



20 YEARS OF
HAKKASAN

Hakkasan 20 Year Anniversary menu
AED 488 per person
available for parties of two or more

Cocktail

Hakkatini
Grey goose L'orange, Grand Marnier, Campari, fresh apple
juice and grapefruit bitters

A glass of Louis Roederer Brut Premier champagne
AED 98 (additional)

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.

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

*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Set menu

好事連連 (经典点心三拼)
Hakkasan dim sum trio
scallop shui mai
langoustine har gau
abalone and chicken parcel

一本萬利 (豉味粉丝扇贝)
Steamed hand dived scallop
brown butter sauce, shallot and shrimp tuiles, glass vermicelli

豐財聚寶 (麦香鲑鱼)
Oatmeal seabass
osmanthus jelly, garlic herb puree

玉龍呈祥 (蒜子黑椒牛仔粒)
Stir fry black pepper rib eye beef

喜氣洋洋 (酱爆五蔬佛砵)
Golden mixed vegetable yam ring ^v
macadamia nut

萬事如意 (浓汤焖龙虾云吞面)
Supreme stock braised lobster with egg noodle nests
lobster wonton

Dessert

招财進寶 (梅子香草巧克力焦糖)
Plum and vanilla
caramelised chocolate cream with plum and raspberry jelly, vanilla foam, opaline tuille, plum sponge, plum sorbet, caramelised pine nuts, mint cress and viola