

Lingling

The menu is designed to be shared amongst friends, consisting of smaller plates of Cantonese dishes inspired by the signature cuisine at Hakkasan and influenced by local flavours and ingredients. Dishes will arrive in a continuous flow, allowing you to explore our different cooking techniques.

Ling Ling Reveal

滋味

Available for parties of two or more

580 per person

To start

Imperial hot & sour soup

Vegetarian salad

Mango wakame & yuzu sauce

Tempura calamari

Seven spices

To continue

Kung pao chicken

Crispy tiger prawn

Wasabi sauce

Stir-fried broccoli

Steamed jasmine rice

To finish

Ling Ling selection

Ling Ling Experience 经典

Available for parties of two or more

780 per person

To start

Crispy duck salad supreme

Pomelo, pine nut & shallot

Vegetarian black truffle roll

Plum sauce

To continue

Wok-fry beef rib eye

Sze Chuan flower pepper sauce

Spicy curry prawn

Almond flakes

Chicken skewer

Satay sauce

Chinese vegetables

Steamed jasmine rice

To finish

Ling Ling selection

Ling Ling Escape 至尊

Available for parties of two or more

1280 per person

To start

Supreme dim-sum platter

Har gau prawn

Chinese chive

Chicken shu mai

Duck & pumpkin

Pipa duck

Enhanced with 30 g of caviar up on request

Supplement 1000 MAD

Golden fried soft-shell crab

To continue

Whole spiny lobster

Wok baked with spicy preserved lemon sauce

Seared Angus beef

Honey glaze & grilled onion

Stir-fried asparagus

Spring onion & egg fried rice

To finish

Ling Ling selection

Supreme

高雅

蜜汁焗鳕鱼	Grilled Chilean seabass in honey	620
香柠蜜椒焗龙虾	Whole spiny lobster Wok baked with spicy preserved lemon sauce	888
香酥鸭沙律	Crispy duck salad supreme Pomelo, pine nut & shallot	330
暖煎澳洲和牛	Seared wagyu beef Honey glaze & grilled onion	680
招牌北京鸭 · 鱼子酱	Peking duck Whole duck with 16 pancakes Second course with a choice of black bean sauce Or ginger and spring onion Enhanced with 30 g of caviar up on request Supplement 1000 MAD	1800

Dim Sum Selection

包饺子点

(4pieces)

黑椒烧鸭饺	Duck & pumpkin	150
古法蒸烧卖	Chicken shu mai	160
南洋鲜锅贴	Gyoza with morels mushrooms	160
笋尖鲜虾饺	Har gau prawn	180
雪蟹韭菜饺	Prawn & king crab with chinese chive	180
黑菌龍蝦芥末饺	Lobster & wasabi	220

Sweet

甜蜜

经典咕佬鸡	Sweet & sour chicken	220
南洋烤沙爹鸡	Chicken skewer Satay sauce	220
琵琶鸭	Pipa duck Enhanced with 30 g of caviar up on request Supplement 1000 MAD	390

Mild

中和

松露野菌沙律	Vegetable black truffle roll	190
南山素沙律	Vegetarian salad Yuzu dressing	140
七味脆鲜尤	Tempura calamari Seven spices	210
黄金软壳蟹	Golden fried soft-shell crab	250
锅烧沙茶海鲜煲	Wok-fry seafood in Sha Cha sauce Seabass, prawn and calamari	320
花椒酱爆牛仔粒	Wok-fry beef rib eye Sze chuan flower pepper sauce	250
蒙古酱煎羊扒·脆米	Grilled lamb cutlet crispy rice Mongolian sauce	280

Spicy

无敌

干煸鸡茸四季豆	French bean & chicken Toban chilli sauce	160
酸辣汤	Imperial hot & sour soup	120
豉汁香菇焖茄子	Eggplant & shitake mushroom Black bean sauce	160
乳汁脆虾球	Crispy tiger prawn Wasabi sauce	280
香辣咖喱虾球	Spicy curry prawn Almond flakes	280

Side

旁点

茉莉香丝苗	Steamed jasmine rice	80
葱花鸡蛋炒丝苗	Spring onion & egg fried rice	120
菩提榄菜炒丝苗	Vegetable fried rice & preserved olive	120
客家炒面	Hakka noodles	120
帝皇蟹扒兰花苗	Stir-fried broccoli	160

Dessert 甜品

Sweet Caviar	250
Tonka crèmeux, 70% dark chocolate, raspberry jelly	
Cacao Pod	200
70% dark chocolate crèmeux, cinnamon crumble candied ginger	
Spiky Lemon	180
Yuzu calamansi mousse, white chocolate	
Spring Garden	180
Rice pudding, coconut milk, red berries	
Ice-cream and Sorbet	180
Ice-cream – vanilla, chocolate, tonka, coconut mint Sorbet – mango, pineapple	