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Hakkasan Abu Dhabi  
A la Carte

<b>Supreme Special Dishes</b> 中文菜名			AED
	魚子醬北京烤鴨	<b>Peking duck with Royal Beluga caviar</b> whole duck, 30g Royal Beluga caviar, cucumber and spring onion	<b>1900</b>
	北京烤鴨	<b>Peking duck</b> whole duck with cucumber and spring onion	<b>900</b>
	半只北京烤鴨	<b>Peking duck</b> half duck with cucumber and spring onion	<b>480</b>
	紅燒二十頭日本吉濱鮑拌關東遼參	<b>Japanese abalone claypot with baby sea cucumber</b> braised whole Japanese abalone in oyster and abalone sauce	<b>1800</b>
	白玉麒麟扣鮮鮑	<b>Braised fresh Abalone</b> with shiitake mushroom and tender green bamboo	<b>1300</b>
	紅燒極品海中寶	<b>Braised dried seafood treasure</b> with abalone, sea cucumber, fish maw and lobster	<b>1400</b>
	松露關東遼參拌羊肚菌	<b>Braised Dongliao baby sea cucumber</b> with morel and fish maw in black truffle sauce	<b>580</b>

**Only at the Palace**  
只是在皇宮

<b>Soup</b> 湯類	黑松露海味羹	<b>Braised Superior seafood soup</b> with black truffle and fish maw	<b>125</b>
<b>Small eat</b> 小吃類	千絲鵝肝球	<b>Crispy wild prawn with foie gras sauce</b>	<b>80</b>
<b>Salad</b> 沙律	五彩涼菜拼盤	<b>Fine oriental vegetable salad</b> <sup>v</sup>	<b>80</b>
<b>Fish</b> 魚類	蜂蜜炭燒鱈魚	<b>Charcoal grilled silver cod in spicy honey sauce</b>	<b>230</b>
<b>Seafood</b> 海鮮類	黃燜加拿大龍蝦	<b>Canadian lobster with Supreme stock and XO sauce</b>	<b>260</b>
	蒜蒸阿拉斯加帝王蟹	<b>Steamed Alaskan King crab</b> with garlic and spring onion	<b>240</b>
<b>Meat</b> 肉類	中式爆炒孜然羊眼脯	<b>Wok-fry Australian lamb rib-eye</b> with spicy cumin sauce	<b>170</b>
	檸香鹽炭燒神牛柳	<b>Charcoal grilled Wagyu rib-eye beef</b> with sea salt and lime dressing	<b>270</b>

<b>Soup</b> 湯類	官燕藏紅花海鮮頂湯	<b>Bird's nest soup</b> with saffron, dry scallop and crabmeat	<b>388</b>
	白竹筴野菌湯	<b>Chinese wild mushroom soup</b> <sup>v</sup> with Supreme fungus and bamboo pith	<b>48</b>
	粟米蟹肉羹	<b>Crab and sweetcorn Supreme soup</b>	<b>48</b>
	雞絲酸辣湯	<b>Hot and sour soup with chicken</b>	<b>48</b>
	珍珠韭黃龍蝦羹	<b>Lobster and Chinese yellow chive soup</b> with baiyu mushroom	<b>85</b>

(A) contains alcohol

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<b>Small eat</b> 小吃類	四式點心拼	<b>Hakka steamed dim sum platter</b> har gau scallop shumai prawn and chive dumpling King oyster mushroom dumpling	<b>AED 105</b>
	上素點心拼	<b>Vegetarian steamed dim sum platter</b> <sup>v</sup> yambean carrot wrap King oyster mushroom dumpling chive dumpling wild mushroom and sweetcorn dumpling	<b>90</b>
	客家炸點拼	<b>Hakka fried dim sum platter</b> Wagyu beef truffle puff roast duck pumpkin puff venison puff chicken taro croquette	<b>105</b>
	罗汉斋双拼	<b>Vegetarian Hakka fried dim sum platter</b> <sup>v</sup> mooli roll and box dumpling	<b>65</b>
	上海雞鍋貼	<b>Grilled Shanghai dumpling</b>	<b>50</b>
	上海齋鍋貼	<b>Grilled vegetarian Shanghai dumpling</b> <sup>v</sup>	<b>45</b>
	茶香燻神牛排	<b>Jasmine tea smoked Wagyu beef ribs</b>	<b>135</b>
	香酥炸鴨卷	<b>Crispy duck roll</b>	<b>60</b>
	芒果烤鴨脯	<b>Roasted mango duck</b>	<b>85</b>
	豉味爆豆蔬	<b>Stir-fry mixed nut lettuce wrap</b> <sup>v</sup>	<b>60</b>
	椒鹽脆鮮魷	<b>Salt and pepper squid</b>	<b>65</b>
	芝麻蝦多士	<b>Sesame prawn toast</b>	<b>60</b>
	金絲軟壳蟹	<b>Golden fried soft shell crab and red chili</b> with chicken floss and curry leaf	<b>90</b>
	薄荷金絲釀帶子	<b>Atlantic scallop stuffed with prawn and mooli</b> in mint sauce	<b>115</b>
	杏鮑菇素春卷	<b>King oyster mushroom and vegetable spring roll</b> <sup>v</sup>	<b>50</b>

<b>Salad</b> 沙律	蓮花拼涼菜鮮鮑	<b>Fresh abalone and mango salad</b> with lemongrass dressing	<b>680</b>
	沙律香酥鴨	<b>Crispy duck salad</b> with pomelo, pine nut and shallot	<b>160</b>
	溫拌橘香醬花枝	<b>Cuttlefish salad in kumquat lemongrass dressing</b>	<b>75</b>
	烟熏松露和牛沙律	<b>Smoked Wagyu beef salad</b> with Italian black summer truffle, seaweed and spicy sauce	<b>210</b>

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.

Fish			AED
魚類	炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) with Champagne and Chinese honey	230
	炭烤沙茶醬汁鱸魚	Charcoal grilled Sha Cha Chilean seabass	230
	豉油皇焗智利鱸魚球	Stir-fry Chilean seabass with baiyu mushroom and King soya sauce	215
	軟燒豆豉龍魷魚煲	Dover sole claypot in black bean sauce	220
	金牌醬皇蒸紅魷魚	Steamed red snapper with yellow bean and fresh chili sauce	135
	鴛鴦菜浦蒸龍魷魚	Steamed Dover sole with ginger and preserved turnip in light soya sauce	220

Seafood			
海鮮類	XO醬燒挪威海蜆蝦	Wok-fry scampi tail with asparagus and XO sauce	195
	清酒銀絲醉蝦煲	Braised Tiger prawn claypot (A) with enoki mushroom, vermicelli and Junmai Kome to Mizu sake sauce	155
	剁椒蒸鮮海中蝦	Steamed wild prawn in home made chili sauce	135
	咖哩汁泡海蝦球	Spicy wild prawn curry with lily bulb and almond	135
	炭烤密椒海蝦	Charcoal grilled King prawn in black pepper honey sauce	155
	铁板沙茶醬海鮮	Sha Cha seafood toban with prawn, fish, scallop, squid and edamame	135
	豉味彩螳炒澳龙虾球	Stir-fry lobster in black bean sauce with lotus root and lily bulb	260
	炭烤奶油加洲龍蝦	Charcoal grilled Canadian lobster in spicy butter	280
	黑椒阿拉斯加帝皇蟹	Wok-fry Alaskan King crab in black pepper sauce	240
	啞參椰汁海鮮	Assam seafood curry and Chinese bun with mussel, squid, prawn, scallop and aubergine	135
	黑松露黃焗加拿大龍蝦	Wok-fry Canadian lobster with Italian black summer truffle and Supreme stock	280
	黃湯蒸姜葱茸帝皇蟹	Steamed Alaskan King crab with ginger sauce and Supreme stock	240
	红烧海皇釀帶子	Pan-fry Atlantic scallop stuffed with prawn and dry scallop in crab meat sauce	195

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Poultry			AED
家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	95
	麻辣芝麻脆皮雞	Roast chicken with sesame chili sauce	85
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, chili and spring onion	95
	沙爹脆皮吊燒雞	Roast chicken with satay sauce	95
	泰式香芒煎軟雞	Crispy mango chicken with Thai chili sauce	85
	宮賓醬爆火鴨脯	Stir-fry kung po roasted duck with dried chili and cashew nut	110
	琵琶挂爐燒肥鴨	Pipa duck	140
	黑松露脆皮烤鴨	Black truffle roasted duck	240

Meat			
肉類	黑椒紅酒牛仔粒	Stir-fry black pepper rib-eye beef	150
	脆滑桂花和牛肋腩排	Crispy Wagyu beef with mooli in osmanthus sauce	230
	梅菜醬滷神牛柳	Smoked Wagyu beef with muichoi and bamboo shoot	210
	野菌菇鍋炒和牛	Wok-fry Wagyu rib-eye beef in seafood sauce with wild mushroom	280
	四川醬燒神牛臉筋肉	Braised Wagyu beef cheek Szechuan style	160
	香煎蒙古鹿肉脯	Pan-fry Australian venison fillet with Mongolian sauce	210
	蒜子香茅炭烤羊扒	Charcoal grilled Australian lamb chop with lemongrass red chili sauce	170

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<b>Tofu</b>			AED
豆腐類	家常海鮮自制豆腐	<b>Braised home made tofu</b> with seafood in Supreme stock	125
	野生菇烤辣乳豆腐	<b>Grilled tofu with wild mushroom</b> <sup>v</sup> in hot bean curd sauce	75
	豉汁茄子豆腐煲	<b>Tofu and aubergine claypot in black bean sauce</b> <sup>v</sup> with shiitake mushroom	60
	麻婆燒剝椒豆腐	<b>Mabo tofu</b> with chicken and Szechuan pickled vegetable	60

<b>Vegetable</b>			
蔬菜類	黑椒蘆筍脆蓮藕	<b>Stir-fry lotus root and asparagus in black pepper</b>	65
	蘭度夏果燒野珍菌	<b>Wild mushroom stir-fry with macadamia nut</b>	85
	金銀姜炒爽菜	<b>Stir-fry sugar snap, cloud ear and ginger</b>	80
	干偏欖菜四季豆	<b>Szechuan style French beans</b> with minced beef and dried shrimp	70
	十全十美蔬	<b>Perfect mixed vegetable</b>	80
	時日蔬菜煮法: 大排檔式, 姜茸, 蠔油, 蒜茸	<b>Seasonal Chinese vegetable</b> with choice of ginger, garlic, oyster sauce or soya sauce	60
	銀白菜苗 芥蘭 菠菜苗	<b>Baby pak choi</b> <b>Gai lan</b> <b>Baby spinach</b>	

<b>Rice and noodle</b>			
飯麵類	鮑魚鍋炒燴飯	<b>Braised abalone rice with dry mushroom</b>	285
	橄欖海鮮炒飯	<b>Olive seafood fried rice</b>	75
	蛋香毛豆炒飯	<b>Edamame egg fried rice</b> <sup>v</sup>	45
	金銀素粒炒飯	<b>Vegetable fried rice</b> <sup>v</sup>	45
	絲苗白飯	<b>Steamed jasmine rice</b> <sup>v</sup>	20
	韭菜花炒拉麵	<b>Hakka hand pulled noodle with mushroom and chive</b> <sup>v</sup>	70
	星洲干炒米粉	<b>Singapore vermicelli noodle</b> with squid and prawn	70
	黃湯焗加拿大龍蝦麵	<b>Hand pulled noodle claypot with Canadian lobster</b> in Supreme stock	285
	火鴨黑椒炒烏冬面	<b>Wok-fry black pepper udon noodle with duck</b>	75

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	<b>Festive Menu</b>	
	AED 588.00 per person	A minimum of two people are required for our festive menu
<b>Non alcoholic cocktail</b>		<b>Kowloon Cooler</b> strawberries, raspberries, blackberries, lychee, apple cranberry and Fever Tree lemonade
<b>Small eat</b>	聖誕禮拼	<b>Festive steamed dim sum platter</b> seabass dumpling with black bean, prawn and lily bulb dumpling, sweetcorn enoki and chicken dumpling
	香酥雞松茄條	<b>Crispy aubergine with chicken floss</b>
	香芒軟殼蟹沙律	<b>Golden soft shell crab salad</b> with mixed cress and fresh mango
<b>Main</b>	XO醬炒竹蚌	<b>Stir-fry Razor Clam in XO sauce</b>
	當歸荷葉雞	<b>Steamed free range chicken</b> with Angelica Root and mushroom shitake
	蒙古醬牛扒	<b>Seared rib-eye in Mongolian sauce</b>
	干煸四季豆	<b>Stir-fry French bean</b> with dry shrimp and mushroom
	干燒帝王蟹伊面	<b>Stewed efu noodle</b> with king crab and mushroom
<b>Dessert</b>	香草牛奶巧克力蛋糕 配甜杏冰淇淋	<b>Vanilla milk chocolate</b> with apricot sorbet

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## Festive Menu

AED 688.00 per person

A minimum of two people are required for our festive menu

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### Cocktail

#### The Hakka

Ketel one vodka, kome to miso sake, lychee, lime  
cocnut, passion fruit

### Small eat

圣诞礼拼

#### Festive steamed dim sum platter

seabass dumpling with black bean, prawn and lily bulb  
dumpling, sweetcorn enoki and chicken dumpling

香酥鸡松茄条

#### Crispy aubergine with chicken floss

香芒软壳蟹沙律

Golden soft shell crab salad  
with mixed cress and fresh mango

### Main

XO酱炒竹蚌

#### Stir-fry Razor Clam in XO sauce

当归荷叶鸡

Steamed free range chicken  
with Angelica Root and mushroom shitake

蒙古酱牛扒

#### Seared rib-eye in Mongolian sauce

干煸四季豆

Stir-fry French bean  
with dry shrimp and mushroom

干烧帝王蟹伊面

Stewed efu noodle  
with king crab and mushroom

### Dessert

香草牛奶巧克力蛋糕  
配甜杏冰淇淋

Vanilla milk chocolate  
with apricot sorbet

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### Wine

2012

Anjou Blanc 'Magnolia', Château la Roulerie  
Loire, France 13%  
100% Chenin Blanc; intense and textured  
peach, apricot, mineral

2012

Ventoux 'Les Contreforts', Domaine Bresquières  
Rhône, France 13%  
Blend of Grenache and Syrah; medium-bodied and supple  
bitter chocolate, blackberry, anise

2015

'M' Minuty Château de Minuty  
Provence, France 12.5%  
Blend of Grenache, Cinsault, Syrah; light and aromatic  
strawberry, candied orange, redcurrant

### Sweet wine

2011

Moscato d'Asti G.D. Vajra  
Piedmont, Italy 5.5%  
100% Moscato Bianco; sweet and light  
melon, nectarine, mango

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## Festive Menu

AED 888.00 per person

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### Cocktail

#### The Hakka

Ketel one vodka, kome to miso sake, lychee, lime  
cocnut, passion fruit

### Small eat

圣诞礼拼

Festive steamed dim sum platter  
seabass dumpling with black bean, prawn and lily bulb  
dumpling, sweetcorn enoki and chicken dumpling

香酥鸡松茄条

Crispy aubergine with chicken floss

香芒软壳蟹沙律

Golden soft shell crab salad  
with mixed cress and fresh mango

### Main

XO酱炒竹蚌

Stir-fry Razor Clam in XO sauce

当归荷叶鸡

Steamed free range chicken  
with Angelica Root and mushroom shitake

蒙古酱牛扒

Seared rib-eye in Mongolian sauce

干煸四季豆

Stir-fry French bean  
with dry shrimp and mushroom

干烧帝王蟹伊面

Stewed efu noodle  
with king crab and mushroom

### Dessert

香草牛奶巧克力蛋糕  
配甜杏冰淇淋

Vanilla milk chocolate  
with apricot sorbet

### Champagne

NV

Louis Roederer, Brut Premier  
Champagne, France 12%  
Blend of Pinot Noir, Chardonnay and Pinot Meunier  
fruity and crisp; toast, hawthorn flower, bergamot

2004

Perrier-Jouët 'Belle Epoque'  
Champagne, France 12.5%  
Blend of Chardonnay, Pinot Noir and Pinot Meunier  
delicate and complex; floral, hazelnuts, honey

(additional AED 400)

### Wine

2012

Anjou Blanc 'Magnolia', Château la Roulerie  
Loire, France 13%  
100% Chenin Blanc; intense and textured  
peach, apricot, mineral

2012

Ventoux 'Les Contreforts', Domaine Bresquières  
Rhône, France 13%  
Blend of Grenache and Syrah; medium-bodied and supple  
bitter chocolate, blackberry, anise

2015

'M' Minuty Château de Minuty  
Provence, France 12.5%  
Blend of Grenache, Cinsault, Syrah; light and aromatic  
strawberry, candied orange, redcurrant

### Sweet wine

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