

### 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.

---

---

## 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

四式点心拼

### Dim sum platter

kaffir lime lobster har gau  
abalone and chicken shui mai with caviar  
mui choi and lotus root  
wild mushroom sweet potato

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 choy<sup>v</sup>

蛋香毛豆炒飯

### Edamame egg fried rice

### Dessert 甜

廚師的選擇

### Chef's selection

February 2022

✪ 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%

---

---

## 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

---

### 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  
sea urchin scallion dumpling

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 rib eye  
Osmanthus sauce

宁式松露烤鳕鱼

Grilled black cod with truffle sauce

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

廚師的選擇

Chef's selection

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
------------------	---------	---	----

	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
--	--------	--	-----

	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

---



---

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 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 <sup>v</sup>	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

---

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	Organic yellowtail spicy 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	麻辣烤神牛排	Wagyu short rib mala spice, pumpkin crisp, heirloom carrot	368
	桂花神牛粒	Wagyu rib eye Osmanthus sauce	288
	蒙古煎牛柳	Wok-fry Mongolian beef	188
	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✨	188

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		

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