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Dessert	Lemon and sesame tart with Italian meringue and lemon ice cream	58
	Milk chocolate and hazelnut parfait with warm chocolate sauce	60
	Selection of home made ice cream	51
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Fruit blend	Coco Passion passion fruit, almond syrup, coconut, and passion fruit juice	46
	Virgin Hakka passion fruit, coconut, lychee juice	46
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Fresh juice	Hand pressed orange	37
	Hand pressed watermelon	37
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Soft drink	Coca-Cola	29
	Coca-Cola Light	29
	Voss Still Water	45
	Voss Sparkling Water	45
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Coffee	Americano	35
	Cappuccino	35
	Caffe Latte	35
	Espresso	33
	Macchiato	33
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Tea	Four Seasons Oolong	35
	Dragon's Well Green Tea	35
	Jasmine Green Tea	35
	Silver Needle	35
	Darjeeling	35
	Assam	35
	Camomile	35



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.

April 2020

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Signature dishes

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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 and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable.

Salad 沙拉	沙律香酥鴨	Crispy duck salad ✱ with pomelo, pine nut and shallot	161
Soup 汤	雞絲酸辣湯	Hot and sour soup with chicken	62
	粟米龍蝦羹	Royal sweetcorn soup with king crab	85
	湘州素酸辣湯	Vegetarian hot and sour soup ^v	50
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
Small eat 小吃	豉味爆炒豆豆蔬	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

Fish 鱼	醬汁鱸魚	Grilled Chilean seabass with honey ✱	248
	香辣油滑海斑鱼	Spicy red snapper with kaffir lime sauce	165
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
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
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
Tofu and Vegetable 豆腐和蔬菜	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 in black pepper ^v	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 in spicy lemongrass sauce ^v	82
	酱爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce ^v shimeji, tofu, asparagus and yam bean	80
	時日蔬菜煮法： 蠔油,姜汁,蒜茸 银白菜苗	Chinese vegetable ^v with choice of oyster sauce, ginger or garlic Shanghai Pak choi	50
Noodle and Rice 面条和米饭	蛋香毛豆炒飯	Edamame egg fried rice	62
	金银素粒飯	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