

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.

December 2020

✱ Signature dishes
v Vegetarian dishes

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.

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

All prices are in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and VAT 5%

Bamboo menu

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

AED 418 per person

for parties of two or more and entire party

Small eat
小吃

至尊四式点心拼

Supreme dim sum platter

kaffir lime lobster har gau
abalone and chicken shui mai with caviar
conpoy and king crab with morel mushroom
yellow fungus and angelica root

茶香燻神牛排

Jasmine tea smoked Wagyu beef ribs ✪

薄脆有机蔬菜香茅醋

Quinoa salad [∇]
baby spinach, beetroot with lemongrass dressing

Main
主菜

香煎海峡鲈鱼

Wok-sear Spotted bass in superior ginger soya

脆香腰果辣子蝦

Wok-fry chilli prawn with cashew nut

豉汁茄子豆腐煲

Tofu, aubergine and mushroom [∇] ✪
in chilli and black bean sauce

银白菜苗

Shanghai pak choi [∇]

金银素粒飯

Vegetable fried rice [∇]

Dessert
甜点

廚師的選擇

Chef selection

Dragon menu

The enduring symbol of power, strength and vigilance

AED 498 per person

for parties of two or more and entire party

Small eat 小吃

至尊四式点心拼

Supreme dim sum platter

kaffir lime lobster har gau
abalone and chicken shui mai with caviar
conpoy and king crab with morel mushroom
yellow fungus and angelica root

松露百花蝦

Prawn fritter with truffle

沙律香酥鴨

Crispy duck salad ✪

with pomelo, pine nut and shallot

Main 主菜

黑椒牛仔粒

Stir-fry black pepper rib eye beef ✪

醬汁鱸魚

Grilled Chilean seabass with honey ✪

沙爹脆皮吊燒雞

Roasted chicken in satay sauce

蘭度夏果燒野珍菌

Wild mushroom stir-fry ^v
with lily bulb and macadamia nut

蛋香毛豆炒飯

Edamame egg fried rice

Dessert 甜

廚師的選擇

Chef selection

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Salad 色拉	沙律香酥鴨	Crispy duck salad ✪ with pomelo, pine nut and shallot	161
	有机蔬菜香茅醋	Quinoa salad baby spinach, beetroot, lemongrass dressing	88
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Soup 汤类	雞絲酸辣湯	Hot and sour soup with chicken	62
	粟米帝王蟹羹	Royal sweetcorn soup with king crab	85
	湘州素酸辣湯	Vegetarian hot and sour soup ^v	50
	白竹筴野菌汤	Chinese wild mushroom soup with Shanghai pak choi and goji berry	60
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Small eat 小吃类	豉味爆炒豆豉蔬	Stir-fry vegetable and pine nut lettuce wrap ^v	78
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✪	160
	香酥炸鴨卷	Crispy duck roll	58
	奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf	121
	脆皮麥香蝦	Crispy tiger prawn with pandan leaf and chilli	108
	松露百花蝦	Prawn fritter with truffle	98

Dim sum 点心	至尊四式点心拼	Supreme dim sum platter kaffir lime lobster har gau abalone and chicken shui mai with caviar conpoy and king crab with morel mushroom yellow fungus and angelica root	145
	上素点心拼	Vegetarian dim sum platter ^v morel crystal lettuce oswan and seaweed gong chai and lily bulb soy crumble and beancurd	100
	四季精选六彩拼	Dim sum premium kaffir lime lobster har gau abalone and chicken shui mai with caviar conpoy and king crab with morel mushroom baked venison puff wagyu beef truffle puff mooli puff ^v	145
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling ^v	58
	千丝罗白酥	Mooli puff ^v	58
	黑菌神牛酥	Wagyu beef puff	58

独家特色

Supreme

Traditional Cantonese favourites with a Hakkasan flair

北京烤鸭	Hakkasan signature Peking duck ✪	698
北京烤鸭 (半只)	Half Peking duck	368
鱼子酱北京烤鸭	with caviar whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce or ginger and spring onion	1388

Fish 鱼	醬汁鱸魚	Grilled Chilean seabass with honey ✪	248
	宁式松露烤鳕鱼	Grilled black cod with truffle sauce	280
	香辣油滑海斑鱼	Spicy red snapper with kaffir lime sauce	165
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper	248

Seafood 海鮮	咖喱汁泡海蝦球	Spicy prawn ✪ with lily bulb and almond	165
	特制醬燒大蝦皇	Wok-sear tiger prawn with white asparagus, shimeji and chilli	158
	辣子帝王蟹	Alaskan king crab with chilli	298
	醬燒黑椒帶子	Seared Canadian scallop in plum sauce and black pepper	188
	海皇亞參煲	Assam seafood toban prawn, scallop, red snapper, aubergine	188
	脆香羅白糕炒龍蝦	Boston lobster in chilli and garlic with radish cake	298
	辛辣香茅波斯龍蝦	Wok-fry Boston lobster spicy lemongrass dressing	298
	老干媽鼓味帝皇蚧	Alaskan king crab leg black bean and chilli	298

Poultry 家禽	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	115
	沙爹脆皮吊燒雞	Roasted chicken in satay sauce	115
	鎮江琥珀炒雞球	Stir-fry chicken with black vinegar and caramelized walnut	120
	黑松露挂爐燒肥鴨	Roasted truffle duck with tea tree mushroom	278

Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪	188
	桂花神牛粒	Wagyu beef rib eye with Osmanthus sauce	288
	蒙古煎牛柳	Wok-fry Mongolian beef	188

Tofu and Vegetable 豆腐和蔬葉	豉汁茄子豆腐煲	Tofu, aubergine and mushroom ^v ✪ in chilli and black bean sauce	80
	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus ^v in black pepper	80
	夏果炒野珍菌	Wild mushroom stir-fry ^v with lily bulb and macadamia nut	82
	脆香腐皮卷	Crispy bean curd wrap ^v in spicy lemongrass sauce	82
	醬爆四寶蔬	Four style vegetable stir-fry ^v in Szechuan sauce shimeji mushroom, tofu, asparagus and yam bean	80
	時日蔬葉煮法： 蠔油，姜汁，蒜茸 銀白菜苗	Chinese vegetable ^v with choice of oyster sauce, ginger or garlic Shanghai pak choi	50

Noodle and Rice 麵條和米飯	黑椒神牛炒飯	Wagyu beef fried rice with black pepper	80
	蛋香毛豆炒飯	Edamame egg fried rice	62
	金銀素粒飯	Vegetable fried rice ^v	62
	絲苗白飯	Steamed jasmine rice ^v	45
	客家炒拉麵	Hakka noodle ✪ with shimeji mushroom and bean sprout	78
	星洲米粉	Singapore vermicelli noodle with prawn	80