



The story

Founded in 2001, Hakkasan celebrates Cantonese cuisine using traditional techniques and the finest ingredients with a contemporary flair.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern dishes found only at Hakkasan.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured in the restaurants globally.

Enjoy the world of Hakkasan in every detail. From the scents and the sounds to the last artful bite, the team carefully and meticulously craft a truly immersive journey.

Hikaye

2001 yılında kurulan Hakkasan, geleneksel yemek pişirme tekniklerini ve en kaliteli ürünleri kullanarak Kanton mutfağını en iyi şekilde temsil eder.

Her Hakkasan mutfağı yalnızca Hakkasan'da bulunabilecek köklü fakat modern yemekleri yaratmak için tutkulu ve yetenekli şefler tarafından yönetilir.

Dünyanın en hareketli şehirlerinde restoranları bulunan Hakkasan'ın menüsü imza yemekleriyle mutfak dengesini mükemmel bir şekilde yansıtmaktadır.

Ekibimizin özenli yaklaşımları ile çıktığınız lezzet yolculuğunun her anında Hakkasan dünyasının tüm ayrıntılarını keşfedin

✂ Signature | İmza yemek
v Vegetarian | Vejetaryen
vg Vegan
g Made with ingredients not
containing gluten
Gluten içermeyen malzemelerle
üretlmıştır
alc alcohol cannot be removed
alkol kaldırılmaz

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

Alerjisi veya intoleransı olan misafirlerimizden yiyecek veya içecek siparişi vermeden önce ekip üyelerimizden birini bilgilendirmelerini rica ederiz.

Ciddi alerjisi ve intoleransı olan misafirlerimize çapraz bulaşmayı önlemek adına mutfağımızda her ne kadar gerekli özen gösterilmiş olsa da alerjen bileşenlerinin mevcut olma riski bulunduğunu hatırlatmak isteriz.

Talep edilen her özel siparişin tamamen alerjen içermediğinin garanti edilemeyeceğini ve riski size ait olmak üzere tüketileceğini lütfen unutmayınız

Pearl | İnci

A natural stone associated with wisdom as well as hidden talent and beauty.
Bilgeliğin yanı sıra yetenek ve zerafetle de ilişkilendirilen doğal bir taş.

Small eat

Hakkasan signature Peking duck
with caviar ✨

pancake, cucumber, spring onion, kumquat

Supreme dim sum ^{8pcs}

lobster and celery har gau
scallop and chicken shu mai with caviar
cuttlefish crystal jade
black garlic rib eye dumpling

Golden fried soft shell crab ^{100g}

egg floss, red chilli, lemon leaf

Main

Wok-fried lobster ^{150g}

black bean, enoki mushroom, lotus root

Grilled black cod with truffle sauce ^{220g}

pak choi, black fungus

Grilled lamb chop ^{6pcs}

spicy chili powder

Salt and pepper duck

onion

Side

Stir-fried lotus root and French Bean ^{vg}

garlic, black pepper

Olive leaf seafood fried rice

prawn, scallop

Dessert

Chef's Selection

Başlangıç

Hakkasan imzalı Pekin ördeği
havyar ile ✨

pankek, salatalık, taze soğan, kumquat

Supreme dim sum ^{8 adet}

istakoz ve kereviz har gau
deniz tarağı ve tavuklu shu mai havyar ile
mürekkep balığı crystal jade
siyah sarımsaklı antrikot mantı

Çıtır yumuşak kabuklu yengeç ^{100g}

yumurta saman, kırmızı acı biber, limon yaprağı

Ana yemek

Wokta kızarmış istakoz ^{150g}

siyah fasülye, enoki mantarı, lotus kökü

Trüf soslu ızgara siyah morina balığı ^{220g}

pak choi, siyah fungus

Izgara kuzu pirezola ^{6 adet}

acı toz biber

Tuzlu biberli ördek

soğan

Yan yemek

Wokta sotelenmiş lotus kökü ve Fransız
fasülyesi ^{vg}

sarımsak, karabiber

Zeytin yapraklı deniz ürünlü kızarmış pilav

karides, deniz tarağı

Tatlı

Şefin Seçimi

Hakkasan signature Peking duck ✨
2600g
pancake, cucumber, spring onion, kumquat

Half Hakkasan Signature Peking Duck
1300g

Hakkasan supreme seafood tower
tiger prawn cocktail, steamed lobster, king crab
leg, Chinese style salmon tataki, lobster mango
salad, hamachi tartare, scallop crudo, three
dipping sauce

Add caviar
Imperial Ossetra 30gr
Imperial Fine Beluga 30gr

Hakkasan imzalı Pekin ördeği ✨
2600g
pankek, salatalık, taze soğan ve kumkuat

Yarım Hakkasan imzalı Pekin ördeği
1300g

Hakkasan enfes deniz ürünleri kulesi
kaplan karides kokteyli, buharda istakoz, kral
yengeç bacak, Çin usulü somon tataki, istakoz
mango salata, akya tartar, deniz tarağı crudo, üç
dip sosu

Havyar ekleyin
Imperial Ossetra 30gr
Imperial Fine Beluga 30gr

Soup Çorba

Royal sweetcorn soup ^g
king crab

Hot and sour soup
chicken, shiitake mushroom, tofu,
bamboo shoot, black fungus

Vegetarian hot and sour soup ^{vg}
shiitake mushroom, tofu, bamboo shoot, black fungus

Tatlı mısır
kral yengeç

Acılı ekşili
tavuk, şitaki mantarı, tofu, bambu, siyah fungus

Vejetaryen acılı ekşili ^{vg}
şitaki mantarı, tofu, bambu, siyah fungus

Salad Salata

Crispy duck salad ✨ ^{150g}
grapefruit, pine nuts, shallot, pomegranate

Alaskan king crab salad ^{80g}
yuzu pearl, mango, salmon roe, kumquat dressing

Secret garden salad ^{vg}
heritage carrot, cucumber, roasted beetroot,
tomato, macadamia

Çıtır ördek salatası ✨ ^{150g}
greyfurt, çam fıstığı, arpacık soğanı, nar

Alaska kral yengeç salatası ^{80g}
yuzu incisi, mango, somon yumurtası,
kumkuat sos

Gizli bahçe salatası ^{vg}
renkli havuç, salatalık, fırınlanmış pancar,
domates, macadamia

Dim sum

Supreme dim sum ✨ 8pcs
lobster and celery har gau
scallop and chicken shu mai with caviar
cuttlefish crystal jade
black garlic rib eye dumpling

Vegetarian dim sum ^V 8pcs
morel mushroom and truffle dumpling
Szechuan pepper and pumpkin crystal dumpling
black pepper and sweet potato dumpling
sweet corn dumpling

Pan fried Shanghai 5pcs
beef dumpling
celery, coriander, spring onion, red pepper

Lamb puff 3pcs
onion, coriander, black pepper

Supreme dim sum ✨
istakoz ve kereviz har gau, deniz tarağı ve tavuklu
shu mai havyar ile
mürekkep balığı crystal jade
siyah sarımsaklı antrikot mantı

Vejetaryen dim sum ^V 8adet
morel mantari ve trüflü mantı
Szechuan biberi ve balkabaklı crystal mantı
karabiber ve tatlı patatesli mantı
tatlı mısırlı mantı

Tavada kızartılmış etli Shanghai
mantısı 5adet
kereviz, kişniş, taze soğan, kırmızı biber

Kuzu puff 3adet
soğan, kişniş, karabiber

Small eat Başlangıç

Golden fried soft shell crab 100g
egg floss, red chilli, lemon leaf

Morel mushroom and vegetable 6pcs
spring roll ^V
shiitake mushroom, celery, black fungus

Sesame prawn toast 4pcs
crispy seaweed

Stir-fried vegetable and pine nut
lettuce wrap ^{VG}
walnut, cashew nut, pistachio

Wasabi prawn 120g
mango, tobico caviar, red chilli

Crispy spicy beef
pickled carrot, pickled radish

Crispy duck roll 2pcs
duck sauce

Edamame
chili garlic or sea salt

Çıtır yumuşak kabuklu yengeç 100g
yumurta saman, kırmızı acı biber, limon yaprağı

Morel mantarlı ve sebze 6adet
Çin böreği ^V
şitaki mantarı, kereviz, siyah fungus

Susam kaplı karides 4pcs
çıtır yosun

Wokta sotelenmiş sebze ve çam fıstıklı
marul sarması ^{VG}
ceviz, kaju, Antep fıstığı

Wasabi karides 120g
mango, tobiko havyarı, kırmızı acı biber

Çıtır baharatlı dana eti
havuç turşu, turp turşu

Çıtır ördek börek 2adet
ördek sos

Edamame
acı sarımsaklı veya deniz tuzlu

Market Fish

Fish selected from the market by our chef.
We offer them grilled, steamed or fried with five spices vegetables and your choice of sauce.
Sauces: chilli garlic, Szechuan pepperorn, sanpei

Ask your server for more information

Balık pazarı

Balık pazarından şefimiz tarafından özenle seçilmiş balıklar. Izgara, buharda veya wokta sotelenmiş olarak beş baharatlı sebzeler ve seçtiğiniz soslar ile.
Soslar: sarımsaklı acı kırmızı biber, Szechuan biber, sanpei

Bilgi için garsonunuza danışınız

Fish/ Seafood Balık / Deniz ürünü

Grilled black cod with truffle sauce 220g
pak choi, black fungus

Steamed grouper with pickled chili 6pcs
vermicelli

Wok-fried lobster 150g
black bean, lotus root

Spicy prawn ✂ 7pcs
curry, almond

Wok-fried tiger prawn 7pcs
cashew nut, dried red chili

Stir-fry tiger prawn 7pcs
pinaapple, tomato

Alaskan king crab leg 200g
bread crumb, garlic

Türüf soslu ızgara siyah morina balığı 220g
pak choi, siyah fungus

Buharda pişmiş lagos, acı kırmızı biber
turşusu ile 6adet
vermicelli

Wokta kızarmış ıstakoz 150g
siyah fasülye, lotus kökü

Baharatlı karides ✂ 7adet
köri, badem

Wokta kızarmış kaplan karides 7adet
kaju, kurutulmuş kırmızı biber

Sotelenmiş kaplan karides 7adet
ananas, domates

Alaska kral yengeç bacağı 200g
ekmek kırtısı, sarımsak

Poultry/
Meat
Kümes
hayvanları
/ Et

Sweet and sour chicken 160g
pineapple, pomegranate

Crispy spicy corn fed chicken 160g
almond

Wok-fried chicken with
kumquat sauce 160g
caramelized walnut

Roasted chicken in satay sauce 800g
peanut

Roasted chicken with Szechuan
vinaigrette 800g
cucumber, peanut

Black truffle roasted duck 1300g
tea plant mushroom

Stir-fried black pepper rib eye beef
with Merlot ^{alc} ✂ 160g
onion, spring onion

Jasmine tea smoked beef ribs

Stir-fried lamb tenderloin 160g
butter miso, golden squash

Grilled lamb chop 6pcs
spicy chili powder

Tatlı ve ekşi soslu tavuk 160g
ananas, nar

Çıtır baharatlı mısır beslemeli tavuk 160g
badem

Wokta kızarmış tavuk,
kumkuat sos ile 160g
karamelize ceviz

Satay soslu çıtır kızarmış tavuk 800g
yer fıstığı

Kızarmış tavuk, Szechuan
vinaigrette ile 800g
salatalık, yer fıstığı

Siyah trüflü kızarmış ördek 1300g
çay ağacı mantarı

Wokta sotelenmiş karabiberli dana
antrikot, Merlot ile ^{alc} ✂ 160g
soğan, taze soğan

Yasemin çayı ile tütsülenmiş dana
kaburga

Wokta sotelenmiş kuzu bonfile 160g
tereyağ miso, altın kabak

Izgara kuzu pizozla 6adet
acı toz biber

Tofu &
Vegetable
Tofu ve
Sebze

Tofu aubergine ^v
black bean sauce, shiitake mushroom

Stir-fried lotus root and French Bean ^{vg}
garlic, black pepper

Stir-fried seasonal vegetable ^{vg}
garlic, ginger or oyster sauce

Tofu patlıcan ^v
siyah fasulye sosu, şitaki mantarı

Wokta sotelenmiş lotus kökü ve
Fransız fasülyesi ^{vg}
sarımsak, karabiber

Sotelenmiş mevsim sebzeleri ^{vg}
sarımsak, zencefil veya istiridye sosu

Noodle
and Rice
Noodle
ve pilav

Hakka noodle ^v ✂
shiitake mushroom, oyster mushroom, beansprout

Black pepper udon noodle
roasted duck

Olive leaf seafood fried rice ^g
prawn, scallop

Vegetable fried rice ^v
sweetcorn, pumpkin, bean

Hakka noodle ^v ✂
şitaki mantarı, istiridye mantarı, soya filizi

Karabiberli udon noodle
kızarmış ördek

Zeytin yapraklı deniz ürünlü kızarmış
pilav ^g
karides, deniz tarağı

Sebzeli kızarmış pilav ^v
tatlı mısır, bal kabağı, fasulye

Jubliant | Coşkulu

In celebration of Mandarin Oriental Bodrum's 10 year anniversary, Hakkasan Bodrum has created a limited edition menu featuring authentic signature dishes that are global icons alongside new creations specific to Bodrum seeking influence from the vibrant city and culture.

Mandarin Oriental Bodrum'un 10. yıl dönümünü kutlamak için, Hakkasan Bodrum, dünya çapında ikonik lezzetlerin yer aldığı otantik imza yemeklerin yanı sıra Bodrum'un canlı şehriden ve kültüründen etkilenen yeni yaratımlara da yer veren sınırlı sayıda bir menü oluşturdu.

Small eat

Classic dim sum ✨

8pcs, each from supreme dim sum and vegetarian dim sum

Crispy Duck Salad ✨^{150g}

grapefruit, pine nuts, shallot, pomegranate

Morel mushroom and vegetable spring roll^v

black fungus, shiitake mushroom, onion, celery, carrot

Main

Steamed grouper with pickled chili

vermicelli

Stir-fried black pepper rib eye beef with

Merlot^{alc} ✨

onion, spring onion

Roasted chicken in satay sauce

peanut

Stir-fried seasonal vegetable^{vg}

garlic, ginger or oyster sauce

Spring onion and egg fried rice^v

edamame

Dessert

Spikey Lemon ✨^g

yuzu curd, calamansi gel, vanilla genoise cake

Başlangıç

Klasik dim sum ✨

8 adet, her biri supreme dim sum ve vejetaryen dim sum'dan

Çıtır ördek salatası ✨^{150g}

greycourt, çam fıstığı, arpacık soğan, nar

Morel mantarlı ve sebze Çin böreği^v

siyah fungus, şitaki mantarı, soğan, kereviz, havuç

Ana yemek

Buharda pişmiş lagos, acı kırmızı biber turşusu ile

vermicelli

Wokta sotelenmiş karabiberli dana antrikot,

Merlot ile^{alc} ✨

soğan, taze soğan

Satay soslu kızarmış tavuk

yer fıstığı

Sotelenmiş mevsim sebzeleri^{vg}

sarımsak, zencefil veya istiridye sosu

Taze soğanlı ve yumurtalı kızarmış pilav^v

edamame

Tatlı

Spikey Limon ✨^g

yuzu krema, kalamansi jel, vanilya genoise kek



Hakkasan Bodrum

Dessert



Signature | İmza yemek

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

v

Vegetarian | Vejetaryen

vg

Vegan

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

g

Made with ingredients not containing gluten |
Gluten içermeyen malzemelerle
üretilmiştir

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

alc

alcohol cannot be removed |
alkol kaldırılamaz

.....
Alerjisi veya intoleransı olan misafirlerimizin yiyecek veya içecek siparişi vermeden önce ekip üyelerinden birine bilgi vermelerini rica ederiz.

Şiddetli alerjisi veya intoleransı olan misafirlerimiz için, çapraz bulaşmayı önlemek için tüm gerekli özen gösterilmiş olsa da, alerjen bileşenlerin mevcut olma riski bulunduğunu lütfen unutmayın.

Lütfen, talep edilen herhangi bir ısmarlama siparişin tamamen alerjen içermediği garanti edilemeyeceğini ve riski size ait olmak üzere tüketileceğini unutmayın.

Desserts

Spikey lemon ✱^g
yuzu curd, calamansi gel,
vanilla genoise cake

Spikey limon ✱^g
yuzu krema, kalamansi jel, vanilya
genoise kek

Sweet caviar
dark chocolate mousse,
cherry marmalade, vanilla
cremeux, cherry sorbet

Tatlı havayar
bitter okolata mus, kiraz
marmelatı, vanilya kreması, kiraz
sorbe

Litchi rose dumpling
raspberry litchi compote,
sesame nougatine, rose oil

Lii gl mantı
ahududu lii marmelatı, susam
nugat, gl yađı

**Hazelnut milk
chocolate parfait**
sea salt caramel, chocolate
cremeux

Fındıklı okolatalı parfe
deniz tuzlu karamel, ikalata
kreması

**Vegan Exotic
Pavlova** ^{vg}
fresh exotic compote,
coconut foam, mango
passion fruit sorbet

Vegan Egzotik Pavlova ^{vg}
taze egzotik komposto, hindistan
cevizi kpđ, mango arkıfelek
sorbe

Hakka platter
Selection of mini desserts;
spikey lemon, litchi rose
dumpling, hazelnut milk
chocolate parfait, sweet
caviar, vegan exotic pavlova

Hakka tatlı tabađı
Mini tatlı eřitleri; spikey limon,
lii gl mantı, fındıklı okolatalı
parfe, tatlı havayar, vegan egzotik
pavlova

Fruit platter ^{vg/g}
seasonal handcut fruit platter

Meyve tabađı ^{vg/g}
Mevsimlik meyveler

**Selection of ice
cream** ^{vg/g} _{3scoops}

**Dondurma
eřitleri** ^{vg/g} _{3scoops}

**Selection of
sorbet** ^{vg/g} _{3scoops}

**Sorbe
eřitleri** ^{vg/g} _{3scoops}

Coffee	Espresso
	Double espresso
	Cappuccino
	Caffè latte
	Macchiato
	Americano
	Turkish coffee
	Hot chocolate
After Dinner Cocktail	Smoky Negroni "Everything is at stake" Johnnie Walker Black Label whisky, plum sweet vermouth, Talisker 10yrs mist
Bespoke Tea Blue Tea	Milky Oolong, Fujian, China
Green Tea	Jasmine Dragon Pearls, Fujian, Green, Fujian, China
Dark Tea	Pu'er Tea, Yunnan, China Turkish Tea, Rize, Turkey
White Tea	Beauty, Fujian, China
Herbal	Mint Chamomile

Digestif

Fernet Branca

50ml 39%

Limoncello

50ml 28%

Sambuca

50ml 40%

Disaronno Amaretto

50ml 28%

Cognac

Hennessy VSOP

50ml 40%

Hennessy XO

50ml 40%

Hennessy Paradis

50ml 40%

Rémy Martin XO

50ml 40%

Martell VSOP

50ml 40%

Martell XO

50ml 40%

Louis XIII by Rémy Martin

50ml 40%

Hakkasan Bodrum
Wine

Journey: through the vineyard

Find the right page

By the Glass & Coravin		03
Sake		05
Champagne & Sparkling		06
White	France, Italy and rest of Europe	07
	Turkey & New World	08
Red	France, Italy and rest of Europe	09
	Turkey & New World	10
Rosé		11
Sweet & Fortified		12

Exploration: wine by the glass

Classic or adventurous?

Wines are listed in order of body and flavour: from light to rich

White

150ml

- 2022 Pinot Grigio, Terre Rosse 13% Friuli, Italy
100% Pinot Grigio; dry and aromatic; tropical fruit, pineapple, banana
- 2022 Sauvignon Blanc, Likya Arykanda 12% Mediterranean, Turkey
100% Sauvignon Blanc; zesty and mineral; grapefruit, passion fruit, herbaceous
- 2021 Albariño, Ethereo 12.5% Rías Baixas, Spain
100% Albariño; refreshing and crispy; pear white peach and mineral
- 2022 Narince, Nodus Pamukkale 13.5% Western Anatolia, Turkey
%100 Narince; crispy and aromatic ; tropical fruit and grass
- 2020 Chablis, Coquillage Moillard 12.5% Burgundy, France
100% Chardonnay; dry and elegant; lime, apple, lemon, white peach

Most Coveted White

125ml

Special wines: limited availability, kept fresh by Coravin

- 2020 Chassagne-Montrachet, Louis Jadot 13% Burgundy, France
100% Chardonnay; complex and elegant; lemon curd, toast, white peach, and buttery
- 2021 Vistamare, Ca'Marcanda Gaja 13% Veneto, Italy
Vermentino, Viognier, Fiano; Fresh and compact with notes of white peach, pear, and nectarine

Sparkling

125ml

- NV Santero Craze Prosecco 11.5% Veneze, Italy
100% Glera; light and pleasant; fruity, white peach and apple with fine bubbles
- NV Veuve Clicquot Yellow Label 12% Champagne, France
Pinot Noir, Chardonnay, Pinot Meunier; fresh and floral; pear, white peach, fresh nuts, and hazelnut
- NV Veuve Clicquot Rosé 12.5% Champagne, France
Pinot Noir, Chardonnay; gentle and harmoniously fresh; raspberry, strawberry and currant

Red

150ml

- 2022 Pinot Noir, Likya Vineyards 14.5% Mediterranean, Turkey
100% Pinot Noir, Light and fruity; wild strawberry, black cherry
- 2020 Shiraz 'Nodus', Pamukkale 13.5% Western Anatolia, Turkey
100% Shiraz; rich and structured; blueberry, spicy, violet
- 2021 Selendi Akhisar 15% Aegean, Turkey
Cabernet Sauvignon, Merlot, Shiraz, Cabernet Franc; rich and rounded; cassis, vanilla, black mulberry

Exploration: wine by the glass

Classic or adventurous?

Wines are listed in order of body and flavour: from light to rich

Most Coveted Red

Special wines: limited availability, kept fresh by Coravin

125ml

2018 Pommard, Louis Jadot 13,5% Burgundy, France

100% Pinot Noir; round and generous, with a soft, fruity depth of character and a bouquet suggestive of raspberries

2017 Brunello di Montalcino, Cecchi 14,5% Tuscany, Italy

100% Sangiovese; fragrant aromas of dark cherries, wildflowers, dried herbs and a hint of cinnamon

2015 Amarone della Valpolicella, Corte Santa'Alda 15,5% Veneto, Italy

Corvina, Rondinella; Full-bodied and complex; black cherry, tobacco leaf, dark chocolate and sweet spice

2014 Château Talbot, Grand Cru Classé 13.5% Saint Jullien, France

Cabernet Sauvignon, Merlot and Petit Verdot; elegant and muscular; cassis, dark plum, licorice and cedar wood

Rosé

150ml

2022 Selendi Gülpembe 14% Manisa, Turkey

Grenache, Cinsault, Mourvedre, Shiraz; dry and fresh; strawberry, stone fruit, red currant

2021 Whispering Angel, Château d'Esclans 13%, Provence, France

Grenache, Cinsault, Rolle; fresh and smooth; apple, pink grapefruit, peach

2022 Sarafin Rose, Doluca 14% Thrace, Turkey

Merlot, Cabernet Franc; crispy and aromatic; plum, strawberry, blackberry

Sweet

100ml

2020 Mulier Misket, Pamukkale 12.5% West Anatolia, Turkey

100% Misket; fresh and floral, sweet peach, blossom honey

Sake

Summer grown rice, brewed in the cold of winter with yeast, kōji mold and water.

Softer than wine, harmonious with food

Gekkeikan, Junmai-shu 15.6%	/chilled/warm	Kyoto	Tokkuri/Bottle
Herbaceous with hints of grapefruit and a light earthiness			
Ozeki Premium, Junmai 14.5%	/chilled	Kyoto	750ml
Dry and fruity juicy with luscious fruit flavor			
Momokawa Diamond, Junmai Ginjo 14.8%	/chilled	California	750ml
Dry and delicate; well balanced with stone fruit aromas			

Champagne and Sparkling

Fermented twice: bubbles from second fermentation

Prestige

The best-known wines; the best vineyards; the best years

2012	Dom Pérignon	Champagne, France
2014	Cristal, Louis Roederer	Champagne, France
2008	La Grande Dame Veuve Clicquot	Champagne, France
2006	Dom Pérignon Rosé	Champagne, France
2012	Moët & Chandon Grand Vintage	Champagne, France
2013	Moët & Chandon Grand Vintage Rosé	Champagne, France

Blends

Most winemakers blend their 'house' style: different grapes, different vintages, maybe both

NV	Moët & Chandon Imperial Brut Magnum	Champagne, France
NV	Moët & Chandon Imperial Brut Rosé Magnum	Champagne, France
NV	Moët & Chandon Ice Imperial	Champagne, France
NV	Louis Roederer Brut Premier	Champagne, France
NV	Veuve Clicquot Yellow Label	Champagne, France
NV	Veuve Clicquot Rosé	Champagne, France
NV	Krug Grande Cuvée	Champagne, France
NV	Krug Rosé	Champagne, France
NV	Armand De Brignac, Ace of Spades Brut Gold	Champagne, France
NV	Armand De Brignac, Ace of Spades Brut Rosé	Champagne, France
NV	Bollinger Brut	Champagne, France
NV	Ruinart Rosé	Champagne, France
NV	Billecart Salmon Brut Réserve	Champagne, France

Blancs & Noirs

Blancs are 100% white grapes, noirs are 100% black grapes. The wine is always white

NV	Ruinart Blanc de Blancs Brut	Champagne, France
----	------------------------------	-------------------

Sparkling Wine

NV	Santero Prosecco Craze	Venezie, Italy
NV	Bottega Gold Spumante Brut Prosecco	Venezie, Italy
NV	Bottega Miabi Spumante Brut Prosecco	Venezie, Italy
2018	Vinkara Yaşasın Brut	Ankara, Turkey

White: France, Italy and rest of Europe

Where every village and cru is different

2021	Chablis Coquillage, Moillard	Burgundy, France
2021	Chablis, Louis Jadot	Burgundy, France
2020	Chablis, Premier Cru, Moillard	Burgundy, France
2019	Chablis, Grand Cru, Bougros, Chartron & Trébuchet	Burgundy, France
2020	Meursault, Louis Jadot	Burgundy, France
2020	Chassagne Montrachet, Louis Jadot	Burgundy, France
2019	Corton-Charlemagne, Grand Cru Chartron & Trébuchet	Burgundy, France
2021	Bienvenues-Bâtard-Montrachet Grand Cru, Domaine Faiveley	Burgundy, France
2021	Pouilly Fumé, Pascal Jolivet	Loire, France
2019	Pouilly Fumé, Baron de L	Loire, France
2022	Sancerre, Pascal Jolivet	Loire, France
2019	Sancerre, Lucien Crochet	Loire, France
2021	Sancerre, Chateau Fontaine	Loire, France
2021	Touraine, Les Landelles Marquis de Goulaine	Loire, France
2018	Chateau Talbot, Caillou Blanc	Saint Jullien, France
2019	Gewurztraminer, Hugel & Fills	Alsace, France
2022	Pinot Grigio, Terre Rosse	Friuli, Italy
2021	Pinot Grigio, Livio Felluga	Friuli, Italy
2020	Pinot Grigio, Jermann	Friuli, Italy
2021	Vintage Tunina, Jermann	Friuli, Italy
2021	Gavi di Gavi 'Poggio del Tiglio', Guido Mazzarello	Piedmont, Italy
2022	Gavi di Gavi, La Scolca	Piedmont, Italy
2021	Gaia-Rey, Gaja	Langhe, Italy
2022	Rosj-Bass, Gaja	Langhe, Italy
2021	Vistamare Ca'Marcanda, Gaja	Toscana, Italy
2017	Poggio alle Gazze, Ornellaia	Toscana, Italy
2021	Riesling, Trocken, 'Prinz Von Hessen	Rheingau, Germany
2020	Malvasia, Matsu La Jefa	Toro, Spain
2021	Albariño, Ethereo	Rias Baixas, Spain
2021	Albariño, Mar de Frades	Rias Baixas, Spain

White: Turkey and New World

Where tradition meets innovation

2022	Chardonnay, Viognier, Narince, Sarnıç Selendi	Aegean, Turkey
2023	Chardonnay, Urla	Aegean, Turkey
2022	Chardonnay, Anaxagoras, Yedi Bilgeler	Aegean, Turkey
2023	Sauvignon Blanc, Khilon Yedi Bilgeler	Aegean, Turkey
2022	Chardonnay, Nodus, Pamukkale	Western Anatolia, Turkey
2021	Narince, Nodus, Pamukkale	Western Anatolia, Turkey
2021	'L', Pamukkale	Western Anatolia, Turkey
2022	Sauvignon Blanc, Arykanda Likya Vineyards	Mediterranean, Turkey
2022	Fume Blanc, Likya Vineyards	Mediterranean, Turkey
2022	Sauvignon Blanc, Umurbey	Thrace, Turkey
2021	Riesling, Chamlija	Thrace, Turkey
2021	Chardonnay, Felix Culpa Chamlija	Thrace, Turkey
2021	Fume Blanc, Sarafin Doluca	Thrace, Turkey
2023	Sauvignon Blanc, Sarafin Doluca	Thrace, Turkey
2020	Rousanne, Marsanne Reserve, Suvla	Gallipoli, Turkey
2022	Sauvignon Blanc, Cloudy Bay	Malbourough, New Zealand

Red: France, Italy and rest of Europe

Where every village and cru is different

2016	Château Claud Bellevue, Kavaklıdere	Côtes de Castillon, France
2004	Château Petrus Grand Vin	Pomerol, France
2014	Château La Fleur Petrus	Pomerol, France
2019	Château Cantin, Grand Cru Classé	St. Emillion, France
2004	Château Talbot, Grand Cru Classé	Saint Jullien, France
2014	Château Pontet Canet, Grand Cru Classé	Paulliac, France
2008	Chateau Duhart Milon, Grand Cru Classé	Paulliac, France
2015	Château Mouton Rothschild, Grand Cru Classé	Paulliac, France
2018	Château de Lamarque, Grand Cru Superior	Haut-Medoc, France
2011	Château Margaux, Grand Cru Classé	Margaux, France
2010	Pavillon Rouge du Château Margaux, Grand Cru Classé	Margaux, France
2018	Château Lascombes, Grand Cru Classé	Margaux, France
2013	Château Smith Haut Lafitte, Cru Classé	Pessac-Léognan, France
2011	Château Haut Brion, Grand Cru Classé	Pessac-Léognan, France
2017	Mercurey, Moillard	Burgundy, France
2011	Nuits Saint Georges, Louis Jadot	Burgundy, France
2018	Pommard, Louis Jadot	Burgundy, France
2017	Vosne-Romanée, 1er Cru Les Suchots Moillard	Burgundy, France
2017	Châteauneuf-du-Pape, E.Guigal	Rhone, France
2018	Barbaresco, Pasquale Pelissero	Langhe, Italy
2014	Barolo, Guido Mazarello	Langhe, Italy
2018	Barolo, Dagromis Gaja	Langhe, Italy
2017	Darmagi, Gaja	Langhe, Italy
2015	Amarone della Valpolicella, Corte Santa`Alda	Veneto, Italy
2017	Brunello Di Montalcino, Cecchi	Tuscany, Italy
2019	Guidalberto, Tenuta San Guido	Tuscany, Italy
2016	Promis, Gaja Ca`Marcanda	Tuscany, Italy
2020	Tignanello, Antinori	Tuscany, Italy
2019	Guado Al Tasso, Antinori	Tuscany, Italy
2018	Solaia, Antinori	Tuscany, Italy
2018	Masseto, Tenuta del Ornellaia	Tuscany, Italy
2019	Sassicaia, Tenuta San Guido	Tuscany, Italy
2004	Unico, Vega Sicilia	Ribera del Duero, Spain
NV	Reserva Especial, Vega Sicilia	Ribera del Duero, Spain
2019	Sela, Bodegas Roda	Rioja, Spain

Red: Turkey and New World

Where tradition meets innovation

2019	'L Pamukkale	Western Anatolia, Turkey
2018	Shiraz Grand Reserve, Pamukkale	Western Anatolia, Turkey
2020	Shiraz, Nodus Pamukkale	Western Anatolia, Turkey
2020	Tempus, Urla	Aegean, Turkey
2019	Nero d'Avalo, Urla Karası, Urla	Aegean, Turkey
2019	Merlot, Sarnıç Selendi	Aegean, Turkey
2020	Shiraz, Sarnıç Selendi	Aegean, Turkey
2021	Akhisar Blend, Selendi	Aegean, Turkey
2022	Merzifon Karası, Arkeo Likya Vineyards	Mediterranean, Turkey
2022	Pinot Noir, Likya Vineyards	Mediterranean, Turkey
2020	Acıkara, Arkeo Likya Vineyards	Mediterranean, Turkey
2021	Malbec, Likya Vineyards	Mediterranean, Turkey
2017	Kalecik Karası, Alberello, Vinkara	Central Anatolia, Turkey
2019	Pinot Noir, Felix Culpa Chamlija	Thrace, Turkey
2019	Nev'i Şahsına Münhasır, Chamlija	Thrace, Turkey
2019	BBK, Chateau Kalpak	Thrace, Turkey
2019	Syrah, Petite Verdot, Cabernet Franc, Prodom	Thrace, Turkey
2018	Cabernet Sauvignon, Reserve Büyülübağ	Avşa Island, Turkey
2017	Corpus, Corvus	Bozcaada Island, Turkey
2007	Crutürk, Corvus	Bozcaada Island, Turkey
2020	Ament, Porto Caeli	Gallipoli, Turkey
2018	Blend, Porto Caeli	Gallipoli, Turkey
2019	Cabernet Sauvignon, Grand Reserve, Suvla	Gallipoli, Turkey
2011	Shiraz, Sol Craggy Range	Hawke's Bay, New Zealand
2010	Sophia, Craggy Range	Hawke's Bay, New Zealand
2017	Opus One	Napa Valley, California

Rosé: pale wine from black grapes

Strong affinity with Chinese food

Rose

2022	Gülpembe, Selendi	Aegean, Turkey
2022	Sarafin, Doluca	Thrace, Turkey
2021	Exhib, Cap d'Agde	Côtes de Thau, France
2021	Roseblood, Château D'Estoublon	Provence, France
2021	Domaine Ott, Château de Selle	Provence, France
2021	Château Miraval	Provence, France
2020	Garrus, Château d'Esclans	Provence, France
2021	Rock Angel, Château d'Esclans	Provence, France
2022	Whispering Angel, Château d'Esclans	Provence, France
2022	Whispering Angel Magnum	Provence, France

Meditation: sweet wine

Sweet but not simple: complex and risky to grow and make

2022	Mullier, Pamukkale	Western Anatolia, Turkey	500ml
2016	Icewine, Kitzer Black Knight	Rheinhessen, Germany	375ml
2018	Calvet Sauternes	Bordeaux, France	750ml

Port Wine

Sweet but powerful; fortified and complex

NV	Croft Fine Tawny Port	Portugal	750ml
----	-----------------------	----------	-------

Hakkasan Bodrum Cocktail

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.

Captivation

Innovative mixology, bold flavours, spice.
Succumb to magnetism, charm and beauty.

Kejia

"Captivating the senses and igniting imagination"
Avion Silver, Ojo de Tigre mezcal, passion fruit, togarashi
& chili liquor, green apple, vegan foam

Smoky Negroni

"Everything is at stake"
Chita whiskey, plum sake, Campari, sweet vermouth,
Talisker 10 yrs mist

The Eclipse

"Where darkness meets light the celestial dance of the sun
and moon."
Chivas 12, Captain Morgan spiced rum, Aperol, lime

Romance

Sensual, floral and aromatic.
Let the love story unfold.

Lychee Martini

"She's electric, radiant as the moon, the stars and the sun"
Ketel One vodka, lychee liqueur, grapefruit bitters, lime

Wildflower

"A romantic harmony of nature's allure in a glass." Monkey
47 gin, lychee, cucumber & basil & ginger, vegan foam

Strawberry Goji Martini

"A sweet escape from reality awaits"
Roku gin, strawberry, yuzu sake, goji & hibiscus, pineapple, lime

Trust

Elegant, classical, signature.

Discover faith and emotion.

Savage

"Your prize? Everything."

Pisco, Lillet rosé, kaffir lime and blackberry cordial, lime, vegan foam

The Hakka

"To him, she was the most prized possession. The only one"

Haku vodka, sake, lychee, coconut, lime

Meanwhile in Bodrum

"Breathe in, breathe out. Well, take a sip from Bodrum."

Monkey 47 gin, bianco vermouth, rtr syrup, acidic green apple, chartreuse mist, vegan foam

Passion

Fierce, intense, intimate.

Give into ardent love.

Bodrum Breeze

"Sun-kissed Aegean, taste of freedom, taste of temptation"

Sage infused Codigo 1530 Rosa, St. Germain, honey & ginger syrup, basil, cucumber

Hibitini

"A taste of the forbidden fruit"

Tanqueray gin, hibiscus, pineapple, passion fruit, lime

Yuzu Mandarin Mojito

"A radiant elixir that shimmers with vibrant citrus and exotic"

Havana 3 years white rum, Cointreau, mandarin, yuzu, mint leaf, soda

Non-Alcoholic

A curated collection of non-alcoholic drinks inspired by distinctive ingredients and influenced by the cultures of both near and far.

Fruit Blend

Kowloon Cooler

strawberry, raspberry, blackberry, lychee, apple, cranberry, lemonade

Grapefruit Refresher

Lychee, grapefruit, agave, lime, elderflower tonic

Coco Passion

coconut, passion fruit, almond, coconut water

Beer

Tsingtao
China
330ml 4.8% abv

Kirin
Japan
330ml 4.6% abv

Blue Moon
USA
330ml 5.4% abv

Corona
Mexico
330ml 4.6% abv

Üç Kafadar Mosaic IPA
Turkey
330ml 4.6% abv

Efes Classic
Turkey
330ml 5% abv

Water

Erikli Still Water
Turkey
750ml btl

Uludağ Premium Sparkling Water
Turkey
750ml btl

Aqua Panna Still Water
Italy
750ml btl

San Pellegrino
Italy
750ml btl

Perrier Sparkling Water
France
750ml btl

Soft drink

Coca Cola
USA
330ml

Sprite
USA
330ml

Fanta
USA
330ml

Thomas Henry Tonic Water
Germany
330ml

Vodka

Ketel One Vodka

Netherlands
50ml 40%

Belvedere Vodka

Poland
50ml 40%

Belvedere Lake

Poland
50ml 40%

Elyx Vodka

Sweden
50ml 40%

Grey Goose

France
50ml 40%

Haku

Japan
50ml 40%

Beluga Noble

Russia
50ml 40%

Beluga Transatlantic

Russia
50ml 40%

Beluga Allure

Russia
50ml 40%

Beluga Gold

Russia
50ml 40%

Tito's

USA
50ml 40%

Gin

Kin No Bi Kyoto

Japan
50ml 45.7%

Malfy Originale

Italy
50ml 41%

Tanqueray no. Ten

England
50ml 47.3%

Tanqueray Flor De Sevilla

England
50ml 47.3%

Hendrick's

England
50ml 47%

Gin Mare

Italy
50ml 42.7%

Monkey 47

Germany
50ml 47%

Monkey 47 Sloe

Germany
50ml 29%

Bombay Sapphire

England
50ml 47%

Fords

England
50ml 46%

Roku

Japan
50ml 43%

Tequila

Codigo 1530 Rosa

50ml 35%

Don Julio Blanco

50ml 40%

Don Julio 1942

50ml 38%

Clase Azul Plata

50ml 40%

Clase Azul Reposado

50ml 40%

Clase Azul Añejo

50ml 40%

Casamigos Blanco

50ml 40%

Avión Reserva 44 Extra Añejo

50ml 40%

Avion Reserva Cristalino

50ml 40%

Patrón Silver

50ml 40%

Patrón Reposado

50ml 40%

Patrón Añejo

50ml 40%

Jose Cuervo Reserva de la Familia Extra Añejo

50ml 38%

Ojo de Tigre Mezcal

0ml 37%

Del Maguey Mezcal

50ml 42%

Rum

Zacapa 23yrs

Guatemala
50ml 40%

Diplomático Reserva Exclusiva

Venezuela
50ml 40%

Bacardi Carta Blanca

Cuba
50ml 37.5%

Havana Club 7yrs

Cuba
50ml 40%

Havana Club Selección de Maestros

Cuba
50ml 45%

Havana Union

Cuba
50ml 40%

Bambu Original

Bardados
50ml 35%

Cachaça

Brasil
50ml 40%

Whiskey

Johnnie Walker Black Label

50ml 40%

Johnnie Walker Blue Label

50ml 40%

John Walker & Sons King George V

50ml 43%

Mortlach

50ml 43.4%

Singleton 19 The Siren's Song

50ml 54.6%

Talisker 10yrs

50ml 46%

Monkey Shoulder

50ml 40%

Chivas Regal 12yrs

50ml 40%

Chivas Regal 15yrs

50ml 40%

Chivas Regal Mizunara

50ml 40%

Chivas Regal 18yrs

50ml 40%

Chivas Regal Ultis XX

50ml 40%

Royal Salute 21yrs

50ml 40%

Chivas Regal 25yrs

50ml 40%

Woodford Reserve Rye

50ml 40%

The Glenlivet 12yrs

50ml 40%

The Glenlivet 18yrs

50ml 40%

Macallan 12yrs Triple Cask

50ml 40%

Macallan 15yrs

50ml 43%

Macallan 18yrs

50ml 43%

Rakı

Beylerbeyi Göbek
50ml 40%

Yeni Rakı Pus
50ml 40%

Kulüp Rakı Delüks
50ml 45%

Tekirdağ Göbek
50ml 45%

Digestif

Fernet Branca
50ml 39%

Limoncello
50ml 28%

Sambuca
50ml 40%

Disaronno Amaretto
50ml 28%

Port | Grappa

Tawny 10yrs
50ml 20%

Poli Sarpa di Poli
50ml 40%