

### 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.

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## Dragon menu

The enduring symbol of power, strength and vigilance

AED 498 per person

for parties of two or more and entire party

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### 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  
smoked freshwater eel and taro  
sea urchin scallion dumpling

椒鹽脆鮮魷

### Salt and pepper squid

茶香燻神牛排

### Jasmine tea smoked Wagyu beef ribs

### Main 主菜

黑椒牛仔粒

### Stir-fry black pepper rib eye beef ✪

海皇亚参煲

### Assam seafood toban

prawn, scallop, yellowtail, aubergine

石榴咕嚕雞片

### Sweet and sour chicken with pomegranate

银白菜苗

### Shanghai pak choi<sup>v</sup>

蛋香毛豆炒飯

### Edamame egg fried rice

### Dessert 甜

廚師的選擇

### Chef's selection

September 2021

✪ Signature dishes  
<sup>v</sup> 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%

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## Pearl menu

In Chinese art, dragons are often depicted chasing a golden, flaming pearl and this natural stone is associated with wisdom as well as hidden talent or beauty

AED 698 per person  
for parties of two or more and entire party

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### Small eat 小吃

四季精选六彩拼

### Premium dim sum

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

奶沙軟壳蟹

Fried soft shell crab  
chilli and curry leaf

北京烤鸭 (半只)

Half Peking duck  
with pancakes

### Main 主菜

XO 酱爆炒帶子

Wok-fry Canadian scallop with XO sauce

桂花神牛粒

Wagyu beef rib eye  
Osmanthus sauce

宁式松露烤鳕鱼

Grilled black cod with truffle sauce

夏果炒野珍菌

Wild mushroom stir-fry<sup>v</sup>  
lily bulb and macadamia nut

上素炒三色米

Fried trio organic wild rice  
Thai brown, red vita, riceberry

### Dessert 甜

Milk chocolate and hazelnut parfait  
warm chocolate sauce

Salad 色拉	沙律香酥鴨	Crispy duck salad ✨ pomelo, pine nut and shallot	161
	有机蔬菜香茅醋	Quinoa salad <sup>V</sup> baby spinach, beetroot, lemongrass dressing	88
	姜米鸡腿菇沙拉	Locally handpicked king oyster mushroom salad <sup>V</sup> spicy mixed lettuce, gold leaf, ginger BBQ sauce	88

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 <sup>V</sup>	50
	白竹筴野菌汤	Chinese wild mushroom soup Shanghai pak choi and goji berry	60

Small eat 小吃类	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap <sup>V</sup>	78
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	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✨  Our Wagyu beef is slowly braised for four hours in aromatic spices. To complete the dish we wok-smoke the ribs over jasmine tea leaves which infuses the delicate, subtle tea flavour into the meat. This Hakkasan signature dish is tender, sweet and flavoursome	160
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	奶沙軟壳蟹	Fried soft shell crab chilli and curry leaf	121
	脆皮麥香蝦	Crispy tiger prawn pandan leaf and chilli	108
	松露百花蝦	Prawn fritter with truffle	98
	荔枝龙虾球	Lychee lobster yuzu pearl	145

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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 smoked freshwater eel and taro sea urchin scallion dumpling	145
	上素点心拼	Vegetarian dim sum platter <sup>V</sup> mui choi and lotus root Chinese chives and radish wild mushroom sweet potato mala sweetcorn and garlic shoot	100
	四季精选六彩拼	Premium dim sum 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
	加哩香薯千丝酥	Curry sweet potato <sup>V</sup> locally handpicked chestnut mushroom puff	68
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>	58
	千丝罗白酥	Mooli puff <sup>V</sup>	58
	黑菌神牛酥	Wagyu beef puff	58

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独家特色

Supreme

Traditional Cantonese favourites with a Hakkasan flair

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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	1388
	whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce or ginger and spring onion	

Fish 鱼	醬汁鱸魚	Grilled Chilean seabass with honey ✨	248
	宁式松露烤鱈魚	Grilled black cod with truffle sauce	280
	三杯鱸魚球	Stir-fry Chilean seabass Szechuan pepper	248

香辣油滑黃尾魚	Spicy organic yellowtail kaffir lime sauce	188
<p>In celebration of fresh, seasonal ingredients, Hakkasan has partnered with local farmers to introduce sustainably sourced ingredients such as yellowtail to the menu. Yellowtail is luscious and buttery, with a sweet flavour which pairs perfectly with zingy kaffir lime</p>		

Seafood 海鮮	咖哩汁泡海蝦球	Spicy prawn ✨ lily bulb and almond	165
	特制醬燒大蝦皇	Wok-sear tiger prawn 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 plum sauce with crushed black pepper	188
	海皇亞參煲	Assam seafood toban prawn, scallop, yellowtail, aubergine	188
	脆香羅白糕炒龍蝦	Boston lobster in chilli and garlic radish cake	298
	老干媽豉味帝皇蚧	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 black vinegar and caramelized walnut	120
	黑松露挂爐燒肥鴨	Roasted truffle duck 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 Osmanthus sauce	288
	蒙古煎牛柳	Wok-fry Mongolian beef	188
	麻辣烤神牛排	Mala Wagyu short rib pumpkin crisp, heirloom carrot	368

Tofu and Vegetable 豆腐和蔬菜	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus <sup>V</sup> black pepper	80
	豉汁茄子豆腐煲	Tofu, aubergine and mushroom <sup>V</sup> ✨ chilli and black bean sauce	80

荷香黑炭豆腐	Black charcoal tofu in lotus leaf Chinese yam, ginkgo nut	80
Introducing Hakkasan's summer dishes, featuring ingredients such as charcoal tofu which captures the very best of the UAE's organic, fresh and local produce		

夏果炒野珍菌	Wild mushroom stir-fry <sup>V</sup> lily bulb and macadamia nut	82
酱爆四寶蔬	Four style vegetable stir-fry <sup>V</sup> Szechuan sauce, shimeji, tofu, asparagus and yam bean	80
银白菜苗 蠔油, 姜汁, 蒜茸	Shanghai pak choi <sup>V</sup> choice of oyster sauce, ginger or garlic	50
酸辣黄姜酱鲜蔬	Selected seasonal vegetables yellow ginger sauce	84

Noodle and Rice 面条和米饭	黑椒神牛炒飯	Wagyu beef fried rice with black pepper	80
	上素炒三色米	Fried trio organic wild rice Thai brown, red vita, riceberry	80
	蛋香毛豆炒飯	Edamame egg fried rice	62
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	45
	客家炒拉麵	Hakka noodle ✨ shimeji and beansprout	78
	星洲米粉	Singapore vermicelli noodle with prawn	80

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Hakkasan Dubai  
Cocktail



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## Captivation

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

### The Far East

“The air begins to change: lighter, fresher, full of energy”  
Kaffir lime infused Ketel One vodka, pear, umeshu plum and lemon  
85

### Smoky Negroni

“Everything is at stake”  
Nikka from barrel whisky, umeshu plum, Campari and Martini Rosso, smoke infused  
85

### Chinese Mule

“Electricity fills the air”  
Ketel One vodka, Sake, lime, ginger beer, coriander and ginger  
85

### The Rising Phoenix

“Rising from the ashes, stronger, smarter and more powerful”  
Se Busca mezcal joven, Ketel One vodka, yuzu and lime  
85

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## Romance

Sensual, floral and aromatic. Let the love story unfold

### Strawberry Goji Martini

“A sweet escape from reality awaits”  
Tanqueray gin, strawberry, lemon, yuzu sake, pineapple and goji berry  
85

### Shanghai Rouge

“The Queen of Hearts”  
Aperol, Limoncello, Ketel One vodka, egg white, lemon and angostura bitters  
80

### Floating Goddess

“What lies beyond could be excitement, envy, hope”  
Ketel One vodka, pomelo, blueberries, elderflower and pink grapefruit  
85

### Ruby Tang

“Even from afar, he can tell she is beautiful”  
Hendrick's gin, Japanese shochu, lychee, pomegranate and rose water  
85

### Lychee Martini

“She's electric, radiant as the moon, the stars, the sun”  
Ketel One vodka, lychee liqueur, lychee, lime and grapefruit bitters  
85

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## Trust

Elegant, classical, signature. Discover faith and emotion

### The Hakka

“To him, she was the most prized possession. The only one”  
Ketel One vodka, Sake, lychee liqueur, lime, lychee,  
passion fruit and coconut  
85

### Pink Mojito

“Your prize? Everything”  
El Jimador Reposado tequila, cranberry, mint and lime  
85

### Silk and Shadow

“The journey isn’t over yet. Taken by temptation, he opens the  
secret door”  
Takamaka Coconut rum, coffee liqueur, fresh espresso,  
macadamia and almond  
85

### Hibitini

“A taste of the forbidden fruit”  
Tanqueray gin, hibiscus, pineapple, lime and passion fruit  
80

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## Passion

Fiery, intense, intimate. Give into ardent love

### Mistress of Deception

“Obscured by the shadows, she glides across the city”  
Ketel One vodka, Aperol and passion fruit reduction,  
Taittinger Prestige Rosé Champagne, pomegranate  
95

### Silva Leaf

“A spell that can’t be broken”  
Sake, Laurent-Perrier Brut Champagne, passion fruit  
and Chinese five-spice syrup  
95

### Chifa San

“The perfect storm”  
Yuzu sake, 1615 Quebranta pisco, lemon, ginger  
and lemongrass  
80

### Smoked Rum Old Fashioned

“The journey isn’t over yet”  
Ron Zacapa 23yrs rum, Mozart dry chocolate, agave syrup,  
chocolate bitters and Ardbeg Uigeadail mist  
190

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## Fruit blends

soft cocktails

46

### Virgin Hakka

passion fruit, coconut, lychee

### Coco Passion

passion fruit, almond syrup and coconut

### Kowloon Cooler

strawberries, raspberries, blackberries, lemonade, lychee, apple and cranberry juice

### Gavati Refresher

peach, guava, raspberries, elderflower and lemongrass

### Green Nile

kiwi, ginger, coriander, lychee and apple

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Aperitif

Antica Formula

60 / 16.5%

Aperol

40 / 11%

Campari

45 / 28.5%

Dubonnet Rouge

35 / 14.8%

Martini Bianco

40 / 15%

Martini Extra Dry

40 / 15%

Martini Rosso

40 / 15%

Noilly Prat Dry

35 / 18%

Pernod

40 / 40%

Pimm's

40 / 25%

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Beer

**Tsingtao**  
China  
bottle 330ml 4.7%  
47

**Asahi**  
Japan  
bottle 330ml 5%  
50

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House spirit  
30ml

**Ketel One**  
65 / 40%

**Tanqueray Export Strength**  
50 / 43.1%

**Mount Gay Eclipse**  
49 / 40%

**Bulleit Bourbon**  
65 / 45%

**Don Julio Blanco**  
95 / 38%

**Johnnie Walker Black Label 12 yrs**  
65 / 40%

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Fresh juice

30

Hand Pressed Orange

Hand Pressed Pink Grapefruit

Hand Pressed Watermelon

Green Apple

Passion Fruit

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Soft drink

32

Fever-Tree Tonic Water

Fever-Tree Elderflower Tonic Water

Fever-Tree Light Tonic Water

Fever-Tree Ginger Ale

Fever-Tree Ginger Beer

Fever-Tree Lemonade

Coca-Cola

29

Coca-Cola Light

29

Voss Still Water

45 / 800ml

Voss Sparkling Water

45 / 800ml

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## Spirit selection

All spirits and liqueurs are served 30ml

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Tequila

Don Julio Blanco

95 / 38%

Don Julio Reposado

95 / 38%

Don Julio Añejo

100 / 38%

Don Julio 1942

295 / 38%

Don Julio Real Extra Añejo 2007

400 / 38%

Azul Reposado

130 / 40%

El Jimador Reposado

50 / 40%

Patrón XO Café

45 / 35%

Patrón Silver

65 / 40%

Patrón Reposado

75 / 40%

Patrón Añejo

80 / 40%

Patrón Gran Burdeos

600 / 40%

Patrón Gran Platinum

200 / 40%

Tapatio Blanco

90 / 40%

Jose Cuervo Platino

85 / 40%

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Mezcal

Se Busca Joven

55 / 40%

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Pisco

1615 Quebranta

50 / 42%



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Vodka

France

Cîroc

75 / 40%

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Latvia

Stolichnaya

45 / 40%

Stolichnaya Elit

80 / 40%

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The  
Netherlands

Ketel One

65 / 40%

Ketel One Citroen

65 / 40%

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Poland

Belvedere

70 / 40%

U'luvka

85 / 40%

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Russia

Beluga Gold Line

180 / 40%

Beluga Noble

79 / 40%

Russian Standard Imperia

90 / 40%

Russian Standard Platinum

60 / 40%

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Sweden

Absolut Elyx

65 / 42.3%

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Japan

Haku

69 / 40%

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Gin

Bombay Sapphire

50 / 47%

The Botanist Islay

65 / 46%

Daffy's

85 / 43.8%

Gin Mare

80 / 42.7%

Hendrick's

75 / 44%

Hayman's Old Tom

60 / 44%

Hayman's Sloe

55 / 26%

Monkey 47

85 / 47%

Opihr

80 / 42.5%

Plymouth

50 / 41.2%

Sipsmith

79 / 41.6%

Tanqueray Export Strength

50 / 43.1%

Tanqueray No. 10

75 / 47.3%

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Genever

Bols Genever 1820

75 / 42%

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Japan

Roku

65 / 43%

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## Rum

Barbados

Mount Gay Eclipse  
49 / 40%

Mount Gay Black barrel  
60 / 43%

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Bermuda

Goslings Black Seal  
55 / 40%

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Cuba

Matusalem 15 yrs  
65 / 40%

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Guatemala

Ron Zacapa Ambar 12 yrs  
55 / 40%

Ron Zacapa 23 yrs  
90 / 40%

Ron Zacapa XO  
120 / 40%

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Jamaica

Appleton Estate Signature Blend  
50 / 40%

Appleton Estate Extra 12 yrs  
65 / 43%

Myer's  
50 / 40%

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Martinique

Clément Créole Shrub  
55 / 40%

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Puerto Rico

Bacardi 8 yrs  
55 / 40%

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Seychelles

Takamaka Coco  
49 / 25%

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Venezuela

Diplomatico Mantuano  
50 / 40%

Diplomatico Planas  
55 / 47%

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## Single Malt

Lowland      Auchentoshan Three Wood  
100 / 43%

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Highland     Dalmore 12 yrs  
95 / 40%

Dalmore 15 yrs  
125 / 40%

Dalmore Cigar Malt  
140 / 44%

Oban 14 yrs  
155 / 43%

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Speyside     Balvenie Double Wood 12 yrs  
95 / 43%

Balvenie Sherry Cask 15 yrs  
185 / 47.8%

Cardhu 12 yrs  
100 / 40%

Glenfiddich 12 yrs  
65 / 40%

Glenfiddich Solera Reserve 15 yrs  
100 / 40%

Glenlivet 12 yrs  
60 / 43%

Glenlivet French Oak 15 yrs  
90 / 40%

Macallan Fine Oak 12 yrs  
95 / 40%

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Island        Highland Park 18 yrs  
150 / 43%

Isle of Jura 10 yrs  
65 / 40%

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Islay

Ardbeg 10 yrs  
75 / 46%

Ardbeg Uigeadail  
90 / 54.2%

Bowmore 12 yrs  
85 / 40%

Caol Ila 12 yrs  
90 / 43%

Lagavulin 16 yrs  
175 / 43%

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Scotch

Chivas Regal 12 yrs  
60 / 40%

Chivas Regal 18 yrs  
140 / 40%

Johnnie Walker Black Label 12 yrs  
65 / 40%

Johnnie Walker Double Black  
80 / 40%

Johnnie Walker Gold Reserve  
95 / 40%

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Blended Malt

Monkey Shoulder  
65 / 40%

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Irish

Bushmills Black Bush  
55 / 40%

Jameson  
50 / 40%

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Japanese

Nikka From The Barrel

110 / 51.4%

Nikka 12 yrs

150 / 43%

Taketsuru Non-age

75 / 43%

Yamazaki 12 yrs

150 / 43%

The Chita

85 / 43%

Toki

65 / 43%

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Indian

Amrut Fusion

85 / 50%

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American  
Straight  
Bourbon

Bulleit Bourbon

65 / 45%

Elijah Craig Small Batch

60 / 47%

Fighting Cock 6 yrs

65 / 51.5%

Maker's Mark

69 / 45%

Woodford Reserve

55 / 43.2%

Knob Creek

65 / 50%

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Tennessee

Jack Daniel's Gentleman Jack

60 / 40%

Jack Daniel's Single Barrel

80 / 47%

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Rye

Bulleit Straight Rye

60 / 45%

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Fine spirits

Cognac Rémy Martin Louis XIII  
2,310 / 40%

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Single Malt

Speyside Macallan Fine Oak 18 yrs  
245 / 43%

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Japanese

Ichiro's Malt Wine Wood Reserve  
180 / 46%

Ichiro's Mizunara Wood Reserve  
180 / 46.5%

Taketsuru Pure Malt 17 yrs  
220 / 40%

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Scotch  
Blended

Chivas Regal 25 yrs  
350 / 40%

Johnnie Walker Blue Label  
250 / 40%

Royal Salute 21 yrs  
235 / 40%

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Tequila

Don Julio 1942  
295 / 38%

Don Julio Real Extra Añejo 2007  
400 / 38%

Patrón Gran Burdeos  
600 / 40%

Patrón Gran Platinum  
200 / 40%

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Spirits by  
Bottle

Tequila

Patrón Añejo  
1800 / 40%

Don Julio 1942  
5800 / 38%

Don Julio Reposado  
2350 / 38%

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Vodka

Cîroc  
1650 / 40%

Grey Goose  
1600 / 40%

Belvedere  
1600 / 40%

Beluga Gold Line  
3700 / 40%

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Gin

Hendrick's  
1050 / 44%

Monkey 47  
1000 / 47%

Tanqueray No. 10  
1100 / 47.3%

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Rum

Ron Zacapa 23 yrs  
1900 / 40%

Bacardi 8 yrs  
900 / 40%

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Whisky

Single Malt

Glenfiddich 12 yrs  
1300 / 40%

Macallan Fine Oak 12 yrs  
2000 / 40%

Glenmorangie 10 yrs  
1600 / 43%



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Spirits by  
Bottle

Scotch

Chivas Regal 12 yrs

1000 / 40%

Chivas Regal 18 yrs

2200 / 40%

Johnnie Walker Black Label 12 yrs

1300 / 40%

Johnnie Walker Gold Reserve

1500 / 40%

Johnnie Walker Blue Label

5500 / 40%

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Blended Malt

Monkey Shoulder

1500 / 40%

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Japanese

Yamazaki 12 yrs

3000 / 43%

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American  
Straight  
Bourbon

Maker's Mark

1150 / 45%

Woodford Reserve

1200 / 43.2%

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Tennessee

Jack Daniel's Gentleman Jack

1300 40%

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Small eat	Wagyu beef puff	58
	Fried whitebait with tea tree mushroom	50
	Potstickers chicken, prawn, Chinese chive	50
	Golden pumpkin <sup>v</sup> chilli and pepper	45
	Wok-fry prawn salted egg yolk, curry leaf, chilli	75
	Wok-fry beef in golden cup bell pepper, yam bean, mapo sauce	60
	Salt and pepper squid	65
	Chilli crab taro croquette	60

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**Hakkatini Night**  
10pm onwards

**98 per person**

Including cocktail, wine, beer or spirits  
choose two

**138 per person**

Including one small eat

**Cocktail**

**Apple Ginger Martini**

Ketel one vodka, green apple, ginger, lime and vanilla chilli sugar

**Shanghai Rouge**

Aperol, Limoncello, Ketel One vodka, egg white, lemon and angostura bitters

**Pisco Prince**

1615 Quebranta pisco, Poire Williams, lemongrass, soursop, basil and lime

**Hibitini**

Tanqueray gin, hibiscus, pineapple, lime and passionfruit

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**Wine**

**Chardonnay, Dominique Portet**

Yarra Valley, Australia 13%

**Malbec, Norton**

Mendoza, Argentina 13.5%

**M de Minuty Rosé**

Provence, France 13.5%

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**Beer**

**Tsingtao**

China, bottle 330ml 4.7%

**Asahi**

Japan, bottle 330ml 5%

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House Spirit  
30ml

Ketel One  
40%

Tanqueray Export Strength  
43.1%

Ron Zacapa Ambar 12 yrs  
40%

Bulleit Bourbon  
45%

Olmeca Gold  
40%

Johnnie Walker Black Label 12 yrs  
40%

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Small eat  
choose one

Wagyu beef puff

Golden pumpkin <sup>v</sup>

Fried whitebait with tea tree mushroom

Salt and pepper squid

Chilli crab taro croquette

### 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.

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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%

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## Signature menu

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### 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

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#### 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 <sup>v</sup>

#### 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 <sup>v</sup>

蛋香毛豆炒飯

Edamame egg fried rice

#### Dessert

甜点

廚師的選擇

Chef selection

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## Dragon menu

The enduring symbol of power, strength and vigilance

AED 498 per person

for parties of two or more and entire party

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### 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 <sup>v</sup>

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 <sup>v</sup>	50
	白竹筴野菌湯	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 <sup>v</sup> 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 <sup>v</sup>	145
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>v</sup>	58
	萝卜泡芙	Mooli puff <sup>v</sup>	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 <sup>v</sup>	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

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独家特色

Supreme

Traditional Cantonese favourites with a Hakkasan flair

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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

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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

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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

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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

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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

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

<b>Noodle and Rice</b> 面条和米饭	蛋香毛豆炒飯	Edamame egg fried rice	62
	金銀素粒飯	Vegetable fried rice <sup>v</sup>	62
	絲苗白飯	Steamed jasmine rice <sup>v</sup>	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

<b>Dessert</b>	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	