





## The story

“At the heart of the city, the streets are paved with stories. Each person becomes a character, each window a scene. Each door is a new act. What lies beyond could be danger, excitement, envy, lust, fear, hope. But above all, the unknown.”

There are many stories that exist behind the scenes at Hakkasan. With modern Cantonese dishes inspired by ancient recipes, a unique wine philosophy, innovative cocktail creations, artistic patisserie and an iconic design, Hakkasan is now one of the world’s most distinguished Chinese restaurants.

Hakkasan was founded in London in 2001. Since the first opening, the brand has expanded globally, with many restaurants worldwide.

尊享套餐

Dragon menu

The enduring symbol of power, strength, vigilance

Available from 6pm till 11pm

538 per person. For parties of two or more

小吃 Small eat

- 四式点心拼 Dim sum platter (SO)  
kaffir lime lobster har gau (G) (S) (SE)  
abalone, chicken shui mai with caviar (G) (S) (SE) (E) (SO) (R)  
asparagus, morel mushroom (G) (SO) (V)  
mala lotus root (G) (SE) (SO) (V)
- 椒鹽脆鮮魷 Salt & pepper squid (G) (E) (S)
- 茶香燻神牛排 Jasmine tea smoked Wagyu beef ribs ✕ (G) (SO)

主菜 Main

- 咖喱汁泡海蝦球 Spicy prawn ✕(S) (N) (D) (E)  
roasted almond
- 黑松露挂爐燒肥鴨 Roasted truffle duck (G) (SO)  
yam bean, jade fungus
- 黑椒牛仔粒 Stir-fry black pepper rib eye beef ✕ (G) (D) (E) (SO)
- 银白菜苗 Shanghai pak choi (V)
- 蛋香毛豆炒飯 Edamame egg fried rice (E) (V)

甜点 Dessert

厨师精选 Chef's selection

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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%

珍品鉴赏套餐

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

Available from 6pm till 11pm

738 per person. For parties of two or more

738 beverage pairing

小吃 Small eat

脆皮蟹肉卷 King crab crispy roll (G) (S) (E)  
Chinese pear, apple & cucumber jelly, crystallized pumpkin seed

点心三式 Dim sum trio  
Yunnan morel mushroom filled with abalone (S) (N) (SE) (C)  
sticky rice chicken with XO sauce, caviar (G) (F) (S) (E) (R)  
hand bag wagyu puff (G) (SO) (D) (E)

北京烤鸭 Hakkasan signature Peking duck ✨ (G) (S) (SO) (SE) (E) (N)  
pancake, cucumber, spring onion  
add 30g of caviar, 400

主菜 Main

炆炒龙虾浓汤 Wok-seared Boston lobster (G) (S) (D) (E) (SO) (C)  
persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth

宁式松露烤鳕鱼 Grilled black cod with truffle 🍄 (G) (S) (F) (SO) (SE) (E)

陈醋煸炒和牛里脊 Wok-fry Australian Wagyu tenderloin (G) (N) (SO)  
Chinese yam, caramelized macadamia nut, spicy aged vinaigrette

XO酱炒八宝斋 Sauteed seasonal white asparagus, morel mushroom,  
snake gourd, vegan XO sauce (SO) (V)  
rice cake, dried fig, butternut squash, beetroot, Chinese yam

干贝炆炒三色米 Hokkaido scallop, fried organic trio rice (S)  
conpoy crisp, celtuce, Jerusalem artichoke

甜点 Dessert

厨师精选 Chef's selection

✨ Signature

🍄 Atlas project

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

北京片皮鴨  
Hakkasan signature Peking duck ✨(G) (S) (SO) (SE) (E) (N)  
whole 698  
half 388

魚子醬片皮鴨  
with caviar 30g (R)  
whole 1388  
half 1088

whole duck, with 16 pancakes & 30g of caviar  
second course with a choice of XO sauce or ginger & spring onion

half duck, with 8 pancakes & 30g of caviar  
second course with a choice of XO sauce or ginger & spring onion

Soup  
汤

雞絲酸辣湯	Hot & sour with chicken (G) (E) (SO)	68
粟米帝王蟹羹	Royal sweetcorn with King crab (S) (E)	95
湘州素酸辣湯	Vegetarian hot & sour (V)	60
寻径林间	Chinese wild mushroom (V) (SO) (C) red shiitake, morel mushroom, jade fungus	78
画龙点金	Lobster pumpkin 🍲 (S) enoki mushroom, fermented yellow chilli	128

Dim sum  
点心

至尊四式点心拼	Supreme dim sum platter (SO) kaffir lime lobster har gau (G) (S) (SE) abalone, chicken shui mai with caviar (G) (S) (SE) (E) (R) Galician seabass with fermented cabbage (G) (F) (S) A5 Saroma wagyu with black bean sauce (G) (SO) (MU)	168
上素点心拼	Vegetarian dim sum platter (SO) fresh water chestnut, porcini mushroom with vegan XO (G) (SO) (V) pak choy, white asparagus (G) (V) sweetcorn, gong chai (G) (V) mala lotus root, beancurd (G) (SE) (SO) (V)	128
四季精选六彩拼	Premium dim sum (SO) truffle Chilean seabass (G) (F) (S) (SE) Hokkaido scallop, conpoy (G) (S) chilli King crab (G) (S) (E) wild fungus lotus root puff (G) (SO) (V) Wagyu beef truffle puff (G) (SO) (D) (E) sticky rice chicken, caviar, XO sauce (G) (F) (S) (E) (R)	148
魚子醬蟹肉酥	Golden "yuan bao" (G) (S) (D) (E) (SE) (SO) (R) King crab, caviar, rice crisp	138
千丝罗白酥	Mooli puff (G) (V)	65
上海齋鍋貼	Grilled vegetarian Shanghai dumpling (G) (V)	75
楚庭雪花鸡	Sticky rice chicken (G) (F) (S) (E) (R) caviar, XO sauce	128

茶香燻神牛排  
Jasmine tea smoked Wagyu beef ribs ✪ (G) (SO)  
178

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.

Salad  
沙拉

沙律香酥鸭	Crispy duck salad ✪ (G) (S) (N) (E) (SO) (SE) pomelo, pine nut, shallot	178
有机蔬菜香茅醋	Quinoa salad (V) baby spinach, beetroot, lemongrass dressing	108
鲜香莲藕锦丝沙律	Lotus root, mizuna & ice plant salad (G) (SO) (SE) (N) (V) (R) watermelon, beetroot, cilantro sesame dressing	118
万事兴隆之龙虾沙拉	Lobster salad (S) nashi pear, sweet melon, dragon fruit, black lime dressing	268

Small eat  
小吃

豉味爆炒豆豆蔬	Stir-fry vegetable & pine nut lettuce wrap (G) (V) (N) (SO)	88
奶沙軟壳蟹	Soft shell crab (G) (S) (D) (E) chilli, curry leaf	135
脆皮麥香蝦	Crispy tiger prawn (G) (S) (D) (E) pandan leaf, chilli	128
松露百花蝦	Prawn fritter with truffle (G) (S) (D) (E) (SE)	168
荔枝龙虾球	Lychee lobster (G) (S) (E) (SE) yuzu pearl	145
黄金脆牛丝	Crispy spicy beef (G) (S) (SO) (E) (SE) (SU)	148
鲍鱼羊肚菌	Yunnan morel mushroom filled with abalone (S) (N) (SE) (C) jade fungus, asparagus	158
香酥走地鸡	Free range baby chicken (E) shallot crisp, spring onion, garlic	118

醬汁鱸魚

Grilled Chilean seabass with honey ✨ 🍯 (G) (F) (S) (N) (SO) (SE)  
organic honey  
298

Incorporating local honey from the bees in high mountains in the UAE from the traditional Sidr tree, and seabass that has been certified to the MSC Fisheries Standard to ensure the long-term stock of this species. A truly sustainable dish.

Fish  
魚

宁式松露烤鱈魚	Grilled black cod with truffle 🍯 (G) (S) (F) (SO) (SE) (E)	388
浓汤野生鲈魚	Galician wild seabass 🍯 (F) (C) (E) chinese yam, heirloom carrot, green mustard, sour plum broth	298

Seafood  
海鮮

咖哩汁泡海蝦球	Spicy prawn ✨ (S) (N) (D) (E) roasted almond	178
辣子帝王蟹	Alaskan King crab with chilli (G) (S) (F) (SO) (E)	428
酱烧黑椒带子	Seared Hokkaido scallop (G) (S) (SO) (E) (D) plum sauce with crushed black pepper	228
松露龙虾伊面	Truffle lobster noodle (G) (S) (SO) (E) truffle shave, supreme stock	598
炆炒龙虾浓汤	Wok-seared Boston lobster (G) (S) (D) (E) (SO) (C) persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth	428
老干妈豉味帝王蟹	Alaskan King crab leg (G) (S) (N) (SO) (SE) (D) black bean, chilli	428

Tofu &  
vegetable  
豆腐和蔬菜

松露腐皮卷	Truffle beancurd wrap, mushroom stir-fry (G) (N) (SO) (V) chestnut, black winter truffle shave	128
黑椒蘆筍脆蓮藕	Stir-fry lotus root & asparagus (V) black pepper	82
豉汁茄子豆腐煲	Tofu, aubergine & mushroom ✨ (G) (V) (SO) chilli, black bean sauce	98
菠菜麻坡豆腐	Spinach mapo tofu (G) (V) (SO) (E) local chestnut mushroom	88
酱爆四寶蔬	Four style vegetable stir-fry (G) (V) (SO) Szechuan sauce, shimeji, tofu, asparagus, yam bean	82
银白菜苗 蠔油,姜汁,蒜茸	Shanghai pak choi choice of oyster sauce (S), ginger (V) or garlic (V)	78
XO酱炒八宝斋	Sauteed seasonal white asparagus, morel mushroom, snake gourd, vegan XO sauce (SO) (V) rice cake, dried fig, butternut squash, beetroot, Chinese yam	118

柑橘汁炆烧A5和牛  
Wok-seared A5 Saroma tenderloin  
pickled radish, spicy tangerine sauce  
798

Exceptional A5 Saroma Wagyu, wok seared to intensify its rich marbling, paired with house made pickled radish for a balanced bite. Finished with a bold spicy tangerine sauce, crafted from sun ripened citrus. Sourced from the Saroma region of Hokkaido, This dish celebrates culinary artistry with conscious sourcing.

Meat  
肉

麻辣烤神牛排	Wagyu short rib (G) (N) (SO) (SE) mala spice, pumpkin crisp, heirloom carrot	468
桂花神牛粒	Wagyu rib eye (G) (SO) (F) osmanthus sauce	398
蒙古煎牛柳	Wok-fry Mongolian beef (C) (E) (D)	228
黑椒牛仔粒	Stir-fry black pepper rib eye beef ✨ (G) (D) (E) (SO)	248

Poultry  
家禽

石榴咕嚕雞片	Sweet & sour chicken with pomegranate (E)	145
沙爹脆皮吊燒雞	Roasted chicken in satay sauce (G) (N) (SO) (SE)	138
镇江琥珀炒鸡球	Stir-fry chicken (G) (N) (SO) (SE) (E) (SU) black vinegar, caramelized walnut	148
优灸炭烤脆皮鸭	Smoked duck (G) (S) (N) (SO) (SE) kumquat, shredded duck cucumber roll, spicy peanut sauce	268

Noodles  
& rice  
面条和米饭

秘制xo酱鲜虾炒饭	Rock shrimp XO fried rice (S) (F) (D) sakura shrimp	128
干贝炆炒三色米	Hokkaido scallop, fried organic trio rice (S) conpoy crisp, celtuce, Jerusalem artichoke	128
蛋香毛豆炒飯	Edamame egg fried rice (E) (V)	68
絲苗白飯	Steamed jasmine rice (V)	45
客家炒拉麵	Hakka noodle ✨ (G) (S) (SO) (SE) (E) shimeji, bean sprout	95
和牛炆粿条之阴阳两极	“Yin Yang” flat rice noodles, A5 Saroma rib eye (G) (SO)(S)(SE) 158 black bean sauce	



