

## The story

Founded in London in 2001, Hakkasan celebrates Cantonese cuisine through traditional techniques plus the finest ingredients and contemporary flair only found at Hakkasan.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern Cantonese dishes.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured at Hakkasan globally alongside "only at" dishes created exclusively for each location.

Enjoy the world of Hakkasan in every detail, from scent to sound to the last artful bite, the team carefully crafts a truly immersive journey.

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## Bamboo

Never losing all its leaves, bamboo is a symbol for durability and steadfastness

AED 398 per person  
for parties of two or more

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### Small eat 小吃

珍品四式点心

Supreme dim sum platter

gold leaf har gau  
abalone chicken shui mai  
yellow fungus dumpling  
seabass dumpling with caviar

椒鹽脆鮮魷

Salt and pepper squid

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap <sup>v</sup>

### Main 正餐

台式三杯鸡煲

Sanpei chicken claypot

with sweet Thai basil, dried chilli and spring onion

咖喱汁泡海蝦球

Spicy prawn ✳

with lily bulb and almond

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye beef (A) ✳

金銀姜炒爽菜

Stir-fry sugar snap, cloud ear and ginger <sup>v</sup>

蛋香毛豆炒飯

Edamame egg fried rice

### Dessert 甜品

牛奶榛子巧克力

Milk chocolate and hazelnut parfait

with warm chocolate sauce

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

July 2020

✳ Signature dishes

<sup>v</sup> Vegetarian dishes

(A) Contains alcohol

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.

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## Taste of Hakkasan

A curated selection of our signature dishes

AED 318 per person

Including The Hakka

Belvedere vodka, kome to mizu sake, lychee liqueur, lychee, lime, coconut and passion fruit

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Soup  
汤

鸡丝酸辣汤

Hot and sour soup with chicken

Small eat  
小吃

北京烤鸭

Hakkasan signature Peking duck ✳  
with pancakes, cucumber and spring onion

客家点心拼

Hakka steamed dim sum platter  
abalone and chicken shui mai  
seabass dumpling  
sweetcorn dumpling

Main  
正餐

黑椒红酒牛仔粒

Stir-fry black pepper rib eye beef (A) ✳

XO 醬石斑魚

Crispy grouper with XO sauce

金銀姜炒爽菜

Stir-fry sugar snap, cloud ear and ginger <sup>v</sup>

蛋香毛豆炒饭

Edamame egg fried rice

Dessert  
甜品

廚師精選

Chef's selection

## A la Carte

			AED
Soup 汤	竹笙松茸菌汤	Chinese wild mushroom soup <sup>v</sup> with supreme fungus and bamboo pith	55
	鸡丝酸辣羹	Hot and sour soup with chicken	55
	黑松露海味羹	Braised Superior seafood soup with black truffle and fish maw	140

Salad 沙拉	香酥鸭沙律	Crispy duck salad ✱ with pomelo, pine nut and shallot	159
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Supreme 精选招牌	鱼子酱北京烤鸭	Hakkasan signature Peking duck ✱ with Beluga caviar whole duck, with 24 pancakes and 30g caviar, ginger and spring onion	whole 688 / half 344 1988
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Dim sum 点心	珍品四式点心	Supreme dim sum platter gold leaf har gau abalone chicken shui mai yellow fungus dumpling seabass dumpling with caviar	130
	斋点心拼	Vegetarian steamed dim sum platter <sup>v</sup> king oyster mushroom dumpling yambean carrot wrap chive dumpling sweetcorn dumpling	93

Small eat 小吃	虾多士	Sesame prawn toast	74
	茶香熏神牛排	Jasmine tea smoked Wagyu beef ribs ✱	149
	奶沙软壳蟹	Fried soft shell crab with red chilli, curry leaf and chicken floss	112
	椒盐脆鲜鱿	Salt pepper squid	74
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap <sup>v</sup>	71
	杏菇齋春卷	King oyster mushroom vegetable spring roll <sup>v</sup>	52
	香酥炸鸭卷	Crispy duck roll	71

			AED
Fish & Seafood 鱼 / 海鲜	蜜汁炭烤鲈鱼	Charcoal grilled Chilean seabass in honey	225
	豆豉石斑魚煲	Wok-fry grouper claypot with black bean sauce	159
	XO菠萝炒虎虾	Wild prawn with pineapple in XO sauce	151
	咖喱汁虾球	Spicy curry prawn ✳ with lily bulb and almond	151
	沙茶醬海鮮堡	Sha cha seafood toban with prawn, fish, scallop, squid and edamame	161
Poultry & Meat 家禽 / 肉类	石榴咕嚕鸡片	Sweet and sour chicken with pomegranate	112
	台式三杯鸡煲	Sanpei chicken claypot with sweet Thai basil, dried chilli and spring onion	112
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef (A) ✳	168
	野菌菇炒和牛	Wok-fry Wagyu rib eye beef in seafood sauce with wild mushroom	272
Tofu and Vegetable 豆腐和蔬菜	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot <sup>v</sup> ✳	71
	夏果鮮三菇 炒玉蘭度	Three style mushroom stir-fry <sup>v</sup> with lily bulb and macadamia nut	76
	金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger <sup>v</sup>	74
	干偏榄菜四季豆	Szechuan style French beans with minced beef and dried shrimp	74
	白菜苗 法蠔油, 酱油, 姜茸, 蒜茸	Shanghai Pak choi <sup>v</sup> with choice of oyster, ginger, garlic or soya sauce	55
Noodle and Rice 米饭和面	蛋香毛豆炒饭	Edamame egg fried rice	55
	金银素粒饭	Vegetable fried rice <sup>v</sup>	55
	丝苗白饭	Jasmine rice <sup>v</sup>	18
	客家中华拉面	Hakka hand pulled noodle ✳ with mushroom, bean sprout and bonito	75

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Dessert 甜点	牛奶榛子 热巧克力浆	Milk chocolate and hazelnut parfait with warm chocolate sauce Recommended wine: 2012 Passito di Noto, Planeta Sicily, Italy 11% AED 143 100ml	47
	椰子芒果 激情薄荷冰芭	Coconut and mango with passion and mint sorbet Recommended wine: 2012 Gewürztraminer 'Late Harvest', Montes Curico Valley, Chile 11% AED 79 100ml	52
	本店特制冰激淋	Selection of home made ice cream Recommended spirit: Semillon Botrytis 'Noble One', De Bortoli Riverina, Australia 10.5% AED 130 100ml	33
	本店特制冰芭	Selection of home made sorbet Recommended spirit: 2012 Late Bottled Vintage, Taylor's Douro, Portugal 20% AED 77 100ml	33

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### After-dinner cocktail

Chocolate and Hazelnut Martini  
Vanilla infused Belvedere vodka, Mozart dark chocolate  
and Frangelico  
AED 59

Espresso Martini  
Belvedere vodka, kahlúa, Mozart dark chocolate and  
espresso  
AED 59

French Grasshopper  
Rémy martin xo, crème de cacao, crème de menth, vanilla  
and cream  
AED 153

Gold Espresso Martini  
Belvedere vodka, kahlúa, Mozart dark chocolate, espresso  
and 22 carat gold flakes  
AED 87