

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.

August 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 10%

Signature menu

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

四式點心拼

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 ✪

上海齋鍋貼

Grilled vegetarian Shanghai dumpling ^v

Main 主菜

沙爹脆皮吊燒雞

Roasted chicken in satay sauce

三杯鱸魚球

Stir-fry Chilean seabass
with Szechuan pepper

石榴咕嚕蝦球

Sweet and sour prawn with pomegranate

黑椒蘆筍脆蓮藕

Stir-fry lotus root and asparagus in black pepper ^v

蛋香毛豆炒飯

Edamame egg 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

四式點心拼

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

奶沙軟壳蟹

Fried soft shell crab
with chilli and curry leaf

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 ✪

醬燒黑椒帶子

Seared Canadian scallop
in plum sauce and black pepper

時日蔬菜

Chinese vegetable ^v

蛋香毛豆炒飯

Edamame egg fried rice

Dessert 甜

廚師的選擇

Chef selection

Salad 色拉	沙律香酥鴨	Crispy duck salad ✨ with pomelo, pine nut and shallot	161
Soup 汤类	雞絲酸辣湯	Hot and sour soup with chicken	62
	粟米龍蝦羹	Royal sweetcorn soup with crab	85
	湘州素酸辣湯	Vegetarian hot and sour soup ^v	50
	白竹筍野菌湯	Chinese wild mushroom soup with Shanghai pak choi and goji berry	60
Dim sum 點心	至尊四式點心拼	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
	上素點心拼	Vegetarian dim sum platter ^v morel crystal lettuce oswan and seaweed gong chai and lily bulb soy crumble and beancurd	100
	四季精選六彩拼	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
	萝卜泡芙	Mooli puff ^v	58
	黑菌神牛酥	Wagyu beef truffle puff	58
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
	金桔川椒爆酥雞	Szechuan chicken with kumquat	98
	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

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	338
鱼子酱北京烤鸭	with Beluga caviar whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce or ginger and spring onion	1588

Fish
鱼

酱汁鱸魚	Grilled Chilean seabass with honey ✨	248
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
海鲜

咖喱汁泡海蝦球	Spicy prawn ✨ with lily bulb and almond	165
特制酱烧大虾皇	Wok-sear tiger prawn with white asparagus, shimeji and chilli	158
辣子帝王蟹	Alaskan king crab with chilli	298
酱烧黑椒带子	Seared Canadian scallop in plum sauce and black pepper	188

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
三杯龍庚雞煲	Sanpei chicken with sweet basil, dried chilli and spring onion	120
黑松露挂爐燒肥鴨	Roasted truffle duck with tea tree mushroom	278

Meat
肉类

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 豆腐和蔬萊	豉汁茄子豆腐煲	Tofu, aubergine and mushroom claypot ^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
	蘭度夏果燒野珍菌	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, tofu, asparagus and yam bean	80
	時日蔬萊煮法： 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	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 hand-pulled noodle ✨ with shimeji mushroom and bean sprout	78
	星洲米粉	Singapore vermicelli noodle with prawn	80

Dessert	Lemon and sesame tart with Italian meringue and lemon ice cream	58
	Milk chocolate and hazelnut parfait with warm chocolate sauce	60
	Mascarpone and lemongrass tort with mascarpone, macadamia and lemongrass ice cream	63
	Exotic fruits platter	90
	Selection of home made sorbet	51
Selection of home made ice cream	51	