

HAKKASAN

ATLANTIS, THE PALM

DUBAI

"At the heart of the city, the streets are paved with stories. Each person becomes a character, each window a scene. Each door is a new act. What lies beyond could be danger, excitement, envy, lust, fear, hope. But above all, the unknown."

There are many stories that exist behind the scenes at Hakkasan. With modern Cantonese dishes inspired by ancient recipes, a unique wine philosophy, innovative cocktail creations, artistic patisserie and an iconic design, Hakkasan is now one of the world's most distinguished Chinese restaurants. Hakkasan was founded in London in 2001. Since the first opening, the brand has expanded globally, with many restaurants worldwide.

Dubai . Abu Dhabi . Bodrum . Doha . London Mayfair
Las Vegas . Miami . Mumbai . Muscat . Shanghai

ATLANTIS, THE PALM • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS, THE PALM

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

- ◻ Vegetarian
- ✦ A signature of the house

THE LINE BENEATH A DISH

Truffle beancurd wrap, mushroom stir-fry *(G)(N)(SO)*
chestnut, black winter truffle shave

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration – tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

- | | | |
|---------------------|-----------------------|--------------------|
| <i>(A)</i> Alcohol | <i>(C)</i> Celery | <i>(D)</i> Dairy |
| <i>(E)</i> Egg | <i>(F)</i> Fish | <i>(G)</i> Gluten |
| <i>(L)</i> Lupin | <i>(MU)</i> Mustard | <i>(N)</i> Nuts |
| <i>(R)</i> Raw | <i>(S)</i> Shellfish | <i>(SE)</i> Sesame |
| <i>(SO)</i> Soybean | <i>(SU)</i> Sulphites | |

OF THE ALLERGENS

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. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

OF THE PRICES

All prices are in UAE Dirhams, inclusive of 7% municipality fee, 10% service charge and VAT 5%.

DRAGON MENU

The enduring symbol of power, strength, vigilance. Available from 6pm till 11pm.

PER PERSON • PARTIES OF TWO OR MORE

538

SMALL EAT

Dim sum platter *(SO)*

- kaffir lime lobster har gau (G) (S) (SE)
- abalone, chicken shui mai with caviar (G) (S) (SE) (E) (SO) (R)
- asparagus, morel mushroom (G) (SO) (V)
- mala lotus root (G) (SE) (SO) (V)

Salt & pepper squid *(G)(E)(S)*

Jasmine tea smoked Wagyu beef ribs *(G)(SO) ✦*

MAIN

Spicy prawn *(S)(N)(D)(E) ✦* roasted almond

Roasted truffle duck *(G)(SO)* yam bean, jade fungus

Stir-fry black pepper rib eye beef *(G)(D)(E)(SO) ✦*

☒ Shanghai pak choi

☒ Edamame egg fried rice *(E)*

DESSERT

Chef's selection

☒ VEGETARIAN ✦ SIGNATURE

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PEARL MENU

In Chinese art, dragons are often depicted chasing a golden, flaming pearl and this natural stone is associated with wisdom as well as hidden talent or beauty. Available from 6pm till 11pm.

PER PERSON · PARTIES OF TWO OR MORE

738

WITH BEVERAGE PAIRING

738

SMALL EAT

King crab crispy roll *(G)(S)(E)*

Chinese pear, apple & cucumber jelly, crystallized pumpkin seed

Dim sum trio

- Yunnan morel mushroom filled with abalone (S) (N) (SE) (C)
- sticky rice chicken with XO sauce, caviar (G) (F) (S) (E) (R)
- hand bag wagyu puff (G) (SO) (D) (E)

Hakkasan signature Peking duck *(G)(S)(SO)(SE)(E)(N) ♦*

pancake, cucumber, spring onion

- add 30g of caviar · 400

MAIN

Wok-seared Boston lobster *(G)(S)(D)(E)(SO)(C)*

persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth

Grilled black cod with truffle *(G)(S)(F)(SO)(SE)(E)*

Wok-fry Australian Wagyu tenderloin *(G)(N)(SO)*

Chinese yam, caramelized macadamia nut, spicy aged vinaigrette

XO

■ Sautéed seasonal white asparagus, morel mushroom, snake gourd, vegan XO sauce *(SO)*

rice cake, dried fig, butternut squash, beetroot, Chinese yam

Hokkaido scallop, fried organic trio rice *(S)*

conpoy crisp, celtuce, Jerusalem artichoke

■ VEGETARIAN

♦ SIGNATURE

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Chef's selection



VEGETARIAN



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À LA CARTE

HAKKASAN SIGNATURE PEKING DUCK

Hakkasan signature Peking duck *(G)(S)(SO)(SE)(E)(N)* ✦

whole duck, with 16 pancakes & 30g of caviar — second course with a choice of XO sauce or ginger & spring onion. half duck, with 8 pancakes & 30g of caviar — second course with a choice of XO sauce or ginger & spring onion.

- whole • 698
- half • 388
- with caviar 30g (R) • whole • 1388
- with caviar 30g (R) • half • 1088

SOUP

Hot & sour with chicken <i>(G)(E)(SO)</i>	68
Royal sweetcorn with King crab <i>(S)(E)</i>	95
■ Vegetarian hot & sour	60
■ Chinese wild mushroom <i>(SO)(C)</i> red shiitake, morel mushroom, jade fungus	78
Lobster pumpkin <i>(S)</i> enoki mushroom, fermented yellow chilli	128

DIM SUM

Supreme dim sum platter <i>(SO)</i>	168
— kaffir lime lobster har gau (G) (S) (SE)	
— abalone, chicken shui mai with caviar (G) (S) (SE) (E) (R)	
— Galician seabass with fermented cabbage (G) (F) (S)	
— A5 Saroma wagyu with black bean sauce (G) (SO) (MU)	
■ Vegetarian dim sum platter <i>(SO)</i>	128
— fresh water chestnut, porcini mushroom with vegan XO (G) (SO) (V)	
— pak choi, white asparagus (G) (V)	
— sweetcorn, gong chai (G) (V)	
— mala lotus root, beancurd (G) (SE) (SO) (V)	

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À LA CARTE

DIM SUM • CONTINUED

Premium dim sum <i>(SO)</i>	148
– truffle Chilean seabass (G) (F) (S) (SE)	
– Hokkaido scallop, conpoy (G) (S)	
– chilli King crab (G) (S) (E)	
– wild fungus lotus root puff (G) (SO) (V)	
– Wagyu beef truffle puff (G) (SO) (D) (E)	
– sticky rice chicken, caviar, XO sauce (G) (F) (S) (E) (R)	
Golden “yuan bao” <i>(G)(S)(D)(E)(SE)(SO)(R)</i>	138
King crab, caviar, rice crisp	
■ Mooli puff <i>(G)</i>	65
■ Grilled vegetarian Shanghai dumpling <i>(G)</i>	75
Sticky rice chicken <i>(G)(F)(S)(E)(R)</i>	128
caviar, XO sauce	

JASMINE TEA SMOKED WAGYU BEEF RIBS

Jasmine tea smoked Wagyu beef ribs <i>(G)(SO)</i> ✦	178
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.	

SALAD

Crispy duck salad <i>(G)(S)(N)(E)(SO)(SE)</i> ✦	178
pomelo, pine nut, shallot	
■ Quinoa salad	108
baby spinach, beetroot, lemongrass dressing	
■ Lotus root, mizuna & ice plant salad <i>(G)(SO)(SE)(N)(R)</i>	118
watermelon, beetroot, cilantro sesame dressing	
Lobster salad <i>(S)</i>	268
nashi pear, sweet melon, dragon fruit, black lime dressing	

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À LA CARTE

SMALL EAT

 Stir-fry vegetable & pine nut lettuce wrap (G)(N)(SO) 88
Soft shell crab (G)(S)(D)(E) 135 chilli, curry leaf
Crispy tiger prawn (G)(S)(D)(E) 128 pandan leaf, chilli
Prawn fritter with truffle (G)(S)(D)(E)(SE) 168
Lychee lobster (G)(S)(E)(SE) 145 yuzu pearl
Crispy spicy beef (G)(S)(SO)(E)(SE)(SU) 148
Yunnan morel mushroom filled with abalone (S)(N)(SE)(C) 158 jade fungus, asparagus
Free range baby chicken (E) 118 shallot crisp, spring onion, garlic

GRILLED CHILEAN SEABASS WITH HONEY

Grilled Chilean seabass with honey (G)(F)(S)(N)(SO)(SE) ♦ 298 organic honey. Incorporating local honey from the bees in high mountains in the UAE from the traditional Sidr tree, and seabass that has been certified to the MSC Fisheries Standard to ensure the long-term stock of this species. A truly sustainable dish.

FISH

Grilled black cod with truffle (G)(S)(F)(SO)(SE)(E) 388
Galician wild seabass (F)(C)(E) 298 chinese yam, heirloom carrot, green mustard, sour plum broth



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SEAFOOD

Spicy prawn <i>(S)(N)(D)(E) ✦</i> roasted almond	178
Alaskan King crab with chilli <i>(G)(S)(F)(SO)(E)</i>	428
Seared Hokkaido scallop <i>(G)(S)(SO)(E)(D)</i> plum sauce with crushed black pepper	228
Truffle lobster noodle <i>(G)(S)(SO)(E)</i> truffle shave, supreme stock	598
Wok-seared Boston lobster <i>(G)(S)(D)(E)(SO)(C)</i> persimmon, brown pear, celtuce, mala gao crumble, spicy lobster broth	428
Alaskan King crab leg <i>(G)(S)(N)(SO)(SE)(D)</i> black bean, chilli	428

TOFU & VEGETABLE

■ Truffle beancurd wrap, mushroom stir-fry <i>(G)(N)(SO)</i> chestnut, black winter truffle shave	128
■ Stir-fry lotus root & asparagus black pepper	82
■ Tofu, aubergine & mushroom <i>(G)(SO) ✦</i> chilli, black bean sauce	98
■ Spinach mapo tofu <i>(G)(SO)(E)</i> local chestnut mushroom	88
■ Four style vegetable stir-fry <i>(G)(SO)</i> Szechuan sauce, shimeji, tofu, asparagus, yam bean	82
Shanghai pak choi — oyster sauce (S) — ginger (V) — garlic (V)	78

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À LA CARTE

XO

- Sauteed seasonal white asparagus, morel mushroom, snake gourd, vegan XO sauce (SO) 118
rice cake, dried fig, butternut squash, beetroot, Chinese yam

WOK-SEARED A5 SAROMA TENDERLOIN

- Wok-seared A5 Saroma tenderloin 798
pickled radish, spicy tangerine sauce. Exceptional A5 Saroma Wagyu, wok seared to intensify its rich marbling, paired with house made pickled radish for a balanced bite. Finished with a bold spicy tangerine sauce, crafted from sun ripened citrus. Sourced from the Saroma region of Hokkaido, This dish celebrates culinary artistry with conscious sourcing.

MEAT

- Wagyu short rib (G)(N)(SO)(SE) 468
mala spice, pumpkin crisp, heirloom carrot
- Wagyu rib eye (G)(SO)(F) 398
osmanthus sauce
- Wok-fry Mongolian beef (C)(E)(D) 228
- Stir-fry black pepper rib eye beef (G)(D)(E)(SO) ★ 248

POULTRY

- Sweet & sour chicken with pomegranate (E) 145
- Roasted chicken in satay sauce (G)(N)(SO)(SE) 138
- Stir-fry chicken (G)(N)(SO)(SE)(E)(SU) 148
black vinegar, caramelized walnut
- Smoked duck (G)(S)(N)(SO)(SE) 268
kumquat, shredded duck cucumber roll, spicy peanut sauce

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À LA CARTE

NOODLES & RICE

XO

	Rock shrimp XO fried rice <i>(S)(F)(D)</i> sakura shrimp	128
	Hokkaido scallop, fried organic trio rice <i>(S)</i> conpoy crisp, celtuce, Jerusalem artichoke	128
■	Edamame egg fried rice <i>(E)</i>	68
■	Steamed jasmine rice	45
	Hakka noodle <i>(G)(S)(SO)(SE)(E)</i> ✦ shimeji, beansprout	95
	“Yin Yang” flat rice noodles, A5 Saroma rib eye <i>(G)(SO)(S)(SE)</i> black bean sauce	158



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DESSERT

DESSERT

- | | | |
|---|--|-----|
| | Truffle blossom <i>(D)(SO)</i> | 89 |
| | tofu & opalys cream, truffle whipped ganache, lychee jasmine gel | |
| | — Recommended tea: Milk Oolong Tea • 38 | |
| ■ | Mandarin & coconut | 65 |
| | mandarin textures, frozen coconut cream, exotic granita | |
| | — Recommended tea: Sapphire Jasmine Needle (cold brew) • 38 | |
| | Sweet caviar <i>(G)(D)(E)(SO)</i> | 89 |
| | espresso, chocolate mousse | |
| | — Recommended tea: Majestic Earl Grey • 38 | |
| | Hakka Platter <i>(G)(N)(D)(E)(SO)</i> | 168 |
| | Selection of mini desserts | |
| | — Spikey lemon | |
| | — Milk chocolate & hazelnut parfait | |
| | — Sweet caviar | |
| | — Feng li Su | |
| | — Souffle mandarin & ginger | |
| ■ | Nashi & osmanthus <i>(E)</i> | 68 |
| | poached nashi pear in osmanthus, citrus cream, guava & yuzu sorbet | |
| | — Recommended tea: Organic Oolong • 38 | |
| ■ | Milk chocolate & hazelnut parfait <i>(G)(N)(D)(E)(SO)</i> ✦ | 68 |
| | salted caramel, warm chocolate praline sauce | |
| | — Recommended tea: Da Fo Long Jing • 38 | |
| | Spikey lemon <i>(N)(D)(E)(SO)</i> ✦ | 68 |
| | yuzu cremeux, calamansi gel, white chocolate mousse | |
| | — Recommended tea: Yunnan Rare Wild Buds • 38 | |
| ■ | Selection of ice cream and sorbet <i>(N)(D)(SE)(SO)</i> | 58 |
| | for 3 scoops | |

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DESSERT

AFTER-DINNER COCKTAILS

Smoked Rum Old Fashioned <i>(D)</i>	190
Ron Zacapa 23yrs rum, chocolate liqueur, chocolate bitters, orange, Ardbeg Uigeadail mist	
Kafei Maoxian	95
Pandan Havana 3yrs, coffee liqueur, espresso, Cointreau	



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TEA, COFFEE & BAR

BLUE TEA

Organic Oolong Wuyi, China	38
Tie Guan Yin Anxi, Fujian, China	38

GREEN TEA

Jasmine Phoenix pearls Fujian, China	38
Eight Treasure China	38
Da Fo Long Jing Zhejiang, China	38

WHITE TEA

Sapphire Jasmine Needle China	38
Yunnan Rare Wild Buds Yunnan, China	38

DARK TEA

Organic English Breakfast Assam, India	38
Organic Golden Yunnan Yunnan, China	38
Majestic Earl Grey Germany	38

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TEA, COFFEE & BAR

FLOWER TEA

All of our tea and coffee are sustainably sourced with highest quality.

Organic Camomile Fayoum, Egypt	38
Organic Mint Duo North Africa	38

COFFEE

Decaffeinated coffee and non-dairy milk are available upon request.

Espresso	36
Double espresso	41
Cappuccino	38
Caffè latte	38
Macchiato	36

DIGESTIF

Antica Formula Carpano Vermouth 30ml · 16.5%	80
Amaro Montenegro 30ml · 23%	60
Aperol 30ml · 11%	60
Jägermeister 30ml · 35%	75
Fernet Branca 30ml · 39%	75
Pimm's Cup 30ml · 25%	60

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TEA, COFFEE & BAR

DIGESTIF • CONTINUED

Limoncello	75
30ml • 30%	

LIQUEURS

Amaretto Disaronno	70
30ml • 28%	

Baileys	85
30ml • 17%	

Cointreau	85
30ml • 40%	

Drambuie	75
30ml • 40%	

Frangelico	85
30ml • 20%	

Grand Marnier	90
30ml • 40%	

Kahlúa	70
30ml • 20%	

Galliano	75
30ml • 42.3%	

COGNAC

Hennessy VSOP	100
30ml • 40%	

Hennessy XO	320
30ml • 40%	

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TEA, COFFEE & BAR

COGNAC · CONTINUED

Rémy Martin VSOP 30ml · 40%	145
Rémy Martin XO 30ml · 40%	290
Rémy Martin Louis XIII 30ml · 40%	4500

ARMAGNAC

Castarede Napoleon 15 yrs 30ml · 40%	130
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GRAPPA

Nonino il Moscato di Monovitigno 30ml · 41%	100
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TEQUILA

Don Julio Reposado 30ml · 38%	140
Don Julio Añejo 30ml · 30%	160
Don Julio 1942 30ml · 38%	360
Patrón XO Café 30ml · 35%	70
Patrón Añejo 30ml · 40%	150

 VEGETARIAN  SIGNATURE

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TEA, COFFEE & BAR

TEQUILA • CONTINUED

Patrón Gran Platinum 30ml • 40%	270
Patrón Gran Burdeos 30ml • 40%	650

RUM

Ron Zacapa 23 yrs 30ml • 40%	115
Ron Zacapa XO 30ml • 40%	185

WHISKEY

Dalmore Cigar Malt 30ml • 44%	220
Glenfiddich 15 yrs 30ml • 40%	160
Macallan Double Cask 18 yrs 30ml • 43%	450
Octomore 12 yrs 30ml • 59.1%	360
Johnnie Walker Blue Label 30ml • 40%	380

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BAR

SIGNATURE COCKTAILS

Elegant and timeless, rooted in Hakkasan heritage

Smoky Negroni <i>(SU)</i>	120
Nikka from the Barrel, umeshu plum, Campari, Mancino Rosso	
Wildflower	110
Hendrick's, elderflower, lychee, ginger, basil, cucumber	
2.0	80
Altos Blanco, lychee liqueur, lime, coconut	
Mistress of Deception	150
Ketel One, Aperol, passion fruit reduction, Moët & Chandon Brut, pomegranate	
Lychee Martini	80
Ketel One, lychee liqueur, lychee, grapefruit bitters, hibiscus air	
Tangerine Shiso Collins	120
Roku, shiso bitters, mandarin, soda	
Silk Road Margarita <i>(N)</i>	85
Pistachio infused Altos Blanco, pineapple juice, cardamom, lime, agave	
Yuzu Old Fashioned <i>(D)</i>	90
Bulleit, chocolate liqueur, yuzu, chocolate bitters	

SEASONAL PLAY

Innovative mixology inspired by bold flavours and spice

Red Thread	85
Havana Club 3yrs, Sailor Jerry, strawberry, 5 spice, 8 treasure green tea	
Phoenix Flare <i>(D)</i>	100
Altos Blanco, Se Busca Joven, sichuan pepper, coriander, chilli, agave	
Fortune Cookie <i>(D)</i>	95
Osmanthus infused 1615, oriental white sangria, green apple, goji foam	
Imperial Ember <i>(SU)</i>	80
Altos Blanco, pumpkin, mushroom sake, bell pepper, red rice	

 VEGETARIAN

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BAR

HAKKASAN TEA CEREMONY

Hakkasan Tea Ceremony *(N)* 90
Jasmine infused Ketel One, pear liqueur, peach, almond. A refined interpretation of the traditional tea ritual, infused with delicate notes of peach and almond. Designed to be shared as part of a classic Chinese experience.

CHINESE ICED TEA

Crafted in-house for pure refreshment. Floral, zesty and fruity

Hua 60
Hibiscus, pink peppercorn, 5 spice, 8 treasure green tea, rhubarb tonic

Lavender Mist 60
Sapphire jasmine needle, lavender, apple

No Long Martini *(D)* 60
Milk Oolong tea, caramelized pineapple, goji

NON-ALCOHOLIC

Sophisticated beverages from the finest range of non-alcoholic spirits

Juzi Spritz 70
0% ABV Italian Spritz, peach, orange juice, lemonade

Virgin Hakka 60
Lychee, passion fruit, coconut cream

Wild Bellini *(SU)* 85
Wild Idol Rosé, peach, raspberry pearls

KOMBUCHA

Fermented non alcoholic flavoured black tea

Hakkasan Lychee & Hibiscus 60

Yuzu & Chilli 60

FRESH JUICES

30

Orange

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BAR

FRESH JUICES • CONTINUED

Green Apple

Passion Fruit

Pink Grapefruit

Watermelon

SOFT DRINKS

290ml 30

Pepsi

Pepsi zero

SOFT DRINKS

200ml 35

Franklin & Sons Soda Water

Franklin & Sons Tonic

Franklin & Sons Tonic Light

Franklin & Sons Lemonade

Franklin & Sons Ginger Ale

Franklin & Sons Ginger Beer

WATER

Voss Still

Norway • 800ml

45

Voss Sparkling

Norway • 800ml

49

 VEGETARIAN

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BAR

ZERO PROOF SPRITS

30ml 55

Sea Arch Coastal Juniper
UK

Lyres Dry London
Australia

Lyres Italian Spritz
Australia

ZERO PROOF SPARKLING

Wild Idol Sparkling Rose 105
Germany · 125ml

ZERO PROOF BEER

Bière Des Amis 0% 60
Belgium · 330ml bottle



VEGETARIAN



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