

Hakkasan Dubai
Brunch at Hakkasan
Friday midday - 4.00pm

Brunch at Hakkasan

minimum of two guests

AED 638 per person

Half bottle of Laurent-Perrier Brut Rosé per person

Choice of Laurent-Perrier Brut Champagne, Champagne cocktail, wine, sake, house spirit and beer

Smoked apple wood Peking duck with caviar

Smoked apple wood Peking duck and caviar with pancakes, baby cucumber and spring onion

Dim sum
and
Small eat

Roasted duck lettuce wrap

Truffle duck Xiaolongbao

Wagyu beef and mushroom puff

Abalone shumai

Main course

Stir-fry rib eye beef with foie gras

Wok-fry tiger prawn
with lemongrass and chili

Cantonese style crispy noodle with roasted duck

Dessert

Chef's selection

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. Guests 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.

All prices are inclusive of 10% service charge and 10% municipality fee

Brunch at Hakkasan

minimum of two guests

AED 199 per person

choice of tea

AED 299 per person

choice of non-alcoholic cocktail, soft drinks and Voss water

AED 420 per person

choice of cocktail, house spirit, beer, wine and Voss water

Peking duck

Peking duck with pancakes, baby cucumber and spring onion

Small eat

choose two

Honey glazed baby octopus

Stir-fry vegetable pinenut lettuce wrap [∨]

Chilli and pepper golden pumpkin [∨]

Crispy tiger prawn

with pandan leaf, chilli and crispy wheat flakes

Dim sum

choose six

Har gau

Wagyu beef truffle dumpling

Truffle beancurd roll [∨]

Olive crystal dumpling [∨]

Fried prawn wontons

Wagyu beef and mushroom puff

Mooli puff [∨]

Beancurd wrap [∨]

Main course

choose one

Steamed grouper with yellow bean sauce

Sweet and sour chicken with pomegranate

Stir-fry black pepper rib eye beef

Tofu, auberfine and shiitake mushroom claypot [∨]

in chilli black bean sauce

All mains served with steamed jasmine rice [∨]

Dessert

Chef's selection

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Champagne
Cocktail

Silva Leaf

Kome to Mizu Sake, Laurent-Perrier Brut Champagne,
passion fruit and Chinese five-spice syrup

Elderflower 75

Tanqueray gin, Taittinger Brut Champagne, elderflower and lemon

Signature
Cocktail

The Hakka

Ketel One vodka, Kome to Mizu Sake, lychee juice, lime, passion
fruit and coconut

Pink Mojito

José Cuervo Tradicional Reposado Tequila, mint, lime and
cranberry juice

Lychee Martini

Ketel One vodka, lychee liqueur, lime, lychee juice and
grapefruit bitters

Fruit blend
soft cocktails

Coco Passion

passion fruit, almond syrup, coconut and passion fruit juice

Mint Lemonade

mint leaves, lemon, Voss water, Fever-Tree lemonade

Virgin Hakka

passion fruit, lychee juice, lime, coconut and passion fruit syrup

Tea

Jasmine

Red Roses

Pu Erh

Lapsang Souchong

House Spirits	Ketel One Vodka Tanqueray Export Strength Gin Matusalem Platino Rum Bulleit Bourbon
Sake	Gekkeikan 'Kome to Mizu', Junmai 15% Kyoto, Japan
Champagne	Laurent-Perrier Brut 12% Champagne, France Laurent-Perrier Brut Rosé 12% Champagne, France Sauvignon Blanc, Santa Carolina 12% Rapel Valley, Chile 2016 Chardonnay, Whistling Duck 13.5% New South Wales, Australia 2015 Pinot Noir, Villa Wolf 13% Pfalz, Germany 2015 Cabernet Sauvignon, Finca El Origen 13.5% Mendoza, Argentina 2015
Beer	Tsingtao 330ml 4.8% China

Please note that spirits are served as 30ml measures only and all alcoholic beverages are served one at a time.