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A La Carte

Prices are listed in AED

'v' - Vegetarian dishes. 'a' - Contains alcohol. 'g' - Gluten free

Supreme


Hakkasan signature Peking duck

whole duck, with 24 pancakes, cucumber and spring onion

whole	688
half	344
with Beluga caviar 30g	1988

Soup

Chinese wild mushroom soup 'v' 'g' 55
with supreme fungus and bamboo pith

Hot and sour soup with chicken 'g'  55

Braised Superior seafood soup 'g' 148
with summer truffle

Bird's nest seafood soup 'g' 388
with saffron, dry scallop and crabmeat

Salad

Crispy duck salad 165
with pomelo, pine nut and shallot

Crispy bean curd peel and sakura cress salad 'v' 88
with peanut and mango lemongrass dressing

Dim sum

Supreme dim sum platter 135
gold leaf har gau, abalone chicken shui mai, yellow fungus dumpling, sea bass dumpling with caviar

Vegetarian steamed dim sum platter 'v' 98
king oyster mushroom dumpling, yambean carrot wrap, chive dumpling, sweetcorn dumpling

Shanghai style morel mushroom dumpling 'v' 78

Small eat

Sesame prawn toast 78

Soft shell crab with red chilli, curry leaf and chicken floss 115

Jasmine tea smoked Wagyu beef ribs 155
Our Wagyu beef is slowly braised for four hours in aromatic spices. To complete the dish we wok-smoke the ribs over jasmine tea leaves which infuses the delicate, subtle tea flavour into the meat. This Hakkasan signature dish is tender, sweet and flavoursome

Salt pepper squid 78

Stir-fry vegetable and pine nut lettuce wrap 'v' 'g' 71

King oyster mushroom vegetable spring roll 'v' 55

Crispy duck roll 75


Fish / Seafood

Japanese abalone claypot with baby sea cucumber 2288
braised whole Japanese abalone in oyster and abalone sauce

Charcoal grilled silver cod 'a' with Champagne and honey	228
Charcoal grilled Chilean seabass in honey	228
Wok-fry chilli cashew nuts tiger prawn	158
Spicy curry prawn 'g' with lily bulb and almond	158
Sha cha seafood toban 'g' with prawn, fish, scallop, squid and edamame	165
Charcoal grilled Canadian lobster 'g' choice of honey pepper or five spice butter sauce	365
Wok-sear Alaskan king crab leg with salted egg, almond and pandan leaf	318
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Poultry / Meat	
Sweet and sour chicken with pomegranate 'g'	115
Sanpei chicken claypot with sweet Thai basil, dried chilli and spring onion	115
Roasted chicken in satay sauce 'g'	102
Charcoal grilled Australian Angus Tomahawk served with Asian style summer truffle sauce, steamed Chinese bun with pickled vegetable	688
Stir-fry black pepper rib eye beef 'a'	168
Wok-fry Wagyu rib eye beef in seafood sauce 'g' with wild mushroom	272
Charcoal grilled Australian lamb rack	178

with black garlic sauce

Tofu / Vegetable

Tofu, aubergine and shiitake mushroom claypot 'v' 'g'  71

with chilli black bean sauce

Szechuan style French beans 74

with minced beef and dried shrimp

Three style mushroom stir-fry 'v' 'g' 76

with lily bulb and macadamia nut

Stir-fry sugar snap, cloud ear and ginger 'v' 'g' 74

Shanghai Pak choi 'v' 'g' 55


with choice of oyster, ginger, garlic or soya sauce

Rice / Noodle

Edamame egg wok-fried rice 'g' 55

Wagyu beef wok-fried rice 88

Jasmine rice 'v' 'g' 18

Hakka hand pulled noodle  76

with mushroom, bean sprout and bonito flake

Singapore vermicelli 76

with prawn and squid

Signature Menu

Prices are listed in AED

Qilin

AED 888 per person; minimum of 4 guests. A mythical, gentle creature, a symbol of wisdom, joy and celebration

Small eat

Hakkasan signature Peking duck

with pancakes, cucumber and spring onion

Supreme dim sum platter

gold leaf har gau, abalone chicken shui mai, yellow fungus dumpling, sea bass dumpling with caviar

Fried soft shell crab

with chilli and curry leaf

Beancurd salad with mango dressing 'v'

Main

Charcoal grilled Chilean sea bass

with honey

Wok-fry Canadian lobster

with summer truffle and supreme stock

Wok-fry Wagyu rib eye beef

with wild mushroom in seafood sauce

Roasted chicken in satay sauce

Shanghai Pak choi with king oyster mushroom

Olive seafood fried rice

Dessert

Milk chocolate and hazelnut parfait

with warm chocolate sauce

Dragon

AED 498 per person; minimum of 2 guests. The enduring symbol of power, strength, vigilance and good luck

Small eat

Supreme dim sum platter

gold leaf har gau, abalone chicken shui mai, yellow fungus dumpling, sea bass dumpling with caviar

Jasmine tea smoked Wagyu beef ribs

Crispy duck salad

with pomelo, pine nut and shallot

Main

Grilled Chilean sea bass with honey

Roasted chicken in satay sauce

Wok-fry chilli tiger prawn

with cashew nuts

Three style mushroom stir-fry 'v'

with lily bulb and macadamia nut

Edamame egg fried rice

Dessert

Milk chocolate and hazelnut parfait

with warm chocolate sauce

Taste of Hakkasan

Prices are listed in AED. A curated selection of our signature dishes. AED 398 per person; minimum of 2 guests

Welcome Cocktail

Pink Mojito

José Cuervo tradicional reposado tequila, mint, lime and cranberry juice

Soup

Braised Superior seafood soup

with summer truffle

Small Eat

Supreme dim sum platter

gold leaf har gau, abalone and chicken shui mai, yellow fungus dumpling, sea bass dumpling with caviar

Stir-fry nut lettuce and pine nut lettuce wrap 'v'

Main

Wok-fry cashew nuts prawn

with dry chili

Charcoal grilled Chilean seabass in honey

Stir-fry sugar snap, cloud ear and ginger 'v'

Stir-fry black pepper rib eye beef 'a'

Edamame egg fried rice

Dessert

Hazelnut jivara bomb

with warm chocolate sauce

Festive Pine Menu

Festive Pine Menu

Pine: An evergreen that endures through the winter season, the pine is an emblem of longevity and strength in adversity. AED 398 per person; for parties of two or more

Small eat

Dim sum trio

oyster chicken shui mai; seabass bamboo dumpling; king crab water chestnut dumpling

Duck salad

with pomelo, pine nut and shallot

Crispy aubergine with chicken floss

Main

Grilled king tiger prawn

with spice butter cream

Roasted chicken with sesame and garlic

Wok fry Wagyu rib-eye beef

with lemongrass and black bean

Stir-fry pak choi with king oyster mushroom

and abalone sauce

Edamame egg fried rice

Dessert

White chocolate and orange nest

Cocktail

Jia ren

Roku gin, martini rosso, strawberry ginger, lemongrass and Shanghai mulled wine

New Year's Eve

New Year's Eve

Welcome fruit blend and soft drink AED 688 per person

Welcome Champagne cocktail, white wine, red wine and rose wine AED 788 per person

Small eat

New Year's Eve steamed dim sum platter

truffle seabass dumpling; abalone chicken shui mai; gold leaf har gau; wild mushroom dumpling

Roasted Peking duck salad

with lemongrass dressing

Black pepper crab meat puff

Main

Charcoal grilled Chilean seabass

with black sesame sauce

Wok sear Canadian lobster with bamboo shoot

with peanut XO sauce

Dragon well tea smoked Wagyu beef

Stir-fry perfect vegetable with ginkgo nut

with abalone sauce

Lotus leaf stuffed with steamed chicken rice

with dry shrimp and dry mushroom

Dessert

Exotic fruit coconut

with mango, pineapple and passion fruit

Welcome Cocktail

Champagne Cocktail

Rémy Martin VSOP Cognac, Strawberries, ginger and Louis Roederer brut

Fruit Blend Soft Cocktail

Jasmine Yue

Mandarin, strawberries, passion fruit and jasmine green tea

Sparkling

NV Conegliano Prosecco "Arner", Bernardi Veneto, Italy

Wine

2017 Grüner Veltliner 'Gebling', Sepp Moser Kremstal, Austria

2015 Montepulciano d'Abruzzo, Contesa Abruzzo, Italy

2018 Marie Christine, L'Aumerade Côtes de Provence, France

Champagne

NV Louis Roederer Brut Premier

AED 598 supplement per bottle

Cocktails

Only at the Palace

Chosen here

Gold Sakura 65

José cuervo tradicional reposado Tequila, choya umeshu, Goldschläger, lychee, orange bitters and 22 carat gold flakes

Yong Yuan 21 65

Diplomático mantuano rum, pineapple, raspberries and home-made Sakebona mix smoke infused

Baoding 65

Beefeater 24 gin, rhubarb liqueur, elderflower, lemon and ginger beer

Coco Loca 65

Ceylon coconut arrak, kokokanu, amaretto disaronno, coconut and charcoal grilled pineapple infused in osmanthus honey

Pearl Sky 65

Hendrick's Gin, rhubarb liqueur, yuzu, blackberry, wolfberry and lemon

Sharing cocktail

Barrel Aged Negroni

Tanqueray no.Ten gin, Lillet Rouge and Campari aged in oak

For Two 94

For Four 151

For Six 221

For Eight 264

Barrel Aged Japanese Old Fashioned

Hinotori 5yrs Japanese whisky, Choya umeshu and bitters aged in oak

For Two 94

For Four 151

For Six 221

For Eight 264

Chinois Spritz

Aperol, mandarin, kumquat and Prosecco

For Two 94

For Four 151

For Six 221

For Eight 264

Strength and grace

classics twisted

Lemongrass Spritz 75

Aperol, lemongrass, cucumber, ginger, mint and prosecco

Smoky Negroni 75

Kamiki Japanese Whisky, Choya umeshu, Campari, Martini rosso and smoke infused

Yuzu Old Fashion 75

Bulleit Bourbon, Sabra liqueur, yuzu and angostura bitters aged in oak

Ginger Martini 75

Diplomático mantuano rum, ginger, almond and green apple

Cloudy Dark and Stormy 75

Matusalem Gran Reserva 15 yrs rum, limoncello liqueur choya umeshu, lime, ginger beer and smoke infused

Bellinis

Bellini 95

Peach purée and prosecco

Passion Bellini 95

Passion fruit and prosecco

Gold Bellini 130

Peach purée, Japanese ume, prosecco and 22 carat gold flakes

Character

the Hakkasan signature

The Hakka 📷 65

Belvedere Vodka, kome to mizu sake, lychee liqueur, lychee, lime, coconut and passion fruit

Pink Mojito 65

José Cuervo tradicional reposado tequila, mint, lime and cranberry juice

Lychee Martini 📷 65

Belvedere Vodka, lychee liqueur, lychee, lime and orange bitters

Hakkatini 📷 65

Grey goose L'orange vodka, campari, grand marnier, apple and grapefruit bitters

The Chinese Mule 📷 65

Belvedere Vodka, kome to mizu sake, coriander, ginger, lime and ginger beer

Fruit blends

Soft cocktail

Kowloon Cooler 50

Strawberries, raspberries, blackberries, lychee, apple cranberry and lemonade

Coco Passion 50

Passion fruit, almond, lime and coconut

Eden 50

Grapes, rose syrup, lychee juice and soda water

Virgin Hakka		50
Passion fruit, lychee, lime and coconut		
Golden Shaolin		68
Pineapple, strawberries, passion fruit, rose syrup, mint, saffron and lemonade		
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Aperitifs		
Antica Formula 16.5%	30ml	54
Aperol 11%	30ml	54
Campari 25%	30ml	54
Cynar 16.5%	30ml	43
Lillet Blanc 17%	30ml	43
Lillet Rose 17%	30ml	43
Lillet Rouge 17%	30ml	43
Martini Bianco 15%	30ml	45
Martini Extra Dry 15%	30ml	45
Martini Rosso 30%	30ml	45
Noilly Prat Dry 18%	30ml	45
Pernod 40%	30ml	45
Pimm's 25%	30ml	45
Ricard 45%	30ml	45
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Beer

Singha, Thailand 5%	Bottle (330ml)	40
Kirin Ichiban, Japan 5%	Bottle (330ml)	40
Tsingtao, China 4.8%	Bottle (330ml)	40

House Spirits

Ketel One Vodka 40%	30ml	45
Tanqueray Import Strength Gin 47.3%	30ml	45
Diplomático mantuano Rum 40%	30ml	45
José Cuervo Tradicional Reposado Tequila 38%	30ml	45
Bulleit Bourbon 45%	30ml	45
Johnnie Walker Black Label 12 yrs Whisky 40%	30ml	45

Fresh juices

Hand Pressed Orange	41
Hand Pressed Pink Grapefruit	41
Hand Pressed Watermelon	41
Green Apple	41
Pineapple	41

Soft drinks

Coca Cola		29
Coca Cola Light		29
Lemonade		29
Voss Still Water	800ml	37
Voss Sparkling Water	800ml	37

Spirit selection

Mezcal

Del Maguey Vida 41.2%	30ml	41
Del Maguey Minero 42%	30ml	77
La Escondida 40%	30ml	57

Spirit selection

Tequila

Don Julio Blanco 38%	30ml	63
Don Julio Reposado 38%	30ml	74
Don Julio Añejo 38%	30ml	81
José Cuervo 1800 Reposado 40%	30ml	45
José Cuervo 1800 Añejo 40%	30ml	50
José Cuervo Tradicional Reposado 40%	30ml	43
José Cuervo Platino 40%	30ml	63
José Cuervo Reserva de la Familia 40%	30ml	95

Patrón XO Café 35%	30ml	52
Patrón Silver 40%	30ml	61
Patrón Reposado 38%	30ml	68
Patrón Añejo 40%	30ml	81
Patron Gran Platinum 40%	30ml	194
Sauza Tres Generaciones Plata 38%	30ml	72
Sauza Tres Generaciones Añejo 38%	30ml	145
Tapatio Blanco 40%	30ml	109
Tapatio Reposado 38%	30ml	127
Tapatio Añejo 38%	30ml	145
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Spirit selection		
<i>Baijiu</i>		
Moutai Ying Bin Jiu 53%	30ml	41
Moutai Han Jiang 51%	30ml	221
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Vodka		
<i>Canada</i>		
Crystal Head 40%	30ml	65
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Vodka		
<i>France</i>		
Cîroc 40%	30ml	60

Grey Goose 40%	30ml	52
Grey Goose Le Citron 40%	30ml	72
Grey Goose L'Orange 40%	30ml	72
Grey Goose La Poire 40%	30ml	72

Vodka

Kazakhstan

Snow Queen 40%	30ml	56
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Vodka

Latvia

Stolichnaya Elit 40%	30ml	70
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Vodka

The Netherlands

Ketel One 40%	30ml	43
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Ketel One Citron 40%	30ml	65
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Vodka

Poland

Belvedere 40%	30ml	52
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Potocki 40%	30ml	77
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U'Luvka 40%	30ml	77
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Ultimat 40%	30ml	72
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Zubrówka Bison Grass 40%	30ml	45
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Vodka

Russia

Beluga Gold 40%	30ml	226
Beluga Nobel 40%	30ml	99
Kauffman Premium 40%	30ml	149
Mamont 40%	30ml	45
Royal Dragon Imperial Gold 40%	30ml	77
Russian Standard Platinum 40%	30ml	60

Vodka

Sweden

Absolut Elyx 40%	30ml	52
DQ 40%	30ml	59

Vodka

USA

Cold River 40%	30ml	59
Square One Organic Basil 40%	30ml	77
Square One Organic Cucumber 40%	30ml	77

Gin

Aviation 42%	30ml	52
Bathtub 43.3%	30ml	52

Beefeater 24, 47%	30ml	52
Berkeley Square 40%	30ml	92
Bloom 40%	30ml	74
Bombay Sapphire 40%	30ml	52
Broker's 47%	30ml	52
Bull Dog 40%	30ml	52
Citadelle 44%	30ml	60
Diplôme 44%	30ml	60
East London 45%	30ml	52
Fifty Pounds 43.5%	30ml	56
Gin Mare 42.7%	30ml	52
Hayman's 40%	30ml	60
Hayman's Old Tom 40%	30ml	60
Hendrick's 42.4%	30ml	52
Jensen Old Tom 43%	30ml	60
Jodhpur Reserve 43%	30ml	60
Le Tribute 43%	30ml	60
Martin Miller's 40%	30ml	60
Monkey 47, 47%	30ml	75