Hakkasan Dubai A la Carte Taste of Hakkasan

AED 188 per person
Including one signature cocktail or sommelier's selection of wine by the glass

# Daily 6:30pm to 8:00pm

Soup choose one	雞絲酸辣湯	Hot and sour soup with chicken		
湯類 任選一樣	毛豆粟米羹	Sweetcorn soup with edamame $^{\rm V}$		
Small eat	精選點心拼	Chef's selection of steamed dim sum		
小吃類	上海雞鍋貼	Grilled Shanghai dumpling		
任選一樣	沙律香酥鸭	Crispy duck salad $\mbox{\ensuremath{\mbox{$\mathcal{K}$}}}$ additional AED 40 with pomelo, pine nut and shallot		
Main choose one 主菜	咖哩汁泡海蝦球	Spicy prawn <b>k</b> with lily bulb and almond		
任選一樣	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, dried chilli and spring onion		
	金牌酱蒸鱼	Steamed grouper fillet with yellow bean sauce		
	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot ${\tt k}$ in chilli black bean sauce		
	脆香腐皮卷	Crispy bean curd wrap in spicy lemongrass sauce $^{\rm V}$		
	桂花神牛粒	Osmanthus Wagyu beef rib eye additional AED 60		
	All mains served v	with steamed jasmine rice		
Dessert choose one	自製雪糕	Selection of homemade ice cream		
甜品 任選一樣	自製冰霜	Selection of homemade sorbet		
	巧克力榛仁糖彈	Hazelnut Jivara bomb		

Sommelier's selection of pairing dessert wine (additional AED 50 50ml)

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

Supreme 精品菜式	魚子醬北京烤鴨	Peking duck with Royal Beluga caviar $*$ whole duck, with 16 pancakes and 30g of caviar second course with a choice of X0 sauce, black bean sauce or ginger and spring onion	AED 1960
	北京烤鴨	Peking duck whole duck, with 16 pancakes, baby cucumber and spring onion second course with a choice of X0 sauce, black bean sauce or ginger and spring onion	910
	北京烤鴨(半只)	Half Peking duck half duck, with 8 pancakes, baby cucumber and spring onion second course with a choice of XO sauce, black bean sauce or ginger and 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
Only at Dubai 迪拜经典菜肴			
Small eat 小吃類	客家炸點拼	Hakka fried dim sum platter roasted duck pumpkin puff mushroom and foie gras dumpling wagyu beef and mushroom puff	117
	鵝肝脆皮鸭	Foie gras crispy duck wrap	62
	神牛芝麻球	Stir-fry Wagyu sesame ball	92
Fish 魚類	香辣油滑海鱺鱼	Poached Cobia fish with spicy kaffir chilli sauce	197
Seafood 海鮮類	山藥韭菜花帶子	Stir-fry scallops with chive flower and Chinese yam	155
	鹹蛋黄焗帝王蟹	Golden egg yolk Alaskan king crab	290
Poultry 家禽類	蒜香芝麻脆皮烧鸡	Crispy roasted chicken with garlic and sesame	112
Meat 肉類	西施鵝肝牛	Stir-fry rib eye beef with foie gras	222
Soup 湯類	白竹竺野菌湯	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 $^{\rm V}$	62
	当归鲈鱼汤	Braised supreme seabass broth with angelica root	95
		(A) contains alcohol All prices are inclusive of 10% municipality fees and 10% service ch	narge

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	AED 122
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel crystal dumpling truffle bean curd roll olive crystal dumpling mapo sauce dumpling	112
	黑松露素鵝卷	Vegetarian black truffle roll $^{\rm V}$	72
	上海雞鍋貼	Grilled Shanghai dumpling	62
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling $^{\rm V}$	57
	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
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap $^{\rm V}$	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 prawn with pandan leaf, chilli and crispy wheat flakes	107
	松露百花蝦	Crispy prawn fritter with truffle	97
Salad 沙律	蘆筍香茅沙律菜	Green salad with asparagus $^{\rm V}$ in lemongrass dressing	92
	沙律香酥鴨	Crispy duck salad ** with pomelo, pine nut and shallot	182

Fish 魚類	炭烤香檳汁銀鱈魚	Charcoal grilled silver cod (A) ** with Champagne and honey	AED 282
	宁式松露烤鳕鱼	Charcoal grilled black cod with truffle sauce	282
	醬汁鱸魚	Charcoal grilled Chilean seabass with Chinese honey	282
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper	242
	XO醬鱈魚	Pan-fry black cod with XO sauce	197
	潮州海鲡煲	Slow braised Cobia fish with preserved vegetable	197
Seafood 海鮮類	辣酱菠萝炒虾球	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 scallop	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酱爆龍蝦球	Stir-fry lobster in XO sauce	282
	家鄉亞參蝦	Wok-fry tiger prawn in Assam sauce	167
	豉汁阿拉斯加蟹	Steamed Alaskan king crab with black bean sauce and egg white	290

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Poultry 家禽類	石榴咕噜雞片	Sweet and sour chicken with pomegranate	122
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, dried chilli and spring onion	117
	沙爹脆皮吊燒雞	Roasted chicken in satay sauce	112
	麻辣涼拌雞	Roasted 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
	黑松露挂爐焼肥鴨	Black truffle roasted duck **	277
Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef **	172
^) 7×4	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
Γofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot $\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	77
	荷香海皇豆腐鍋	Steamed tofu with seafood in lotus leaf	112
	翡翠豆腐	Steamed spinach to fu with supreme fungus $^{\rm V}$	77
	鍋燒雞粒豆腐	Baked tofu	72

Vocatable	黑椒蘆筍脆蓮藕		AED
Vegetable	無似區可加建构	Stir-fry lotus root and asparagus in black pepper <sup>v</sup>	82
蔬菜類	蘭度夏果燒野珍菌	Wild mushroom stir-fry $^{\rm V}$ $\!$ $\!$ with gai lan, lily bulb and macadamia nut	97
	乾扁百合蒜心	Stir-fry lily bulb and garlic shoot $^{\rm V}$ with preserved olive and dry chilli	90
	脆香腐皮卷	Crispy bean curd wrap in spicy lemongrass sauce $^{\rm V}$	92
	酱爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce $^{\rm V}$ 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 bean with preserved olive and chicken	60
	香港小炒皇	Wok-fry chive flower with yellow chive and baby octopus	70
	馬来四大天王	Stir-fry hakka vegetable in dry shrimp sauce	77
	時日蔬菜煮法: 蠔油,姜汁,蒜茸 银白菜苗 芥蘭 菜心	Seasonal Chinese vegetable with choice of oyster sauce, ginger or garlic pak choi gai lan choi sum	52
Rice and noodle	蛋香毛豆炒飯	Edamame egg fried rice $^{\rm V}$	57
飯麵類	金银素粒飯	Vegetable fried rice <sup>V</sup>	57
	海鲜辣炒飯	Spicy seafood fried rice	62
	干貝鮑粒燴飯	Abalone and dry scallop fried rice	82
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	47
	客家炒拉麵	Hakka hand-pulled noodle $^{\rm V}$ $\!\!$ $\!\!$ with shimeji mushroom and Chinese chive	77
	黑椒鴨柳烏冬面	Stir-fry udon noodle with duck and black pepper	77
	星洲米粉	Singapore vermicelli noodle with prawn and squid	82

# Signature Menu - Vegetarian

#### AED 355 per person

Available for parties of 4 or more

Small eat 上素點心拼 Vegetarian steamed dim sum platter

morel crystal dumpling truffle bean curd roll olive crystal dumpling mapo sauce dumpling

黑松露素鵝卷 Vegetarian black truffle roll

豉味爆炒豆豆蔬 Stir-fry vegetable and pine nut lettuce wrap

in chilli black bean sauce

脆香腐皮卷 Crispy bean curd wrap in spicy lemongrass sauce

蘭度夏果燒野珍菌 Wild mushroom stir-fry 🖈

with gai lan, lily bulb and 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

available for parties of 4 or more

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 V

Main 沙爹脆皮吊燒雞 Roasted chicken in satay sauce

三杯鱸魚球 Stir-fry Chilean seabass with Szechuan pepper

黑椒牛仔粒 Stir-fry black pepper rib eye beef 米

石榴咕噜虾球 Sweet and sour prawn with pomegranate

時日蔬菜 Seasonal Chinese vegetable <sup>V</sup>

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

available for parties of 4 or more

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 醬汁鱸魚 Charcoal grilled Chilean seabass with 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 scallop

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 555 per person

available for parties of 4 or more

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 ж

with pomelo, pine nut and shallot

奶沙軟壳蟹 Fried soft shell crab

with chilli and curry leaf

Main 字式松露烤鳕鱼 Charcoal grilled black cod with truffle sauce

桂花神牛粒 Osmanthus Wagyu beef rib eye

蜜椒龍蝦 Wok-fry Canadian lobster

in Chinese honey and black pepper

蒜香芝麻脆皮烧鸡 Crispy roasted chicken with garlic and sesame

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 - Corporate

AED 588 per person

available for parties of 4 or more, 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 V

Main 沙爹脆皮吊燒雞 Roasted chicken in satay sauce

三杯鱸魚球 Stir-fry Chilean seabass with Szechuan pepper

黑椒牛仔粒 Stir-fry black pepper rib eye beef 米

石榴咕噜虾球 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 drink Tea and coffee

Wine White

2015 Chardonnay, Valdivieso 13.5% Central Valley, Chile

Red

2013 Big Oak Red, Bellingham 14% Western Cape, South Africa

Beer Tsingtao

China 330ml 4.8%

Beverages

AED 250 per person

available for parties of 2 or more for a period of 3 hours

Beverage Selection Welcome signature cocktail

Non-alcoholic Voss Water

Soft drink Tea and coffee

Wine White

2015 Chardonnay, Valdivieso 13.5% Central Valley, Chile

Red

2013 Big Oak Red, Bellingham 14% Western Cape, South Africa

Beer Tsingtao,

China 330ml 4.8%

Beverages

AED 298 per person

available for parties of 2 or more for a period of 3 hours

Beverage Selection Welcome signature cocktail

Non-alcoholic Voss Water

Soft drink Tea and coffee

Wine White

2015 Chardonnay, Valdivieso 13.5% Central Valley, Chile

Red

2013 Big Oak Red, Bellingham 14% Western Cape, South Africa

Beer Tsingtao

China 330ml 4.8%

Spirits Ketel One Vodka

Tanqueray Import Strength Gin Diplomático Reserva Rum Bulleit Bourbon Whiskey