail with XO sauce
	辣酱菠萝炒虾球	Stir-fry tiger prawn with pineapple in spicy dried shrimp sauce
	咖喱汁虾球	Spicy prawn ✪ with almond

家禽 Poultry	蒜香芝麻脆皮烧鸡	Crispy roasted chicken with garlic and sesame
	台式三杯鸡煲	Sanpei chicken claypot with sweet basil, chilli and spring onion
	松露明火烧鸭	Roasted truffle duck with mushroom tea tree

肉类 Meat	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye with merlot ✪
	桂花和牛粒	Osmanthus Wagyu beef rib eye
	梅菜熏烤和牛柳	Grilled Wagyu beef with mui choi
	巴蜀风味和牛排	Braised Wagyu short rib in Sichuan sesame sauce
	XO西汁煎羊排	XO lamb chop with shiitake
	石榴咕嚕肉	Sweet and sour pork with pomegranate
	烧味双拼	Cantonese barbecue pork platter

豆腐和蔬莱
Tofu and
Vegetable

天白菇自制豆腐煲

Tofu, aubergine and mushroom claypot ✨
with chilli and black bean sauce

四川麻婆豆腐

Sichuan mabo tofu with minced beef

奶白菜

pak choi

广东芥兰

gai lan

蚝油, 姜汁, 蒜茸

with a choice of oyster sauce, ginger or garlic

咸鱼白菜

Stir-fry pak choi with salted fish

黑椒莲藕芦笋

Stir-fry lotus root and asparagus ^v

with black pepper

夏果三菇玉兰度

Three style mushroom stir-fry ^v

with gai lan and macadamia nut

酱爆炒四蔬

Four style vegetable in Sichuan sauce ^v

芦笋, 沙葛, 蟹味菇, 豆腐

asparagus, yam bean, shimeji mushroom and tofu

面和米饭
Noodle
and Rice

客家中华拉面
蟹味菇, 豆芽

Hakka noodle ^v✳
with shimeji mushroom and bean sprout

星洲米粉

Singapore vermicelli noodle
with prawn and squid

干贝鲍粒烩饭

Abalone and dried scallop fried rice

黄金蛋炒饭

Spring onion and egg fried rice ^v

丝苗白饭

Steamed jasmine rice ^v