
Hakkasan Abu Dhabi
A la Carte

Taste of Hakkasan
AED 298 per person
including sake by tokkuri 360ml
Hakutsuru, Junmai 15% Kobe, Japan

Daily
Dinner - 6pm to 7:30pm

<p>Soup 湯類</p>	<p>黑松露火鴨湯</p>	<p>Braised superior duck soup with black truffle</p>
<p>Small eat 小吃類</p>	<p>北京烤鴨</p> <p>客家點心拼</p>	<p>Hakkasan signature Peking duck with cucumber and spring onion</p> <p>Hakka steamed dim sum platter har gau scallop shumai prawn and chive dumpling</p>
<p>Main 主菜</p>	<p>黑椒紅酒牛仔粒</p> <p>XO醬銀鱈魚</p> <p>金銀姜炒爽菜</p> <p>蛋香毛豆炒飯</p>	<p>Stir-fry black pepper rib eye beef (A) ✪</p> <p>Crispy silver cod with XO sauce</p> <p>Stir-fry sugar snap, cloud ear and ginger</p> <p>Edamame egg fried rice ^v</p>
<p>Dessert 甜品</p>	<p>巧克力香蕉烤蛋糕</p>	<p>Chocolate fondant with vanilla ice cream</p>

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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24th of September 2017

<p>Supreme 精品菜式</p>	<p>魚子醬北京烤鴨</p> <p>北京烤鴨</p> <p>半只北京烤鴨</p> <p>紅燒二十頭日本吉濱鮑拌關東遼參</p> <p>白玉麒麟扣鮮鮑</p> <p>紅燒極品海中寶</p>	<p>Hakkasan signature Peking duck ✪ whole duck, 30g caviar, cucumber and spring onion</p> <p>Peking duck whole duck with cucumber and spring onion</p> <p>Peking duck half duck with cucumber and spring onion</p> <p>Japanese abalone claypot with baby sea cucumber braised whole Japanese abalone in oyster and abalone sauce</p> <p>Braised abalone with shiitake mushroom and tender green bamboo</p> <p>Braised dried seafood treasure with abalone, sea cucumber, fish maw and lobster</p>	<p>AED 1900</p> <p>900</p> <p>480</p> <p>1800</p> <p>1280</p> <p>888</p>
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Only at the Palace
宮殿經典菜肴

<p>Soup 湯類</p>	<p>扇貝竹筍鮭魚湯</p>	<p>Chilean seabass soup with dry scallop and bamboo fungus</p>	<p>60</p>
<p>Small eat 小吃類</p>	<p>金絲釀帶子</p> <p>香脆麥香杏仁小龍蝦</p>	<p>Atlantic scallop stuffed with prawn and mooli in Mongolian sauce</p> <p>Crispy scampi tail with almond, oatmeal and curry leaf</p>	<p>115</p> <p>155</p>
<p>Salad 沙律</p>	<p>烟熏松露和牛沙律</p>	<p>Smoked Wagyu beef salad with Italian black summer truffle, seaweed and spicy sauce</p>	<p>210</p>
<p>Fish 魚類</p>	<p>木炭烤辣椒石斑魚</p>	<p>Charcoal grilled grouper in homemade chilli sauce</p>	<p>145</p>
<p>Seafood 海鮮類</p>	<p>黑椒醬炒帝皇蟹</p> <p>黃湯焗加拿大龍蝦麵</p>	<p>Stir-fry Alaskan king crab in black pepper sauce</p> <p>Braised Canadian lobster claypot with spinach noodle in supreme stock</p>	<p>240</p> <p>280</p>
<p>Meat 肉類</p>	<p>中式爆炒孜然羊眼脯</p>	<p>Wok-fry Australian lamb rib eye with spicy cumin sauce</p>	<p>170</p>

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Soup 湯類	官燕藏红花海鲜顶汤	Bird's nest soup with saffron, dry scallop and crabmeat	AED 328
	黑松露海味羹	Braised superior seafood soup with black truffle and fish maw	125
	白竹筴野菌湯	Chinese wild mushroom soup ^v 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

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 ^v yambean carrot wrap king oyster mushroom dumpling chive dumpling sweetcorn dumpling	90
	客家炸點拼	Hakka fried dim sum platter Wagyu beef truffle puff roast duck pumpkin puff venison puff	95
	罗汉斋双拼	Vegetarian Hakka fried dim sum platter ^v mooli roll and box dumpling	65
	上海雞鍋貼	Grilled Shanghai dumpling	50
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling ^v	45
	茶香熏神牛排	Jasmine tea smoked Wagyu beef ribs ✪	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 ^v	55
	椒鹽脆鮮魷	Salt and pepper squid	65
	芝麻蝦多士	Sesame prawn toast	65
	金絲軟壳蟹	Golden fried soft shell crab and red chilli with chicken floss and curry leaf	95
	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 ^v	45	

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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 ✪ with pomelo, pine nut and shallot	160
	沙律香茅小龍蝦	Scampi tail salad with mix cress and lemongrass dressing	135
	芝麻醬蔬菜山药沙律	Sesame lettuce salad ^v with yam bean and pomelo	80

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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 230
	炭烤沙茶醬汁鱸魚	Charcoal grilled sha cha Chilean seabass	230
	炭燒芝麻醬烤鱈魚	Charcoal grilled silver cod in sesame sauce	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
	鴛鴦菜浦蒸龍躉魚	Steamed dover sole with ginger and preserved turnip in light soya sauce	220

Seafood 海鮮類	XO醬蘆筍炒帶子	Wok-fry scallop with asparagus and XO sauce	165
	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	145
	鐵板沙茶醬海鮮	Sha cha seafood toban with prawn, fish, scallop, squid and edamame	135
	豉味彩蠔炒澳龍蝦球	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
	黑椒阿拉斯加帝皇蟹	Steamed Alaskan king crab with ginger sauce and supreme stock	240
黑松露黃焗加拿大龍蝦	Wok-fry Canadian lobster with Italian black summer truffle and supreme stock	280	

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Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	AED 105
	麻辣芝麻脆皮雞	Roast chicken with assam sesame 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
	宮賓醬爆火鴨脯	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	

Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef (A) ✪	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	Braised Wagyu beef ribs with muichoi in spicy soya sauce	230
	野菌菇鍋炒和牛	Wok-fry Wagyu rib eye beef in seafood sauce with wild mushroom	270
	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
	脆滑桂花和牛肋脯排	Crispy Wagyu beef with mooli in osmanthus sauce	230

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

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	70
	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	70
	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 ^v	45
	金銀素粒炒飯	Vegetable fried rice ^v	45
	絲苗白飯	Steamed jasmine rice ^v	20
	韭菜花炒拉麵	Hakka hand pulled noodle ^v ✪ 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 258 per person
for parties of two or more

Soup	粟米毛豆羹	Sweetcorn supreme soup with edamame
Small eat	上素點心拼	Vegetarian steamed dim sum platter king oyster mushroom dumpling chive dumpling sweetcorn dumpling
	素春卷	Vegetable spring roll
	芝麻醬蔬菜山藥沙律	Sesame lettuce salad with yam bean and pomelo
Main	豉汁茄子豆腐煲	Tofu and aubergine claypot in black bean sauce with shiitake mushroom
	金芋絲蒙古醬素火腿	Wok-fry vegetable ham in Mongolian sauce
	金銀姜炒爽菜	Stir-fry sugar snap, cloud ear and ginger
	金銀素粒炒飯	Vegetable fried rice
Dessert	經典甜品	Signature dessert

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Signature Menu

AED 328 per person
for parties of four or more

Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive dumpling king oyster mushroom dumpling
	香酥炸鴨卷	Crispy duck roll
	豉味爆炒豆豉蔬	Stir-fry nut lettuce wrap
Main	XO醬銀鱈魚	Crispy silver cod with king soya and XO sauce
	剝椒蒸鮮海中蝦	Steamed wild prawn in homemade chilli sauce
	三杯龍庚雞煲	Sanpei chicken claypot
	黑椒醬牛柳粒	Stir-fry black pepper rib eye beef (A) ✪
	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 428 per person
for parties of four or more

Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive dumpling 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
	沙爹脆皮吊燒雞	Roast chicken in satay sauce
	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 628 per person
for parties of four or more

Small eat

北京烤鴨	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 dumpling 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 Chef's spicy sauce
黑松露黃燜加拿大龍蝦	Wok-fry Canadian lobster with Italian black summer truffle and supreme stock
川麻辣芝麻脆皮雞	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

經典甜品	Signature dessert
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Signature Menu - Corporate

AED 688 per person
for parties of four or more

Small eat	客家式點心拼	Hakka steamed dim sum platter har gau scallop shumai prawn with chive dumpling 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酱银鲑鱼	Wok-fry silver cod with king soaya sauce
	醬烧波羅海蝦	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 (A) ✪
	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

Non-alcoholic

Water
Soft drink
Selected fresh juice

Cocktail

The Hakka
Ketel One vodka, kome to mizu sake, lychee, lime
coconut and passion fruit

Beer

Yanjing
China 330 ml bottle 4.5%

Sparkling wine

NV Domenico de Bertiol Prosecco, Brut 11%
Veneto, Italy

Wine

White

2016 Sauvignon Blanc 'Touraine', Jacky Marteau 13%
Loire, France

Red

2015 Malbec 'Festivo', Monteviejo 14.5%
Mendoza, Argentina

Rosé

2016 Château Pas du Cerf 13%
Côtes de Provence, France

Sake

Gekkeikan 'Kome to Mizu', Junmai 15%
Kyoto, Japan

Spirits

Tanqueray Import strength Gin

Plantation Grande Reserve 5 yrs

José Cuervo Tradicional Reposado Tequila

Ketel one Vodka

Chivas Regal Extra Whisky

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