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Hakkasan Doha  
A la Carte

Supreme Special Dish 中文菜名	魚子醬北京烤鴨	Applewood Peking duck with Beluga caviar * whole duck with cucumber, spring onion and 30g caviar Second course with choice of XO sauce, black bean sauce or ginger and onion	QAR 1900
	北京烤鴨	Applewood Peking duck whole duck with cucumber, spring onion and hoi sin sauce	900
Only at Doha			
Small eat 小吃類	珍菌天鵝酥	Crispy boletus mushroom puff <sup>V</sup>	88
Salad 沙拉	辣汁烤神戶牛沙律	Spicy Wagyu beef salad	140
Fish 魚類	剁椒細面蒸鯛魚	Steamed sea bream with pickled chilli and fine noodles	148
	風味酸辣煎鯛魚	Pan-fry sea bream with spicy sauce	165
Seafood 海鮮類	當歸云耳戶苟炒蝦	Stir-fry prawn with asparagus and angelica root	155
	薄荷黑椒煎炒帶子	Stir-fry scallop with black pepper and mint sauce	148
Tofu 豆腐類	蝦子鮑魚扒干貝豆腐	Crispy beancurd with abalone and dried scallop	248
Vegetable 蔬菜類	三杯鸡腿菇	Sanpei king oyster mushroom with sweet pea	88

Soup 湯類	瑶柱灌湯餃	Seafood soup dumpling with dried scallop	80
	雞絲酸辣湯	Hot and sour soup with chicken	55
	藏紅花龍蝦湯	Lobster soup with saffron and cherry tomato	90
	粟米蟹肉羹	Crab and sweetcorn Supreme soup	55
	湘州素酸辣湯	Vegetarian hot and sour soup <sup>V</sup>	55

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.

Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai, har gau, smoked Wagyu beef, seabass dumpling	QAR 98
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel crystal dumpling, sweet pea dumpling, beancurd mushroom, bamboo dumpling	98
	客家炸點心拼	Hakka fried dim sum platter roasted duck pumpkin puff, crispy venison puff, Wagyu beef and mushroom puff	98
	黃油雞小龍包	Steamed corn fed chicken xiao long bao	68
	上海雞鍋貼	Grilled Shanghai dumplings	68
	上海齋鍋貼	Grilled vegetarian Shanghai dumplings <sup>V</sup>	65
	香酥炸鴨卷	Crispy duck roll	65
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap	60
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs *	140
	椒鹽脆鮮魷	Salt and pepper squid	75
	黑菌蝦多士	Prawn toast with truffle	90
	脆皮麥香蝦	Crispy tiger prawns with pandan leaf, chilli and crispy wheat flakes	90

Salad 沙拉	沙律香酥鴨	Crispy duck salad * with pomelo, pine nut and shallot	175
	鸡腿菇沙律	Green salad with eryngii mushroom <sup>V</sup>	85

Fish 魚類	沙茶烤雪魚	Grilled silver cod with Sha Cha and truffle	QAR 295
	醬汁鱸魚	Grilled Chilean seabass with Chinese honey	255
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper	195
	老干媽炒班片	Wok-fry hammour with lao gan ma sauce	155
	XO煎雪魚	Pan-fry black cod with XO sauce and pomelo	235

Seafood 海鮮類	辣子腰果凤尾虾	Crispy prawn with dried chilli and cashew nut	148
	咖哩汁泡海蝦球	Spicy prawn * with curry lemongrass sauce	140
	垂參海鮮煲	Assam seafood claypot with okra and coconut	168
	干煎龍蝦球	Wok-fry lobster with ginger, spring onion and chilli	248
	黑椒炒帝皇蟹	Black pepper king crab	295
	辣汁海鮮脆面	Spicy seafood with crispy noodle	165

Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	QAR 98
	三杯龍庚雞煲	Sanpei chicken claypot with spring onion, dried chilli and sweet basil	108
	沙參脆皮吊燒雞	Roast chicken with satay sauce	98
	麻辣脆皮雞	Spicy roast chicken with Szechuan sauce	98
	京醬爆火鴨脯	Stir-fry duck breast with wing bean and Shanghai bean sauce	115
	琵琶挂爐燒肥鴨	Pipa duck *	160
	黑松露挂爐燒肥鴨	Black truffle roasted duck *	295

Meat 肉類	黑椒紅酒牛仔粒	Stir-fry rib eye beef with black pepper sauce *	175
	香茅芦笋炒牛片	Stir-fry rib eye beef with asparagus and lemongrass	160
	燻烤神牛柳	Grilled Wagyu beef with lemon soya sauce	255
	桂花醬烤神戶牛	Grilled Wagyu beef with Osmanthus and vegetables	258
	桂花醬燒羊柳	Shanghai fried lamb tenderloin	175
	香茅焗羊扒	Grilled lamb chops with lemongrass chilli sauce	220
	蒙古鹿肉	Mongolian style venison	210

			QAR
Tofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot * in chilli black bean sauce	65
	麻婆豆腐	Mabo tofu with minced chicken	65
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Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper	70
	夏果甜豆炒三茹	Wild mushroom stir-fry with sugar snaps *	85
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce shimeji, tofu, asparagus and yam bean	65
	鮮冬菇芹香小炒	Stir-fry mushrooms and vegetables with fritters	75
	時日蔬菜煮法： 蠔油, 姜汁, 蒜茸	Seasonal vegetable with choice of oyster sauce, garlic or ginger	48

			QAR
Rice and noodle 飯麵類	蛋香毛豆炒飯	Edamame egg fried rice <sup>V</sup>	50
	金銀素粒飯	Vegetable fried rice <sup>V</sup>	58
	干貝鮑魚烩飯	Abalone and dried scallop fried rice	88
	星洲米粉	Singapore vermicelli noodles with prawn and squid	70
	客家炒拉麵	Hakka hand-pulled noodles <sup>V</sup> * with shimeji mushroom and Chinese chive	78
	XO 罈海鮮炒烏冬面	Seafood udon noodles with XO sauce	95
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	40