



Hakksan Abu Dhabi  
Brunch at Hakkasan  
Friday 12pm - 4pm

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

## Brunch at Hakkasan

AED 318 per person

Unlimited non-alcoholic cocktail, soft drink and Voss water

AED 438 per person

Unlimited punch cocktail, house spirits, wine, beer and Voss water

---

### Peking duck

Peking duck with pancakes, baby cucumber and spring onion

Soup	Crab and sweetcorn supreme soup
Small eat	Golden fried soft shell crab and red chilli
Dim sum	Szechuan style wonton Har gau Crystal Wagyu beef dumpling Mushroom dumpling <sup>v</sup> Pan-fry taro cake <sup>v</sup> Chicken floss savory triangle Wagyu beef truffle puff Crispy prawn dumpling with foie gras sauce
Main course	Stir-fry black pepper rib eye beef (A) Steamed wild prawn in homemade chilli sauce Stir-fry sugar snap, cloud ear and ginger Steamed jasmine rice
Dessert	Chef's selection

## White Wine

2016 Sauvignon Blanc 'Touraine', Jacky Marteau, Loire, France

2014 Semillon, Nieto Senetiner Mendoza, Argentina

## Red Wine

2016 Merlot, Sierra Grande Central Valley, Chile

2015 Pinot Noir 'Homestead', Jackson, Marlborough, New Zealand

## Rose Wine

2016 Marie Christine, L'Aumerade, Côtes de Provence, France

## Beer

Tsingtao China 330ml bottle

## Spirits

Tanqueray Import strength Gin 47.3%

Plantation Grande Reserve 5yrs Rum 40%

José Cuervo Tradicional Reposado Tequila 38%

Ketel one Vodka 45%

Chivas Regal Extra Whisky 40%

(A) contains alcohol

The prices mentioned above are inclusive of 10% Service Charge, 6% Tourism fee, 4% Municipality fee and 5% VAT

	Brunch at Hakkasan	Champagne	NV Louis Roederer Brut Premier Champagne, France NV Perrier Jouët Blason Brut Rosé Champagne, France
	AED 678 per person		
	Unlimited NV Louis Roederer, Brut Premier Champagne or Unlimited NV Perrier Jouët Blason Brut Rosé Champagne, Champagne cocktail, wine, sake, house spirit and beer	Champagne Cocktail	Qin's champagne cocktail Louis Roederer Brut Premier Champagne Parfait Amour, Vida Mezcal and Peychaud's bitters
	Apple wood smoked Peking duck with caviar Apple wood smoked Peking duck and caviar with pancake, baby cucumber and spring onion	Signature Cocktail	Pink Mojito José Cuervo Tradicional Reposado Tequila, mint, lime and cranberry juice
Soup	Braised superior seafood soup with black truffle and fish maw		Baoding Beefeater 24 gin, rhubarb liqueur, elderflower, lemon and ginger beer
Small eat	Roasted duck lettuce wrap	Beer	Kirin Ichiban Japan 330 ml bottle
Dim sum	Foie gras and crab Xiao Long Bao Wagyu beef truffle puff Abalone shumai	Wine	2016 Sauvignon Blanc 'Touraine', Jacky Marteau, Loire, France 2014 Semillon, Nieto Senetiner Mendoza, Argentina
Main course	Stir-fry rib eye beef with mushroom Wok-fry wild prawn with pineapple and XO sauce Cantonese style crispy noodle with roasted duck		2016 Merlot, Sierra Grande Central Valley, Chile 2015 Pinot Noir 'Homestead', Jackson, Marlborough, New Zealand
Dessert	Chef's selection	Sake	Hakutsuru, Junmai Kobe, Japan
		Spirits	Tanqueray Import strength Gin 47.3% Plantation Grande Reserve 5yrs Rum 40% José Cuervo Tradicional Reposado Tequila 38% Ketel one Vodka 45% Chivas Regal Extra Whisky 40%

(A) contains alcohol

The prices mentioned above are inclusive of 10% Service Charge, 6% Tourism fee,  
4% Municipality fee and 5% VAT