
Hakkasan Dubai
A la Carte

		AED	
Supreme Special Dishes 中文菜名	魚子醬北京烤鴨	Peking duck with Royal Beluga caviar whole duck with cucumber, spring onion and 30g Royal Beluga caviar	1960
	北京烤鴨	Peking duck whole duck with cucumber, spring onion	910
	北京烤鴨(半只)	Half Peking duck half duck with cucumber, spring onion	485
	白玉麒麟扣鮮鮑	Fresh abalone toban with shiitake mushroom and dried scallop sauce	1210
	海味一品煲	Braised abalone, dried scallop and morel mushroom with fish maw, sea cucumber in Supreme stock	1610

Although all due care is taken, dishes may still contain ingredients that are not set on the menu and these ingredients may cause an allergic reaction. Guest with allergies need to be aware of this risk and should ask member of the team for information on the allergen content of our food.

(A) contains alcohol
All prices are inclusive of 10% municipality fees
and 10% service charge

Only at Dubai

Small eat 小吃類	客家炸點拼	Hakka fried dim sum platter roast duck pumpkin puff, mushroom and foie gras dumpling, wagyu beef and mushroom puff	117
	鵝肝脆皮鴨	Foie gras crispy duck wrap	62
	脆皮斑節蝦配鵝肝汁	Fried Scampi roll	130
Soup 湯類	當歸鱸魚湯	Braised Supreme seabass broth with angelica root	90
Seafood 海鮮類	山藥韭菜花帶子	Stir-fry scallops with chive flower and Chinese yam	155
	豉汁阿拉斯加蟹	Steamed Alaskan king crab with black bean sauce and egg white	290
Meat 肉類	西施鵝肝牛	Stir-fry rib eye beef with foie gras	222
Tofu 豆腐類	鍋燒雞粒豆腐	Baked tofu with minced chicken and Szechuan peppercorn	72

Soup 湯類	白竹筴野菌湯	Chinese wild mushroom soup with Supreme fungus	62
	雞絲酸辣湯	Hot and sour soup with chicken	62
	生滾黃酒龍蝦湯	Lobster soup with Chinese rice wine (A)	95
	粟米蟹肉羹	Crab and sweetcorn Supreme soup	67
	湘州素酸辣湯	Vegetarian hot and sour soup ^v	62

			AED
Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai, har gau, black pepper duck dumpling, prawn and Chinese chive dumpling	122
	上素點心拼	Vegetarian steamed dim sum platter ^V morel crystal dumpling, truffle beancurd roll, olive crystal dumpling, mapo sauce dumpling	112
	黑松露素鵝卷	Vegetarian black truffle roll ^V	72
	上海雞鍋貼	Grilled Shanghai dumplings	62
	上海齋鍋貼	Grilled vegetarian Shanghai dumplings ^V	57
	沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot	182
	奶檸香煎帶子	Seared scallops with fresh lime sauce and Beluga caviar	187
	香酥炸鴨卷	Crispy duck roll	72
	蘆筍香茅沙津菜	Green salad with asparagus ^V in lemongrass dressing	92
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap	77
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs	152
	奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf	112
	椒鹽脆鮮魷	Salt and pepper squid	77
	脆皮麥香蝦	Crispy tiger prawns with pandan leaf, chilli and crispy wheat flakes	107
	松露百花蝦	Crispy prawn fritter with truffle	97

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Fish 魚類	炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) with Champagne and Chinese honey	AED 282
	寧式松露烤鱈魚	Charcoal grilled black cod with truffle sauce	277
	醬汁鱈魚	Charcoal grilled Chilean seabass with Chinese honey	282
	三杯鱈魚球	Stir-fry Chilean seabass with Szechuan pepper	242
	XO醬鱈魚	Pan-fry black cod with XO sauce	172
	蒜子豆腐海斑塊	Slow braised grouper fillet with tofu and garlic	172
Seafood 海鮮類	辣醬菠蘿炒蝦球	Stir-fry tiger prawns with pineapple in spicy dried shrimp sauce	142
	咖哩汁泡海蝦球	Spicy prawn with lily bulb and almond	147
	沙茶海鮮煲	Sha cha seafood toban with prawn, fish, scallop and edamame	162
	乾燒腰果帶子	Wok-fry sweet and spicy scallops	162
	蓮香杏片炒澳洲龍蝦	Stir-fry lobster with lotus root in Chef's special sauce	282
	蜜椒龍蝦	Wok-fry Canadian lobster in Chinese honey and black pepper	282
	XO醬爆龍蝦球	Stir-fry lobster in XO sauce	282
	家鄉亞參蝦	Wok-fry tiger prawn in Assam sauce	157

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Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	122
	三杯龍庚雞煲	Sanpei chicken claypot with spring onion, dried chilli and sweet basil	117
	沙爹脆皮吊燒雞	Roast chicken with satay sauce	112
	麻辣涼拌雞	Roast Mala chicken with cucumber and cloud ear mushrooms	117
	川椒爆鴨脯	Stir-fry duck breast with dried chilli and Szechuan peppercorn	107
	芥末金橘琵琶鴨	Kumquat crispy pipa duck	160
	黑松露挂爐燒肥鴨	Black truffle roasted duck	277
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Meat 肉類	黑椒牛仔粒	Stir-fry rib eye beef with black pepper sauce	172
	桂花神牛粒	Osmanthus Wagyu beef rib eye	272
	梅菜燻烤神牛柳	Grilled Wagyu beef with mui choi and special dipping sauce	272
	蒙古鹿肉	Mongolian style venison	257
	富貴羊腿煲	Braised lamb shank and shitake mushroom toban	182

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Tofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in chilli black bean sauce	77
	荷香海皇豆腐鍋	Steamed tofu with seafood in lotus leaf	112
	翡翠豆腐	Steamed spinach tofu with supreme fungus ^V	77
Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper ^V	82
	蘭度夏果燒野珍菌	Wild mushroom stir-fry with macadamia nut ^V	97
	乾扁百合蒜心	Stir-fry lily bulb and garlic shoot ^V with preserved olive and dry chilli	90
	脆香腐皮卷	Crispy beancurd wrap in spicy lemongrass sauce ^V	92
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce ^V shimeji, tofu, asparagus and yam bean	77
	咸魚白菜苗	Pak choi and salted fish stir-fry	57
	欖菜雞肉四季豆	Stir-fry French beans with preserved olive and chicken	60
	香港小炒皇	Wok-fry chive flower with yellow chive and baby octopus shredded	70
	時日蔬菜煮法: 蠔油, 姜汁, 蒜茸 銀白菜苗 芥蘭 菜心	Seasonal Chinese vegetable with choice of oyster sauce, garlic or ginger pak choi gai lan choi sum	52

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Rice and noodle 飯麵類	蛋香毛豆炒飯	Edamame egg fried rice ^v	57
	金银素粒飯	Vegetable fried rice ^v	57
	海鮮辣炒飯	Spicy seafood fried rice	62
	干貝鮑粒燴飯	Abalone and dry scallop fried rice	62
	絲苗白飯	Steamed jasmine rice ^v	47
	客家炒拉麵	Hakka hand-pulled noodles ^v with shimeji mushroom and Chinese chive	77
	黑椒鴨柳烏冬面	Stir-fry udon noodle with duck and black pepper	80
	星洲米粉	Singapore vermicelli noodles with prawn and squid	82

Signature Menu - Vegetarian

AED 355 per person

A minimum of four people are required for our signature menu

Small eat	上素點心拼	Vegetarian steamed dim sum platter morel crystal dumpling, truffle beancurd roll, olive crystal dumpling, mapo sauce dumpling
	椒盐南瓜	Salt and pepper pumpkin
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap
Main	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in chilli black bean sauce
	脆香腐皮卷	Crispy beancurd wrap in spicy lemongrass sauce
	蘭度夏果燒野珍菌	Wild mushroom stir-fry with macadamia nut
	乾扁百合蒜心	Stir-fry Lily bulb and garlic shoot with preserved olive and dry chilli
	金银素粒飯	Vegetable fried rice
Dessert	焦糖香蕉烤蛋糕	Banana and caramel fondant with roasted banana, caramel flexi ganache and banana-passion ice cream

Signature Menu

AED 355 per person

A minimum of four people are required for our signature menu

Small eat

四式點心拼

Hakka steamed dim sum platter

har gau, scallop shumai, black pepper duck dumpling,
prawn and Chinese chive dumpling

椒盐脆鲜鱿

Salt and pepper squid

豉味爆炒豆豆蔬

Stir-fry vegetable and pine nut lettuce wrap

Main

沙爹脆皮吊燒雞

Roast chicken with satay sauce

三杯鱸魚球

Stir-fry Chilean seabass with Szechuan pepper

黑椒牛仔粒

Stir-fry rib eye beef with black pepper sauce

石榴咕嚕蝦球

Sweet and sour prawn with pomegranate

時日蔬菜

Seasonal Chinese vegetable ^v

蛋香毛豆炒飯

Edamame egg fried rice ^v

Dessert

榛子果仁糖彈

Hazelnut jivara bomb

with chocolate sauce

Signature Menu

AED 455 per person

A minimum of four people are required for our signature menu

Small eat

四式點心拼	Hakka steamed dim sum platter har gau, scallop shumai, black pepper duck dumpling, prawn and Chinese chive dumpling
茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs
松露百花蝦	Crispy prawn fritter with truffle

Main

炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) with Champagne and Chinese honey
芥末金橘琵琶鴨	Kumquat crispy pipa duck
西施鵝肝牛	Stir-fry rib eye beef with foie gras
乾燒腰果帶子	Wok-fry sweet and spicy scallops
時日蔬菜	Seasonal Chinese vegetable ^v
蛋香毛豆炒飯	Edamame egg fried rice ^v

Dessert

榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce
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Signature Menu

AED 555 per person

A minimum of four people are required for our signature menu

Small eat

四式點心拼	Hakka steamed dim sum platter har gau, scallop shumai, black pepper duck dumpling, prawn and Chinese chive dumpling
沙律香酥鴨	Crispy duck salad with pomelo, pine nut and shallot
奶沙軟壳蟹	Fried soft shell crab with chilli and curry leaf

Main

宁式松露烤鱈魚	Charcoal grilled black cod with truffle sauce
富貴羊腿煲	Braised lamb shank and shitake mushroom toban
古法白胡椒龍蝦	Stir-fry Boston lobster with white pepper
麻辣涼拌雞	Roast Mala chicken with cucumber and cloud ear mushrooms
醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce Shimeji, tofu, asparagus and yam bean
蛋香毛豆炒飯	Edamame egg fried rice ^v

Dessert

榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce
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Signature Menu - Corporate

AED 588 per person

A minimum of four people are required for our signature menu, beverages will be served for a period of 3 hours

Small eat	四式點心拼	Hakka steamed dim sum platter har gau, scallop shumai, black pepper duck dumpling, prawn and Chinese chive dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry vegetable and pine nut lettuce wrap
Main	沙爹脆皮吊燒雞	Roast chicken with satay sauce
	豆醬蒸石斑	Steamed grouper fillet in yellow bean sauce
	黑椒牛仔粒	Stir-fry rib eye beef with black pepper sauce
	石榴咕嚕蝦球	Sweet and sour prawn with pomegranate
	時日蔬菜	Seasonal Chinese vegetable ^v
	蛋香毛豆炒飯	Edamame egg fried rice ^v
Dessert	榛子果仁糖彈	Hazelnut jivara bomb with chocolate sauce
Beverage Selection	Welcome signature cocktail	
Non-alcoholic	Voss Water Soft drinks Tea and coffee	
Wine	White 2015 Trebbiano, Terre Allegre 11% Puglia, Italy	
	Red 2015 Cabernet Sauvignon, Finca El Origen 13.6% Mendoza, Argentina	
Beer	Tsingtao China 4.8%	

Beverages

AED 250 per person

for a minimum of four people, available for a period of 3 hours

Non-alcoholic

Voss Water
Soft drinks
Tea and coffee

Wine

White
2015 Trebbiano, Terre Allegre 11%
Puglia, Italy

Red
2015 Cabernet Sauvignon, Finca El Origen 13.6%
Mendoza, Argentina

Beer

Tsingtao,
China 4.8%

Beverages

AED 298 per person

for a minimum of four people, available for a period of 3 hours

Welcome signature cocktail

Non-alcoholic

Voss Water
Soft drinks
Tea and coffee

Wine

White
2015 Trebbiano, Terre Allegre 11%
Puglia, Italy

Red
2015 Cabernet Sauvignon, Finca El Origen 13.6%
Mendoza, Argentina

Beer

Tsingtao
China 4.8%

Spirits

Ketel One Vodka
Tanqueray Import Strength Gin
Diplomático Reserva
Bulleit Bourbon