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Hakkasan Abu Dhabi  
A la Carte

## Taste of Hakkasan

AED 165 per person with a choice of selected cocktail

Daily  
Dinner - 6pm to 7:30pm

<b>Soup</b> choose one 湯類 任选一样	雞絲酸辣湯 粟米蟹肉羹 白竹筴野菌湯	Hot and sour soup with chicken Crab and sweetcorn supreme soup Chinese wild mushroom soup <sup>∨</sup>
<b>Small eat</b> choose one 小吃類 任选一样	四式點心拼 罗汉斋双拼 香酥炸鴨卷 沙律香酥鴨	Chef selection steamed dim sum Vegetarian Hakka fried dim sum platter <sup>∨</sup> mooli roll and box dumpling Crispy duck roll Crispy duck salad (additional AED 30) ✳
<b>Main</b> choose one 主菜 任选一样	醬烧菠蘿海蝦 石榴咕嚕雞片 金牌醬皇蒸石斑球 宮賓醬爆火鴨脯 豉汁茄子豆腐煲 黑胡椒醬炒素鸡片 脆滑桂花和牛肋腩排	Wok-fry pineapple wild prawn Sweet and sour chicken with pomegranate Steamed grouper with yellow bean and chilli sauce Stir-fry kung po roasted duck with dried chilli Tofu and aubergine claypot in black bean sauce <sup>∨</sup> ✳ Stir-fry vegeterian chicken with black bean sauce <sup>∨</sup> Crispy Wagyu beef with mooli (additional AED 50)  Mains are served with seasonal vegetable and steamed jasmine rice
<b>Dessert</b> 甜品	经典甜品	Signature dessert

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.

(A) contains alcohol

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1<sup>st</sup> of April 2017

<b>Supreme</b> 精品菜式	魚子醬北京烤鴨 北京烤鴨 半只北京烤鴨	Hakkasan signature Peking duck ✳ with Beluga caviar whole duck, 30g royal Beluga caviar, cucumber and spring onion  Peking duck whole duck with cucumber and spring onion  Peking duck half duck with cucumber and spring onion	AED 1900   900  480
	紅燒二十頭日本吉濱鮑拌關東遼參 白玉麒麟扣鮮鮑	Japanese abalone claypot with baby sea cucumber braised whole Japanese abalone in oyster and abalone sauce  Braised abalone with shiitake mushroom and tender green bamboo	1800  1280
	紅燒極品海中寶 松露關東遼參 拌羊肚菌	Braised dried seafood treasure with abalone, sea cucumber, fish maw and lobster  Braised Dongliao baby sea cucumber with morel and fish maw in black truffle sauce	888  580

## Only at the Palace

宮殿经典菜肴

<b>Soup</b> 湯類	官燕藏红花海鮮頂湯	Bird's nest soup with saffron, dry scallop and crabmeat	328
<b>Small eat</b> 小吃類	金絲釀帶子 香脆麥香杏仁小龍蝦	Atlantic scallop stuffed with prawn and taro in sweet chili and orange sauce  Crispy scampi tail with almond, oatmeal and curry leaf	115  145
<b>Salad</b> 沙律	烟熏松露和牛沙律	Smoked Wagyu beef salad with Italian black summer truffle, seaweed and spicy sauce	210
<b>Fish</b> 魚類	蜂蜜炭燒鱈魚	Charcoal grilled silver cod in spicy honey sauce	230
<b>Seafood</b> 海鮮類	黃湯蒸姜葱茸帝皇蟹 黃湯焗加拿大龍蝦麵	Steamed Alaskan king crab with ginger sauce and supreme stock  Braised Canadian lobster claypot with spinach noodle in supreme stock	240  280
<b>Meat</b> 肉類	脆滑桂花和牛肋腩排	Crispy Wagyu beef with mooli in osmanthus sauce	220

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Soup 湯類	黑松露海味羹	Braised superior seafood soup with black truffle and fish maw	AED 125
	白竹筴野菌湯	Chinese wild mushroom soup <sup>∨</sup> with supreme fungus and bamboo pith	48
	粟米蟹肉羹	Crab and sweetcorn supreme soup	48
	雞絲酸辣湯	Hot and sour soup with chicken	48
	珍珠韭黃龍蝦羹	Lobster and Chinese yellow chive soup with baiyu mushroom	85

Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn and chive dumpling king oyster mushroom dumpling	105
	上素點心拼	Vegetarian steamed dim sum platter <sup>∨</sup> yambean carrot wrap king oyster mushroom dumpling chive dumpling wild mushroom and sweetcorn dumpling	90
	客家炸點拼	Hakka fried dim sum platter Wagyu beef truffle puff roast duck pumpkin puff venison puff chicken taro croquette	105
	罗汉斋双拼	Vegetarian Hakka fried dim sum platter <sup>∨</sup> mooli roll and box dumpling	65
	上海雞鍋貼	Grilled Shanghai dumpling	50
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>∨</sup>	45
	茶香熏神牛排	Jasmine tea smoked Wagyu beef ribs <b>✳</b>	135
	香酥炸鴨卷	Crispy duck roll	60
	芒果烤鸭脯	Roasted mango duck	85
	豉味爆豆蔬	Stir-fry nut lettuce wrap <sup>∨</sup>	60
	椒鹽脆鮮魷	Salt and pepper squid	65
	芝麻蝦多士	Sesame prawn toast	60
	金絲軟壳蟹	Golden fried soft shell crab and red chilli with chicken floss and curry leaf	90
	千絲鵝肝球	Crispy wild prawn with foie gras sauce	80
	杏鲍菇素春卷	King oyster mushroom and vegetable spring roll <sup>∨</sup>	50

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Salad 沙律	莲花拼涼菜鮮鮑	Abalone and mango salad with lemongrass dressing	AED 580
	沙律香酥鴨	Crispy duck salad <b>✳</b> with pomelo, pine nut and shallot	160
	溫拌橘香醬花枝	Cuttlefish salad in kumquat lemongrass dressing	75
	芝麻醬蔬菜山药沙律	Sesame lettuce salad <sup>∨</sup> with yam bean and pomelo	85

Fish 魚類	炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) <b>✳</b> with champagne and honey	230
	炭烤沙茶醬汁鱸魚	Charcoal grilled sha cha Chilean seabass	230
	軟燒豆豉海石斑煲	Grouper claypot in black bean sauce	140
	豉油皇焗智利鱸魚球	Stir-fry Chilean seabass with baiyu mushroom and king soya sauce	215
	金牌醬皇蒸石斑球	Steamed grouper with spicy homemade yellow bean chilli sauce	140
鴛鴦菜浦蒸龍躉魚	Steamed dover sole with ginger and preserved turnip in light soya sauce	220	

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Seafood 海鮮類	XO醬燒挪威海蜆蝦	Wok-fry scampi tail with asparagus and XO sauce	AED 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 homemade chilli sauce	135
	咖喱汁泡海蝦球	Spicy prawn ✪ with lily bulb and almond	135
	炭烤密椒海蝦	Charcoal grilled king prawn in black pepper honey sauce	155
	鐵板沙茶醬海鮮	Sha cha seafood toban with prawn, fish, scallop, squid and edamame	135
	豉味彩螳炒澳龍蝦球	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
	黑椒阿拉斯加帝王蟹	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
黑松露黃燜加拿大龍蝦	Wok-fry Canadian lobster with Italian black summer truffle and supreme stock	280	
紅燒海皇釀帶子	Pan-fry Atlantic scallop stuffed with prawn and dry scallop in crab meat sauce	195	

Poultry 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 chilli sauce	85
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	95
	沙爹脆皮吊燒雞	Roast chicken in satay sauce	95
	泰式香芒煎軟雞	Crispy mango chicken with Thai chilli sauce	85
	宮寶醬爆火鴨脯	Stir-fry kung po roasted duck with dried chilli 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

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Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✪	AED 150
	檸香鹽炭燒神牛柳	Charcoal grilled Wagyu rib eye beef with sea salt and lime dressing	270
	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 chilli sauce	170	
中式爆炒孜然羊眼脯	Wok-fry Australian lamb rib eye with spicy cumin sauce	170	

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

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		AED	
Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper	65
	蘭度夏果燒野珍菌	Wild mushroom stir-fry with macadamia nut ✪	85
	金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger	80
	干偏欖菜四季豆	Szechuan style French bean with minced beef and dried shrimp	70
	十全十美蔬	Stir-fry Chinese root vegetable	80
	時日蔬菜煮法: 大排擋式, 姜茸, 蠔油, 蒜茸	Seasonal Chinese vegetable with choice of ginger, garlic, oyster sauce or soya sauce	60
	銀白菜苗 芥蘭 菠菜苗	Baby pak choi Gai lan Baby spinach	
Rice and noodle 飯麵類	鮑魚鍋炒燴飯	Braised abalone rice with dry mushroom	285
	橄欖海鮮炒飯	Olive seafood fried rice	75
	蛋香毛豆炒飯	Edamame egg fried rice <sup>v</sup>	45
	金銀素粒炒飯	Vegetable fried rice <sup>v</sup>	45
	絲苗白飯	Steamed jasmine rice <sup>v</sup>	20
	韭菜花炒拉麵	Hakka hand pulled noodle <sup>v</sup> ✪ with mushroom and chive	70
	星洲干炒米粉	Singapore vermicelli noodle with squid and prawn	70
	火鴨黑椒炒烏冬面	Wok-fry black pepper udon noodle with duck	75

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Signature Menu - Vegetarian		
AED 300.00 per person for parties of two or more		
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Soup	白竹筍野菌湯	Chinese wild mushroom soup
Small eat	上素點心拼	Vegetarian steamed dim sum platter yambean carrot wrap king oyster mushroom dumpling chive dumpling wild mushroom and sweetcorn dumpling
	羅漢炸點拼	Vegetarian fried dim sum platter mooli roll, box dumpling
	芝麻醬蔬菜山藥沙律	Sesame lettuce salad with yam bean and pomelo
Main	嫲婆鍋燒剝椒豆腐	Mabo tofu with Szechuan pickled vegetable
	黑胡椒火腿	Wok-fry black pepper vegetable ham
	夏果鮮野珍菌	Wild mushroom stir-fry with macadamia nut ✪
	金銀素粒炒飯	Vegetable fried rice
Dessert	經典甜品	Signature dessert

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## Signature Menu

AED 350.00 per person  
for parties of four or more

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Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive king oyster mushroom dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry nut lettuce wrap
Main	爆炒XO酱银鳕鱼	Wok-fry silver cod with king soya and XO sauce
	酱烧波蘿海蝦	Wok-fry pineapple wild prawn in homemade chilli sauce
	沙爹脆皮吊燒雞	Roast chicken in satay sauce
	黑椒醬牛柳粒	Stir-fry black pepper rib eye beef ✪
	夏果鮮野珍菌	Wild mushroom stir-fry with macadamia nut ✪
	蛋香毛豆炒飯	Edamame egg fried rice
Dessert	经典甜品	Signature dessert

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## Signature Menu

AED 450.00 per person  
for parties of four or more

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Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive king oyster mushroom dumpling
	沙律香酥鴨	Crispy duck salad ✪ with pomelo, pine nut and shallot
	奶沙軟壳蟹	Golden fried soft shell crab with chilli and curry leaves
Main	炭烤沙茶醬汁鱸魚	Charcoal grilled sha cha Chilean seabass
	豉汁龍蝦球	Stir-fry lobster in black bean sauce with lotus root and lily bulb
	琵琶挂爐燒肥鴨	Pipa duck ✪
	諸侯醬焗神牛肋腩排	Stewed Wagyu beef in Chinese five spice
	金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger
	蛋香毛豆炒飯	Edamame egg fried rice
Dessert	经典甜品	Signature dessert

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## Signature Menu

AED 688.00 per person  
for parties of four or more

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Small eat	北京烤鸭	Hakasan signature Peking duck with cucumber and spring onion served with pan cake and Haixian sauce
	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive king oyster mushroom dumpling
	金絲軟壳蟹	Golden fried soft shell crab and red chilli with chicken floss and curry leaf
	芝麻醬蔬菜山药沙律	Sesame lettuce salad with yam bean and pomelo
Main	蜂蜜炭燒鱈魚	Charcoal grilled silver cod in spicy honey sauce
	黑松露黃燜加拿大龍蝦	Wok-fry Canadian lobster with Italian black summer truffle and supreme stock
	川嫩辣芝麻脆皮雞	Roast chicken with sesame chilli sauce
	野菌菇鍋炒和牛	Wok-fry Wagyu rib eye beef in seafood sauce with wild mushroom
	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper
	橄欖海鮮炒飯	Olive seafood fried rice
Dessert	经典甜品	Signature dessert

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## Signature Menu - Corporate

AED 688.00 per person  
for parties of four or more

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Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive king oyster mushroom dumpling
	椒盐脆鲜鱿	Salt and pepper squid
	豉味爆炒豆豆蔬	Stir-fry nut lettuce wrap
Main	爆炒XO醬銀鱈魚	Wok fried silver cod with king soaya sauce
	醬燒菠蘿海蝦	Wok-fry pineapple wild prawn in home made chilli sauce
	沙爹脆皮吊燒雞	Roast chicken in satay sauce
	黑椒醬牛柳粒	Stir-fry black pepper rib eye beef ✪
	夏果鮮野珍菌	Wild mushroom stir-fry with macadamia nut ✪
	蛋香毛豆炒飯	Edamame egg fried rice
Dessert	经典甜品	Signature dessert

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Non-alcoholic

Water

Soft drink  
Selected fresh juice

Beer

Yanjing  
China 330 ml bottle 4.5%

Wine

White

2015 Chenin Blanc, Cape Heights 13%  
Western Cape, South Africa

Red

2015 Shiraz, Soldier's Block 14.5%  
Langhorne Creek, Australia

Spirits

Tanqueray Import strength Gin

Diplomático Reserva Rum 8yrs

José Cuervo Tradicional Reposado Tequila

Ketel one Vodka

Chivas Regal Extra Whisky

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