



Celebrating Twenty-Five Years of Hakkasan

Founded in London in 2001, Hakkasan marks twenty-five years of quietly shaping modern Cantonese dining. Behind its discreet doors, tradition and innovation exist in balance - ancient recipes reinterpreted, a considered wine philosophy, and cocktails crafted with precision.

From its London origins to a global presence, Hakkasan remains a study in contrast: heritage and modernity, energy and restraint, all expressed through cuisine, design and experience.



SIGNATURE MENUS

Hakkasan's signature menus have been expertly curated by our chefs, showcasing a selection of our finest signature Cantonese dishes, created especially to be enjoyed between friends and family.

Each of the menus will take you on a journey of culinary discovery, offering the perfect balance of taste and flavour.

✧ | 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 10:45pm
738 per person. Available for parties of two or more
738 beverage pairing

Small eats

小吃

King crab crispy roll | 脆皮蟹肉卷

Chinese pear, apple & cucumber jelly, crystallized pumpkin seed

Dim sum trio | 点心三式

Yunnan morel mushroom & abalone | 鲍鱼羊肚菌

sticky rice chicken with XO sauce & caviar | 楚庭雪花鸡

Wagyu beef truffle puff | 黑菌神牛酥

✧ Hakkasan signature Peking duck | 北京片皮鸭

pancake, cucumber, leek, hoisin sauce

add 30g of caviar 400

Mains

主菜

Wok-seared Boston lobster | 炆炒龙虾浓汤

persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth

Grilled black cod with truffle 🍷 | 宁式松露烤鳕鱼

carrot & ginger purée, winter melon, fresh truffle slices

Wok-fry Australian Wagyu tenderloin | 陈醋煸炒和牛里脊

Chinese yam, caramelized macadamia nut, spicy aged vinaigrette

Sautéed zucchini, morel mushroom, ^V | XO酱炒八宝斋 snake gourd, vegan XO

rice cake, dried fig, butternut squash, beetroot, Chinese yam

Hokkaido scallops, fried organic trio rice | 干贝炆炒三色米

conpoy crisp, celtuce, Jerusalem artichoke

Dessert

甜点

Chef's selection | 厨师精选

✧ | Dragon menu

The enduring symbol of power, strength and vigilance

Available from 6pm till 10:45pm

538 per person. Available for parties of two or more

Small eats

小吃

Dim sum platter | 四式点心拼

kaffir lime lobster har gau | 青柠龙虾饺

abalone & chicken shui mai with caviar | 鲍鱼鸡肉烧卖配鱼子酱

freshwater chestnut & porcini mushroom with vegan XO | XO酱烧马蹄牛肝菌素饺

mala lotus root & beancurd | 麻辣莲藕腐皮素饺

Salt & pepper squid | 椒盐脆鲜鱿鱼

✧ Jasmine tea-smoked Wagyu beef ribs | 茶香熏神牛粒

Mains

主菜

✧ Spicy prawns | 咖喱汁泡海虾球
roasted almond, lemongrass curry sauce

Roasted truffle duck | 黑松露挂炉烧鸭
yam bean, jade fungus, fresh truffle slices

✧ Stir-fry black pepper rib eye beef | 黑椒牛仔粒
red onion, garlic chips

Shanghai pak choi | 银白菜苗
choice of oyster sauce, ginger or garlic

Edamame egg fried rice | 蛋香毛豆炒饭

Dessert

甜点

Chef's selection | 厨师精选

All prices are in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

An iconic Hakkasan signature, distinguished by succulent meat & perfectly crisp skin.

✳ | Hakkasan signature Peking duck | 北京片皮鸭
whole 698
half 388

with 30g of caviar | 配鱼子酱
whole 1388
half 1088

Whole duck with 16 pancakes, cucumber, leek, hoisin sauce
Half duck with 8 pancakes

Second course with a choice of XO sauce or ginger & spring onion

Soups

汤

Hot & sour with chicken | 鸡丝酸辣汤 68

Royal sweetcorn with King crab | 玉米帝王蟹羹 95

Vegetarian hot & sour^V | 湘州素酸辣汤 60

Chinese wild mushroom^V | 寻径林间 78
red shiitake, morel mushroom, jade fungus

Dim Sum

点心

Supreme dim sum platter | 至尊四式点心拼 168

kaffir lime lobster har gau | 青柠龙虾饺
abalone & chicken shui mai with caviar | 鲍鱼鸡肉烧卖配鱼子酱
Galician seabass & fermented cabbage | 酸菜海鲈鱼蒸饺
A5 Saroma Wagyu & black bean sauce | 豆豉A5和牛蒸饺

Vegetarian dim sum platter^V | 上素点心拼 128

freshwater chestnut & porcini mushroom with vegan XO | XO酱烧马蹄牛肝菌素饺
pak choi & white asparagus | 上海青白芦笋素饺
sweetcorn & gong chai | 玉米贡菜素饺
mala lotus root & beancurd | 麻辣莲藕腐皮素饺

Premium dim sum | 四季精选六彩拼 148

truffle Chilean seabass | 黑菌智利海鲈鱼蒸饺
Hokkaido scallop & conpoy | 北海道扇贝瑶柱蒸饺
chilli King crab | 香辣帝王蟹蒸饺
wild fungus & lotus root puff | 野生菌菇莲藕酥
Wagyu beef truffle puff | 黑菌神牛酥
sticky rice chicken with XO sauce & caviar | 楚庭雪花鸡

Mooli puff^V | 千丝萝卜酥 65
carrot & white radish

Grilled vegetarian Shanghai dumpling^V | 上海锅贴 75
wild mushroom, yam bean & coriander

Sticky rice chicken | 楚庭雪花鸡 128
with XO sauce & caviar

✧ | Jasmine tea-smoked Wagyu beef ribs | 茶香熏神牛粒

Our Wagyu beef is slowly braised for four hours in aromatic spices.

This Hakkasan signature dish is tender, sweet and flavoursome.

178

To complete the dish we wok-smoke the ribs over jasmine tea leaves, which infuse the delicate, subtle tea flavour into the meat.

Salads

沙拉

- ✧ Crispy duck salad 🍴 | 沙律香酥鸭 178
pomelo, pine nut, shallot
- Quinoa salad ^V 🍴 | 有机蔬菜香茅醋 108
baby spinach, beetroot, lemongrass dressing
- Lobster salad 🍴 | 万事兴隆之龙虾沙拉 268
nashi pear, sweet melon, dragon fruit, black lime dressing

Small Eats

小吃

- Stir-fry vegetable & pine nut lettuce wrap ^V | 豉味爆炒豆豆蔬 88
- Soft shell crab 🍴 | 奶沙软壳蟹 135
egg floss, chilli, curry leaf
- Crispy prawn | 脆皮麦香蝦 128
pandan leaf, chilli, wheat flakes
- Prawn fritter with truffle | 松露百花虾 168
fresh truffle slices
- Lychee lobster | 荔枝龙虾球 145
yuzu pearl
- Crispy spicy beef | 黄金脆牛丝 148
pickled heirloom carrots
- Free-range baby chicken | 香酥走地鸡 118
shallot crisp, spring onion, garlic

✧ | Grilled Chilean seabass with honey 🍯 | 蜜汁鲈鱼
organic honey
298

Incorporating local honey, produced by bees in the UAE's high mountains from the traditional Sidr tree, alongside seabass certified to the MSC Fisheries Standard to support the long-term sustainability of the species.

A truly sustainable dish.

Fish
鱼

Grilled black cod with truffle 🍯 | 宁式松露烤鳕鱼 388
carrot & ginger purée, winter melon, fresh truffle slices

Galician wild seabass 🍯 | 浓汤野生鲈鱼 298
Chinese yam, heirloom carrot, green mustard, sour plum broth

Seafood
海鲜

✧ Spicy prawns | 咖喱汁泡海虾球 178
roasted almond, lemongrass curry sauce

Seared Hokkaido scallops | 酱烧黑椒扇贝 228
plum sauce & crushed black pepper

Truffle lobster noodles | 松露龙虾伊面 598
shaved truffle, supreme stock

Wok-seared Boston lobster | 炆炒龙虾浓汤 428
persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth

Alaskan King crab leg | 老干妈豉味帝王蟹 428
black bean, chilli

Tofu
& vegetables
豆腐和蔬菜

✧ Tofu, aubergine & mushroom ^V | 豉汁茄子烧豆腐 98
chilli, black bean sauce

Spinach Mapo tofu | 菠菜麻坡豆腐 88
local chestnut mushroom

Stir-fry lotus root & asparagus ^V | 黑椒芦笋脆莲藕 82
black pepper

Four-style vegetable stir-fry ^V | 酱爆四宝蔬 82
Szechuan sauce, shimeji, tofu, asparagus, yam bean

Shanghai pak choi | 银白菜苗 蠔油, 姜汁, 蒜茸 78
choice of oyster sauce, ginger or garlic

Sautéed zucchini, morel mushroom, ^V | XO酱炒八宝斋 118
snake gourd, vegan XO
rice cake, dried fig, butternut squash, beetroot, Chinese yam

| Wok-seared A5 Saroma tenderloin | 柑橘汁炆烧A5和牛
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. Sourced from the Saroma region of Hokkaido.
This dish celebrates culinary artistry with conscious sourcing.

Meat
肉

Wagyu short rib 麻辣烤神牛排 mala spice, pumpkin crisp, heirloom carrot	468
Wagyu rib eye 桂花神牛粒 osmanthus sauce	398
Wok-fry Mongolian beef 蒙古煎牛柳 golden enoki mushrooms, red onion, celery	228
✳️ Stir-fry black pepper rib eye beef 黑椒牛仔粒 red onion, garlic chips	248

Poultry
家禽

Sweet & sour chicken with pomegranate 石榴咕嚕鸡片 roasted pineapple, winter melon, pearl onion	145
Roasted chicken in satay sauce 沙爹脆皮吊烧鸡	138
Stir-fry chicken 镇江琥珀炒鸡球 black vinegar, caramelized walnut	148

Noodles
& rice
面条和米饭

Rock shrimp XO fried rice 秘制XO酱鲜虾炒饭 sakura shrimp	128
Hokkaido scallops, fried organic trio rice 干贝炆炒三色米 conpoy crisp, celtuce, Jerusalem artichoke	128
Edamame egg fried rice 蛋香毛豆炒饭	68
Steamed jasmine rice ^V 茉莉香米	45
✳️ Hakka noodles 客家炒拉面 shimeji, beansprouts	95