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London, Hanway Place

London, Mayfair

Las Vegas

Miami

New York

San Francisco

Mumbai

Abu Dhabi

Doha

Dubai

Shanghai

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## Hakkasan Las Vegas Signature Menus

Applicable taxes will be included on each check.

\*Consuming Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

November 2018

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## Signature menu

188 per person  
available for parties of two or more

Signature wine pairing  
78 per person

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Amuse bouche

Foie gras with crispy duck in black sesame roll

Small eat

Hakka steamed dim sum platter \*  
har gau, scallop shumai, Chinese chive dumpling,  
prawn and chicken dumpling with pak choi

Crispy duck salad \*  
with pomelo, pomegranate and pine nut

Crispy prawn with pineapple

Main

Wok-seared Wagyu beef \*

Stir-fry lobster with sweet and spicy sauce and cashew nut

Steamed Alaskan king crab legs  
with black bean chili sauce

Black truffle roasted duck \*

Four style vegetable in Szechuan sauce <sup>v</sup>

Egg and scallion fried rice <sup>v, G</sup>

Dessert

Chef's selection

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## Signature menu

148 per person  
available for parties of two or more

Signature wine pairing  
78 per person

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### Small eat

Hakka steamed dim sum platter \* \*  
har gau, scallop shumai, Chinese chive dumpling,  
prawn and chicken dumpling with pak choi

Crispy fried prawn dumpling with plum sauce

Crispy duck salad \*  
with pomelo, pomegranate and pine nut

### Main

Roasted silver cod with Champagne and honey \*

Stir-fry black pepper beef ribeye with merlot \* \*

Stir-fry lobster with sweet and spicy sauce and cashew nut

Three style mushroom stir fry <sup>V, G</sup>  
with gai lan stalks and macadamia nut

Prawn fried rice

### Dessert

Chef's selection

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## Signature menu

128 per person  
available for parties of two or more

Signature wine pairing  
78 per person

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### Small eat

Hakka steamed dim sum platter \* \*  
har gau, scallop shumai, Chinese chive dumpling,  
prawn and chicken dumpling with pak choi

Stir-fry mushroom lettuce wrap <sup>V</sup>  
with pistachio, tofu and pine nut

Fried soft shell crab with curry leaf and chili <sup>G</sup>

### Main

Roasted Chilean seabass with honey

Spicy prawn \* <sup>G</sup>  
with lily bulb and almond

Mongolian style beef tenderloin \* <sup>G</sup>

Four style vegetable in Szechuan sauce <sup>V</sup>

Egg and scallion fried rice <sup>V, G</sup>

### Dessert

Chef's selection

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## Signature menu

88 per person  
available for parties of two or more

Signature wine pairing  
78 per person

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### Small eat

Hakka steamed dim sum platter \* \*  
har gau, scallop shumai, Chinese chive dumpling,  
prawn and chicken dumpling with pak choi

Grilled pork ribs with sweet plum and Chinese clove

Salt and pepper squid

### Main

Sanpei chicken claypot  
with Thai sweet basil

Chaozhou style seabass

Sweet and sour pork with pomegranate <sup>G</sup>

Four style vegetable in Szechuan sauce <sup>V</sup>

Egg and scallion fried rice <sup>V, G</sup>

### Dessert

Chef's selection

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## Signature menu

### Vegetarian

78 per person

available for parties of two or more

Signature wine pairing

78 per person

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### Small eat

Vegetarian steamed dim sum platter <sup>V</sup>

morel mushroom dumpling, vegetarian duck dumpling,  
vegetarian chicken dumpling, crystal vegetable dumpling

Pan-seared vegetable Shanghai dumpling <sup>V</sup>

### Main

Tofu, aubergine and shiitake mushroom claypot in black bean sauce \* <sup>V</sup>

Three style mushroom stir fry <sup>V, G</sup>

with gai lan stalks and macadamia nut

Pak choi with garlic <sup>V</sup>

Vegetarian chicken in black pepper sauce <sup>V</sup>

Hakka noodle \* <sup>V</sup>

with mushrooms, egg and Chinese chive

### Dessert

Chef's selection

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Hakkasan Las Vegas  
A La Carte

			USD
Only At Vegas 獨在拉斯維加斯	菠蘿汁脆皮蝦球	Crispy prawn with pineapple	22
	包羅萬有	Braised supreme seafood in abalone dressing	45
Small Eat 开胃菜	四式點心拼	Hakka steamed dim sum platter * ✳ har gau, scallop shumai, Chinese chive dumpling, prawn and chicken with pak choi dumpling	29
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel mushroom dumpling, vegetarian duck dumpling, vegetarian chicken dumpling, crystal vegetable dumpling	26
	上海雞鍋貼	Pan-seared Shanghai dumpling	14
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling <sup>V</sup>	13
	沙律香酥鴨	Crispy duck salad ✳ with pomelo, pomegranate and pine nut	31
	香酥鴨卷	Crispy duck roll	14
	椒鹽鮮魷	Salt and pepper squid	18
	丁香梅子燒排骨皇	Grilled pork ribs with sweet plum and Chinese clove	25
	金絲脆皮海蝦棗	Crispy fried prawn dumpling with plum sauce	25
	西施金絲軟壳蟹	Fried soft shell crab with curry leaf and chili <sup>G</sup>	18
	黑芝麻鵝肝片皮鴨	Foie gras with crispy duck in black sesame roll	13
	豉味爆豆蔬	Stir-fry mushroom lettuce wrap <sup>V</sup> with pistachio, tofu and pine nut	17
	香茅沙津菜	Green salad with asparagus, mountain yam and ginger lemongrass vinaigrette <sup>V, G</sup>	21



			USD
Soup 汤	雞絲酸辣湯	Hot and sour soup with chicken	12
	湘州素酸辣湯	Vegetarian hot and sour soup <sup>V</sup>	12
	鮮蟹肉粟米湯	Crab meat and sweet corn supreme soup <sup>G</sup>	18
	白雲椰香龍蝦湯	Steamed lobster soup with fresh coconut	19
Fish 鱼	香檳汁燒銀鱈魚	Roasted silver cod with Champagne and honey ✱	45
	蜜汁燒鱈魚	Roasted Chilean seabass with honey	42
	潮州鱈魚煲	Chaozhou style seabass in claypot	38
	三杯鱈魚球	Sanpei Chilean seabass with Thai basil and Szechuan peppercorn	38
Seafood 海鮮	咖哩汁泡海蝦球	Spicy prawn ✱ <sup>G</sup> with lily bulb and almond	32
	蒜香豉味蒸雪蚧	Steamed Alaskan king crab legs with black bean chili sauce	48
	腰果干燒龍蝦球	Stir-fry lobster with sweet and spicy sauce and cashew nut	60
Poultry 家禽	魚子醬北京烤鴨	Peking duck with Tsar Nicoulai Reserve caviar * whole duck served in two courses first course served with 16 pancakes, cucumber, scallion and 30g caviar second course stir-fried with choice of XO sauce or black bean sauce	255
	魚子醬北京烤鴨	Half Peking duck with Tsar Nicoulai Reserve caviar * half duck served with 8 pancakes, cucumber, scallion and 15g caviar	138
	黑松露挂爐燒肥鴨	Black truffle roast duck ✱	68
	琵琶挂爐燒肥鴨	Pipa duck ✱	38
	金桔芥辣燒鴨	Crispy roasted duck with kumquat and Chinese mustard	39
	三杯龍庚雞煲	Sanpei chicken claypot with sweet Thai basil	29
	脆皮甜梅芒果雞	Crispy chicken with mango and plum sauce	26
	沙爹脆皮吊燒雞	Roasted chicken with satay sauce	29
茶香太爺雞	Jasmine tea-smoked chicken	28	

			USD
Meat 肉类	黑椒紅酒牛仔粒	Stir-fry black pepper beef ribeye with merlot * ✱	38
	金茹香煎神戶牛	Wok-seared Wagyu beef *	78
	石榴咕嚕肉	Sweet and sour pork with pomegranate <sup>G</sup>	28
	蒙古青椒煎牛柳	Mongolian style beef tenderloin * <sup>G</sup>	35
Tofu 豆腐	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in black bean sauce ✱	21
	麻婆豆腐	Szechuan mabo tofu with minced beef	24
	紅燒黃金豆腐	Wok-seared tofu with shiitake mushroom and sugar snap <sup>V</sup>	22
		All tofu dishes can be prepared vegetarian upon request	
Vegetable 蔬菜	黑椒炒齋雞	Vegetarian chicken in black pepper sauce <sup>V</sup>	22
	蘭度夏果燒野珍菌	Three style mushroom stir fry ✱ <sup>V, G</sup> with gai lan stalks and macadamia nut	26
	攪菜百合四季豆	Stir-fry French bean <sup>V</sup> with lily bulb and preserved olive	17
	醬爆四寶蔬	Four style vegetable in Szechuan sauce <sup>V</sup>	17
	白菜苗	Pak choi with a choice of oyster sauce, steamed <sup>V, G</sup> , garlic <sup>V, G</sup> or ginger <sup>V, G</sup>	13
Noodle and Rice 飯/面	蝦仁炒飯	Prawn fried rice	35
	鹹魚雞粒飯	Chicken and salted fish fried rice <sup>G</sup>	18
	蛋炒飯	Egg and scallion fried rice <sup>V, G</sup>	15
	絲苗白飯	Steamed jasmine rice <sup>V, G</sup>	5
	客家炒拉麵	Hakka noodle ✱ <sup>V</sup> with mushrooms, egg and Chinese chive	22