



Brunch at Hakkasan

Inclusive of unlimited selected teas only
QR 238 per person (minimum of two people)

Inclusive of unlimited selected non-alcoholic cocktails, water, soft drinks and selected teas
QR 308 per person (minimum of two people)

Inclusive of welcome cocktail and unlimited selected Bellinis, sparkling wine, white and red wine, beer, water
QR 408 per person (minimum of two people)

Inclusive of welcome cocktail, unlimited selected spirits, Bellinis, premium sparkling wine, white and red wine, beer, water
QR 438 per person (minimum of two people)

Friday brunch service 12 noon to 4pm
Last food order at 2.45pm
Last beverage order at 3.30pm

Steamed Dim Sum

Selection of 4

Har Gau

Chicken and prawn shumai

Chilean seabass dumpling

Mushroom beancurd dumpling ^v

Chicken sweet corn dumpling

Lotus root dumpling ^v

Smoked Wagyu beef dumpling

Custard bun

Fried and Baked Dim Sum

Selection of 4

Garlic prawn spring roll

Crispy Venison puff

Wagyu beef and mushroom puff

Baked honey Wagyu beef puff

Roast duck pumpkin puff

Vegetable spring roll ^v

Grilled shanghai dumpling

Vegetarian Shanghai dumpling ^v

Main course

Choose one

Satay chicken with cucumber salad

Stir-fry prawn Assam sauce

Crispy haddock with pineapple salad

Wok-fry rib eye beef with cumin and capsicum

Tofu in Assam sauce ^v

All mains are served with steamed rice and seasonal Chinese vegetables

Desserts

Choose one

Selection of ice cream

Selection of sorbet

Spirits

Stolichnaya Vodka

Bombay Sapphire Gin

Havana Club 3yrs Rum

Jose Cuervo Gold Tequila

Beer

Asahi Super Dry, Japan

Sparkling wine

NV Varichon & Clerc, Blanc de Blancs, Savoie, France

Wines

2016 Chenin Blanc, Cape Heights 13% Western Cape, South Africa

2015 Merlot, Sierra Grande 13.5% Central Valley, Chile

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

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.