
Hakkasan Dubai
A la Carte

Taste of Hakkasan

AED 318 per person (minimum of two guests)

Including one signature cocktail or sommelier's selection of wine by the glass or beer

Daily 6:30pm to 8:00pm

Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau roasted chicken truffle dumpling prawn and Chinese chive dumpling
	沙律香酥鴨	Crispy duck salad ✨ with pomelo, pine nut and shallot
Main 主菜	咖哩汁泡海蝦球	Spicy prawn ✨ with lily bulb and almond
	黑松露挂爐燒肥鴨	Black truffle roasted duck ✨
	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot ✨ in chilli black bean sauce
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert 甜品	豉汁茄子豆腐煲	Lemon and sesame tart with Italian meringue and lemon ice cream

Sommelier's selection of pairing dessert wine
(additional 55AED 50ml)

Although all due care is taken, dishes may still contain ingredients that are not set on the menu and these ingredients may cause an allergic reaction. Guest with allergies need to be aware of this risk and should ask member of the team for information on the allergen content of our food.

(A) contains alcohol

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			AED
Supreme 精品菜式	魚子醬北京烤鴨	Hakkasan signature Peking duck with Beluga caviar ✪ whole duck, with 16 pancakes and 30g of caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	2060
	北京烤鴨	Peking duck whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	960
	北京烤鴨(半只)	Half Peking duck half duck, with 8 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and spring onion	510
	白玉麒麟扣鮮鮑	Fresh abalone toban with shiitake mushroom and dried scallop sauce	925
	海味一品煲	Braised abalone, dried scallop and morel mushroom with fish maw, sea cucumber in supreme stock	1365
	二十頭日本吉品鮑	Braised dried Japanese abalone in supreme stock	1780
	極品海中寶 (位上)	Braised Emperor's seafood	1780
	松露燴鮮鮑	Braised whole abalone with truffle	1780

Only at Dubai
迪拜经典菜肴

Small eat 小吃類	客家炸點拼	Hakka fried dim sum platter roasted duck pumpkin puff mushroom and foie gras dumpling wagyu beef and mushroom puff	123
	鵝肝脆皮鴨	Foie gras crispy duck wrap	65
	神牛芝麻球	Stir-fry Wagyu sesame ball	98
Fish 魚類	香辣油滑多宝魚	Poached turbot fish with spicy kaffir chilli sauce	230
Seafood 海鮮類	橙香蝦球	Fried golden tiger prawn in orange dressing with macadamia nut	160
	奶香焗龍蝦	Stewed Boston lobster in chef's special sauce	298
Poultry 家禽類	蒜香芝麻脆皮燒雞	Crispy roasted chicken with garlic and sesame	118
Meat 肉類	巴蜀風味神牛排	Braised wagyu short rib in Szechuan sesame sauce	305

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		AED	
Soup 湯類	白竹筴野菌湯	Chinese wild mushroom soup with supreme fungus	68
	雞絲酸辣湯	Hot and sour soup with chicken	68
	生滾黃酒龍蝦湯	Lobster soup with Chinese rice wine (A)	98
	粟米蟹肉羹	Crab and sweetcorn supreme soup	70
	湘州素酸辣湯	Vegetarian hot and sour soup ^V	68
	当归鲈鱼汤	Braised supreme seabass broth with angelica root	98
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Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau roasted chicken truffle dumpling prawn and Chinese chive dumpling	132
	上素點心拼	Vegetarian steamed dim sum platter ^V morel crystal dumpling truffle bean curd roll olive crystal dumpling mooli and yam bean dumpling	118
	上素齋炸拼	Fried Vegetarian dim sum platter ^V	75
	上海雞鍋貼	Grilled Shanghai dumpling	65
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling ^V	60
	松露百花蝦	Crispy prawn fritter with truffle	110
	奶檸香煎帶子	Seared scallops with fresh lime sauce and Beluga caviar	197
	香酥炸鴨卷	Crispy duck roll	76
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap ^V	80
	椒盐黄金豆腐	Crispy golden chilli and pepper tofu	65
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✪	170
	奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf	118
	椒鹽脆鮮魷	Salt and pepper squid	88
	脆皮麥香蝦	Crispy tiger prawn with pandan leaf, chilli and crispy wheat flakes	115

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Salad 沙律	蘆筍香茅沙律菜	Green salad with asparagus ^V in lemongrass dressing	AED 98
	沙律香酥鴨	Crispy duck salad ✪ with pomelo, pine nut and shallot	190
Fish 魚類	炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) ✪ with Champagne and honey	298
	寧式松露烤鱈魚	Charcoal grilled black cod with truffle sauce	298
	醬汁鱈魚	Charcoal grilled Chilean seabass with Chinese honey	298
	三杯鱈魚球	Stir-fry Chilean seabass with Szechuan pepper	255
	XO醬鱈魚	Pan-fry black cod with XO sauce	210
Seafood 海鮮類	辣醬菠蘿炒蝦球	Stir-fry tiger prawns with pineapple in spicy dried shrimp sauce	160
	咖喱汁泡海蝦球	Spicy prawn ✪ with lily bulb and almond	165
	家鄉亞參蝦	Wok-fry tiger prawn in Assam sauce	175
	沙茶海鮮煲	Sha cha seafood toban with prawn, fish, scallop and edamame	170
	乾燒腰果帶子	Wok-fry sweet and spicy scallop	173
	白胡椒帶子	Stir-fry Atlantic scallop with eryngii mushroom in white pepper	173
	蓮藕香辣龍蝦	Stir-fry lobster with lotus root in spicy chilli sauce	298
	蜜椒龍蝦	Wok-fry Canadian lobster in Chinese honey and black pepper	298
	XO醬爆龍蝦球	Stir-fry lobster in XO sauce	298
	辣子帝王蟹	Wok-fry chili Alaskan king crab	330
豉汁阿拉斯加蟹	Steamed Alaskan king crab with black bean sauce and egg white	330	

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			AED
Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	128
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, dried chilli and spring onion	123
	沙爹脆皮吊燒雞	Roasted chicken in satay sauce	118
	川椒爆鴨脯	Stir-fry duck breast with dried chilli and Szechuan peppercorn	128
	芥末金橘琵琶鴨	Kumquat crispy pipa duck	198
	黑松露挂爐燒肥鴨	Black truffle roasted duck ✪	292
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Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪	188
	桂花神牛粒	Osmanthus Wagyu beef rib eye	288
	梅菜燻烤神牛柳	Grilled Wagyu beef with mui choi and special dipping sauce	295
	蒙古鹿肉	Mongolian style venison	270
	羊肚菌烩羊弯	Braised Australian lamb shank with morel and shitake mushroom	205
	西施鵝肝牛	Stir-fry rib eye beef with foie gras	235
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Tofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot ✪ in chilli black bean sauce	82
	荷香海皇豆腐鍋	Steamed tofu with seafood in lotus leaf	118
	鍋燒雞粒豆腐	Baked tofu with minced chicken and Szechuan peppercorn	82

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			AED
Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper ^V	88
	蘭度夏果燒野珍菌	Wild mushroom stir-fry ^V ✕ with gai lan, lily bulb and macadamia nut	98
	乾扁百合蒜心	Stir-fry lily bulb and garlic shoot ^V with preserved olive and dry chilli	98
	脆香腐皮卷	Crispy bean curd wrap in spicy lemongrass sauce ^V	98
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce ^V shimeji, tofu, asparagus and yam bean	80
	咸魚白菜苗	Pak choi and salted fish stir-fry	62
	欖菜雞肉四季豆	Stir-fry French bean with preserved olive and chicken	62
	田翠八景	Stir-fry lettuce oswan, sugar peas, cloud ear and lily bulb	68
	馬來四大天王	Stir-fry hakka vegetable in dry shrimp sauce	80
	時日蔬菜煮法: 蠔油, 姜汁, 蒜茸 銀白菜苗 芥蘭 菜心	Seasonal Chinese vegetable with choice of oyster sauce, ginger or garlic pak choi gai lan choi sum	55

Rice and noodle 飯麵類	蛋香毛豆炒飯	Edamame egg fried rice ^V	60
	金銀素粒飯	Vegetable fried rice ^V	60
	海鮮辣炒飯	Spicy seafood fried rice	65
	干貝鮑粒燴飯	Abalone and dry scallop fried rice	88
	絲苗白飯	Steamed jasmine rice ^V	50
	客家炒拉麵	Hakka hand-pulled noodle ^V ✕ with shimeji mushroom and Chinese chive	82
	黑椒鴨柳烏冬面	Stir-fry udon noodle with duck and black pepper	82
	星洲米粉	Singapore vermicelli noodle with prawn and squid	88

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Signature Menu - Vegetarian

AED 378 per person

Available for parties of 4 or more

Small eat	上素點心拼	Vegetarian steamed dim sum platter morel crystal dumpling truffle bean curd roll olive crystal dumpling mooli and yam bean dumpling
	上素齋炸拼	Fried Vegetarian dim sum platter
	豉味爆炒豆豉蔬	Stir-fry vegetable and pine nut lettuce wrap
Main	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot ✪ in chilli black bean sauce
	脆香腐皮卷	Crispy bean curd wrap in spicy lemongrass sauce
	蘭度夏果燒野珍菌	Wild mushroom stir-fry ✪ with gai lan, lily bulb and macadamia nut
	乾扁百合蒜心	Stir-fry Lily bulb and garlic shoot with preserved olive and dry chilli
	金銀素粒飯	Vegetable fried rice
Dessert	焦糖香蕉烤蛋糕	Banana and caramel fondant with roasted banana, caramel flexi ganache and banana-passion ice cream

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Signature Menu

AED 378 per person

available for parties of 4 or more

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap ^v
Main	沙爹脆皮吊燒雞	Roasted chicken in satay sauce
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper
	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✳
	石榴咕嚕蝦球	Sweet and sour prawn with pomegranate
	時日蔬菜	Seasonal Chinese vegetable ^v
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce

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Signature Menu

AED 478 per person

available for parties of 4 or more

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✪
	松露百花蝦	Crispy prawn fritter with truffle
Main	醬汁鱸魚	Charcoal grilled Chilean seabass with Chinese honey
	芥末金橘琵琶鴨	Kumquat crispy pipa duck
	西施鵝肝牛	Stir-fry rib eye beef with foie gras
	乾燒腰果帶子	Wok-fry sweet and spicy scallop
	時日蔬菜	Seasonal Chinese vegetable ^v
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce

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Signature Menu

AED 588 per person

available for parties of 4 or more

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	沙律香酥鴨	Crispy duck salad ✪ with pomelo, pine nut and shallot
	奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf
Main	宁式松露烤鱈魚	Charcoal grilled black cod with truffle sauce
	桂花神牛粒	Osmanthus Wagyu beef rib eye
	蜜椒龍蝦	Wok-fry Canadian lobster in Chinese honey and black pepper
	蒜香芝麻脆皮燒雞	Crispy roasted chicken with garlic and sesame
	時日蔬菜	Seasonal Chinese vegetable ^V
	蛋香毛豆炒飯	Edamame egg fried rice ^V
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce

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Signature Menu - Family

AED 528 per person

available for parties of 4 or more, beverages will be served for a period of 3 hours

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap ^V
Main	沙爹脆皮吊燒雞	Roasted chicken in satay sauce
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper
	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪
	石榴咕嚕蝦球	Sweet and sour prawn with pomegranate
	時日蔬菜	Seasonal Chinese vegetable ^V
	蛋香毛豆炒飯	Edamame egg fried rice ^V
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce
Beverage Selection	Signature non-alcoholic cocktail	
Non-alcoholic	Voss water Soft drink Tea and coffee	

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Signature Menu - Corporate

AED 618 per person

available for parties of 4 or more, beverages will be served for a period of 3 hours

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap ^v
Main	沙爹脆皮吊燒雞	Roasted chicken in satay sauce
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper
	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✱
	石榴咕嚕蝦球	Sweet and sour prawn with pomegranate
	時日蔬菜	Seasonal Chinese vegetable ^v
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce
Beverage Selection	Welcome signature cocktail	
Non-alcoholic	Voss water Soft drink Tea and coffee	
Wine	White 2015 Chardonnay, Valdivieso 13.5% Central Valley, Chile	
	Red 2015 Big Oak Red, Bellingham 14% Western Cape, South Africa	
Beer	Tsingtao China 330ml 4.8%	

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Signature Menu - Supreme

AED 738 per person

available for parties of 4 or more, beverages will be served for a period of 3 hours

Small eat	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai roasted chicken truffle dumpling prawn and Chinese chive dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap ^v
Main	沙爹脆皮吊燒雞	Roasted chicken in satay sauce
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper
	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪
	石榴咕嚕蝦球	Sweet and sour prawn with pomegranate
	時日蔬菜	Seasonal Chinese vegetable ^v
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce

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Beverage Selection	Welcome signature cocktail
Non-alcoholic	Voss water Soft drink Tea and coffee
Wine	White 2010 Pinot Blanc 'Barriques', Domaine Ostertag 12.5% Alsace, France Red 2014 Crozes-Hermitage 'Les Meysonniers', Chapoutier 13% Rhône, France
Beer	Tsingtao China 330ml 4.8% Hitachino White Ale Japan 330ml 5.5%
After dinner choose one	Espresso Martini Ketel One vodka, Kalhúa and espresso Château du Breuil Calvados 30ml 40% Chairman's Reserve Rum 30ml 40% 2015 Moscato G.D. Vajra 5.5% Piedmont, Italy 2009 LBV, Graham's 20% Douro, Portugal

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