

The story

Founded in London in 2001, Hakkasan celebrates Cantonese cuisine through traditional techniques plus the finest ingredients and contemporary flair only found at Hakkasan.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern Cantonese dishes.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured at Hakkasan globally alongside "only at" dishes created exclusively for each location.

Enjoy the world of Hakkasan in every detail, from scent to sound to the last artful bite, the team carefully crafts a truly immersive journey.

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All prices are in Indonesian Thousand's Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

May 2019

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.

* Signature dishes
v Vegetarian dishes

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.

Signature menus

Phoenix

The mythical bird is a symbol of the sun, a bearer of good fortune and longevity

IDR 788 per person
for parties of two or more

Small eat
小吃

珍品四式点心

Supreme dim sum platter

scallop shui mai
seabass, celery and water chestnut
truffle har gau
lobster, crab and shiitake

千层萝卜酥

Daikon roll

with preserved turnip and spring onion

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap

Main
正餐

川辣智利鲈鱼球

Stir-fry Chilean seabass with Sichuan pepper
with sweet basil and spring onion

蒜香芝麻脆皮烧鸡

Crispy roasted chicken with garlic and sesame

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye with merlot ✪

咖喱汁虾球

Spicy prawn ✪
with almond

时日蔬菜

Chinese vegetable ^v
with ginger

黄金蛋炒饭

Spring onion and egg fried rice

Dessert
甜品
choose one
任选一道

焦糖芭菲

Chocolate peanut

caramel parfait, crystalised peanut, salted chocolate sauce

橙香蛋挞

Egg custard nest

mandarin Sichuan sorbet, caramelized pastry, vanilla custard

Lotus ^V

The water lily plant is a promise of truth, purity and enlightenment

IDR 498 per person

Small eat 小吃	斋点心拼	Vegetarian dim sum platter morel crystal Sichuan mabo with yam bean truffle beancurd roll preserved olive, Chinese chive and sugar snap
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap
	千层萝卜酥	Daikon roll with preserved turnip and spring onion
Main 正餐	天白菇豆腐煲	Tofu, aubergine and mushroom claypot ✨ with chilli and black bean sauce
	酱爆炒四蔬	Four style vegetable in Sichuan sauce asparagus, yam bean, shimeji mushroom and tofu
	夏果三菇玉兰度	Three style mushroom with gai lan and macadamia nut
	黑椒莲藕芦笋	Stir-fry lotus root and asparagus with black pepper
	丝苗白饭	Jasmine rice
Dessert 甜品	精选雪芭	Selection of sorbet

Dragon

The enduring symbol of power, strength, vigilance and good luck

IDR 1088 per person
for parties of two or more

Small eat 小吃	珍品四式点心	Supreme dim sum platter scallop shui mai seabass, celery and water chestnut truffle har gau lobster, crab and shiitake
	香酥鸭沙律	Crispy duck salad ✨ with pomelo, pine nut and shallot
	金丝软壳蟹	Fried soft shell crab with red chilli and curry leaf
Main 正餐	XO酱炒龙虾	Stir-fry lobster tail with XO sauce
	蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✨
	桂花和牛粒	Osmanthus Wagyu beef rib eye
	蒜香芝麻脆皮烧鸡	Crispy roasted chicken with garlic and sesame
	时日蔬菜	Chinese vegetable ^v with ginger
	黄金蛋炒饭	Spring onion and egg fried rice
Dessert 甜品 choose one 任选一道	百香花	Passion flower passionfruit cremeux, passionfruit sorbet, milk chocolate leaf
	鲜果冰沙	Es teler avocado ice cream, pandan, jackfruit, young coconut

Only At Jakarta

Only At is a collection of dishes inspired by the region and crafted using the finest local ingredients. Unique to each restaurant location, Only At showcases the culinary talents of the Chef de Cuisine who works in harmony with the seasons to curate each dish.

		IDR
脆皮鹌鹑芋巢	Crispy quail egg puff	88
椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw	208
香辣南洋酱红星斑	Steamed red star grouper with kaffir sambal sauce	per 100g 180
粉丝焗珍珠龙虾	Mutiara lobster noodle	per 100g 220
XO西汁煎羊排	XO lamb chop with shiitake	328
药材盐焗黄油鸡	Sea salt baked yellow chicken with Chinese herb	788
鹅肝西汁牛片	Stir-fry rib eye beef with foie gras	580
芥末沙拉虾	Prawn with wasabi mayo	268

Supreme

Traditional Cantonese favourites with a Hakkasan flair.

鱼子酱片皮鸭	Hakkasan signature Peking duck ✪ with Giaveri Siberian caviar whole duck, with 16 pancakes and 20g caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	(半只 half)	888
		(一只 whole)	1580
金装佛跳墙	Monk jump over the wall double boiled soup with abalone, fish maw, dried scallop, sea cucumber and dried shiitake		1180
黄焖蟹肉官燕汤	Braised superior bird's nest in yellow broth with crab meat		480
黑菌烩二头鲜鲍	Braised whole abalone in black truffle sauce (2 head)		1500
白玉麒麟二头鲜鲍	Abalone and shiitake mushroom (2 head) with dried scallop		1380
海味一品煲	Braised abalone with dried scallop and morel mushroom with fish maw, sea cucumber in supreme stock		1280

			IDR
Salad 沙拉	香酥鸭沙律	Crispy duck salad ✕ with pomelo, pine nut and shallot	198
	凉拌芦笋沙律	Supreme green salad ^V with lemongrass dressing	108
Soup 汤	蟹肉鱼鳔羹	Seafood soup with fish maw, dried scallop, sea cucumber and crab meat	158
	粟米龙虾羹	Lobster and sweet corn soup	188
	椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw	198
	鸡丝酸辣羹	Hot and sour soup with shredded chicken	98
	竹笙松茸菌汤	Chinese wild mushroom soup ^V with bamboo pith and shiitake mushroom	118
Dim sum 点心	脆皮鹌鹑芋巢	Crispy quail egg puff	88
	葱油生煎牛肉包	Pan-fry beef bun	108
	珍品四式点心	Supreme dim sum platter scallop shui mai seabass, celery and water chestnut truffle har gau lobster, crab and shiitake	398
	斋点心拼	Vegetarian dim sum platter ^V morel crystal Sichuan mabo with yam bean truffle beancurd roll preserved olive, Chinese chive and sugar snap	248
	炸点心拼	Fried dim sum platter roasted duck with pumpkin tea tree mushroom with foie gras Wagyu beef, eryngii, and black pepper	338

			IDR
Small eat 小吃	鹅肝脆皮鸭卷	Foie gras crispy duck wrap	178
	上海鸡锅贴	Pan-seared Shanghai dumpling	88

XO酱	XO sauce	per 10g	68
<p>Derived from the famous digestif Cognac and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China called it 'caviar of the East'.</p>			

鹅肝虾多士	Sesame prawn toast with foie gras	198
烧味双拼	Cantonese barbecue Kurobuta pork platter	208
金丝软壳蟹	Fried soft shell crab with red chilli and curry leaf	188
脆皮斑节虾	Crispy tiger prawn with pandan leaf, chilli and wheat flake	198
豉味爆豆蔬	Stir-fry vegetable and pine nut in lettuce wrap ^v	98

Live fish and seafood 生猛海鲜 served whole per 100g	红星斑	Red star grouper steamed with soya sauce and spring onion	168
	老虎斑	Tiger grouper steamed with soya sauce and spring onion	88
	笋壳鱼	Kobe fish	118

香辣南洋酱红星斑	Steamed red star grouper with kaffir sambal sauce	180
<p>When traditional Indonesian sambal sauce meets with modern Cantonese cuisine. The Indonesian grouper from Kalimantan is steamed with kaffir lime.</p>		

珍珠龙虾 蒜茸蒸 炒白胡椒	Mutiara lobster steamed with garlic stir-fry with white pepper	220
粉丝焗珍珠龙虾	Mutiara lobster noodle	220

			IDR
Fish 鱼	蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✪	428
	香檳焗銀鱈魚	Roasted silver cod with Champagne and honey ✪	468
	XO 醬脆鱈魚	Crispy silver cod in XO sauce	478
	川辣鮭魚球	Stir-fry Chilean seabass with Sichuan pepper with sweet basil and spring onion	398
Seafood 海鮮	XO 醬炒龍蝦	Stir-fry lobster tail with XO sauce	488
	辣醬菠蘿炒蝦球	Stir-fry tiger prawn with pineapple	288
	咖哩汁蝦球	Spicy prawn ✪ with almond	350
Poultry 家禽	蒜香芝麻脆皮燒雞	Crispy roasted chicken with garlic and sesame	298
	台式三杯雞煲	Sanpei chicken claypot with sweet Thai basil, chilli and spring onion	248
	松露明爐燒鴨	Roasted truffle duck with mushroom tea tree	558
Meat 肉類	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye ✪ with merlot	428
	XO 西汁煎羊排	XO lamb chop with shiitake	328
	石榴咕嚕肉	Sweet and sour pork with pomegranate	168
	茶香熏牛粒	Jasmine tea smoked Wagyu beef rib ✪	388
	桂花和牛粒	Osmanthus Wagyu beef rib eye	758

			IDR
Tofu and Vegetable 豆腐和蔬菜	天白菇豆腐煲	Tofu, aubergine and mushroom claypot ✨ with chilli and black bean sauce	138
	四川麻婆豆腐	Sichuan mabo tofu with minced beef	128
	奶白菜	pak choi	88
	广东芥兰 蚝油, 姜汁, 蒜茸	gai lan with a choice of oyster sauce, ginger or garlic	88
	咸鱼白菜	Stir-fry pak choi with salted fish	108
	黑椒莲藕芦笋	Stir-fry lotus root and asparagus ^V with black pepper	128
	夏果三菇玉兰度	Three style mushroom ^V with gai lan and macadamia nut	128
	酱爆炒四蔬	Four style vegetable in Sichuan sauce ^V asparagus, yam bean, shimeji mushroom and tofu	268
贰菘蘭花苗	Stir-fry baby broccoli and preserved olive ^V with crispy seaweed and pine nut	128	
Noodle and Rice 面和米饭	客家中华拉面	Hakka noodle ✨ with shimeji mushroom, bean sprout and bonito	158
	星洲米粉	Singapore vermicelli with prawn and squid	168
	干贝鲍粒烩饭	Abalone and dried scallop fried rice	228
	黄金蛋炒饭	Spring onion and egg fried rice	108
	丝苗白饭	Jasmine rice ^V	28

