
Hakkasan Miami
A la Carte

Applicable taxes and 18% service charge will be added to all checks.

Hakkasan Miami March 2019

Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Several menu items contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy.

			USD
Supreme	魚子醬北京烤鴨	Peking duck with Osetra caviar (30g) *	198
Only at Fontainebleau The locally sourced ingredients that we use are subject to market availability	蜜汁乳香炒牛柳絲	Stir-fry shredded beef in Chinese honey with mandarin pancake	38
	蒙古風味金菇牛肉柳	Mongolian style beef with crispy enoki mushroom	48
	酥脆古法燒黑豬火腩	Crispy Kurobuta pork belly with basil cress	28
	金蒜古法蒸鱸魚	Steamed traditional Chilean sea bass with mushroom	52
	豉汁油爆鮮帶子涼瓜	Stir-fry scallop with bitter melon in black bean sauce	38
	南亞醬烤龍蝦尾秋葵	Baked Bahamas lobster tail with okra in Nyonya sauce	56
	脆皮辣芒果雞	Crispy spicy mango chicken	22
	爆炒藕片香煎和牛柳	Pan-fried Wagyu beef with lotus root in wine soy sauce	78

			USD
Soup	雞絲酸辣羹	Hot and sour soup with chicken, shiitake and tofu	14
	粟米蟹肉羹	Crab and sweet corn soup	19
	白竹笙野菌羹	Chinese mushroom soup	16
Small Eat	四式蒸點心拼	Dim sum platter Har gau, scallop shui mai, Chinese chive dumpling black pepper duck and pumpkin dumpling	28
	四式素點心拼	Vegetarian dim sum platter ^V Three style mushroom dumpling, black rice vegetable dumpling crystal black truffle with edamame dumpling, bean curd lotus roll	26
	茶香燻乳骨	Jasmine tea smoked organic pork ribs ✪	22
	香酥炸鴨卷	Crispy duck roll	16
	芝麻蝦多士	Sesame prawn toast	20
	椒盐鮮魷	Salt and pepper squid	20
	生煎鵝肝雞肉鍋貼	Pan-fried foie gras Shanghai dumpling	18
	上海齋鍋貼	Pan-fried vegetable dumpling ^V	12
	豉味野菌炒齋菘	Stir-fried mushroom lettuce wrap ^V	18
	蛋絲奶沙軟殼蟹	Crispy soft shell crab with butter and egg	22
	川香口水雞	Spicy Szechuan chicken	19
	茶香燻燒牛排骨	Smoked beef short ribs with jasmine tea	28
	杏仁雪梨蝦球	Crispy almond pear prawn	32
	传统北京烤鴨	Traditional roasted Peking duck	98

			USD
Salad	沙拉香酥鴨	Crispy duck salad * with pomelo, pine nut and shallot	26
	脆素方香芒拌沙拉	Green salad with crispy bean curd and mango in plum dressing ^v	20
Fish	台式三杯銀鱈魚	Stir-fry Chilean sea bass with sanpei sauce	40
	豉油皇煎封鯛魚	Seared yellow snapper with supreme homemade soya sauce	32
	炭烤蜂蜜智利鱈魚	Charcoal grilled honey Chilean sea bass	52
	香檳汁焗黑鱈魚	Charcoal grilled silver cod with Champagne and Chinese honey *	48
Seafood	椰子蘿望煮海蝦	Spicy assam prawn with coconut	36
	剝椒蒸波士頓龍蝦	Steamed lobster with homemade chili sauce	60
	咖喱汁蝦球	Spicy prawn * with lily bulb and almond	36
	脆玉X.O鮮海蝦煲	Stir-fry tiger prawn with zucchini in XO sauce	36
	極品醬爆龍蝦球	Stir-fry Bahamas lobster meat in XO sauce	58
	麻辣毛豆煎帶子	Spicy pan-fried scallop with edamame	38
	天府帶子	Pan-fried scallop with braised assorted mushrooms	38

			USD
Poultry	三杯汁滑雞煲	Sanpei chicken claypot with sweet basil, chili and spring onion	24
	琵琶挂爐燒鴨	Roasted Pipa duck ✪	36
	沙爹脆皮燒雞	Roasted chicken in satay sauce	22
	黑松露挂爐燒肥鴨	Black truffle roasted duck ✪ with tea plant mushroom	62
	彩椒腰果宮保雞	Szechuan style sautéed diced chicken with dried chili	22
	橙花麒麟香脆雞	Crispy orange chicken	22
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Meat	陈皮橙香脆牛柳	Crispy beef tenderloin with tangerine peel	38
	黑椒牛柳粒	Stir-fry black pepper beef with Merlot ✪	48
	川椒醬尖椒炒牛柳	Stir-fry beef with shishito peppers in Szechuan peppercorn sauce	38
	柚子香脆咕嚕肉	Sweet and sour black berkshire pork with pomelo	24
	干鍋嫩筍辣羊柳	Stir-fry spicy lamb with baby bamboo shoot	38
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Tofu	天白菇茄子豆腐煲	Tofu, aubergine and Japanese mushroom claypot ✪ with chili and black bean sauce	24
	三杯豆腐煲	Sanpei tofu with butter squash in claypot	20
	陳麻婆豆腐	Szechuan Mabo tofu with minced beef	24

			USD
Vegetable	干煸楠菜四季豆	Stir-fry French bean with preserved olives ^V	18
	夏果滑炒野菌	Three style mushroom stir-fry ^V with gan lai, lily bulb and macadamia nut	38
	醬燒茄子	Stir-fry eggplant in king soya sauce ^V	18
	菜芯	Choy sum ^V	18
	白菜苗	Baby pak choi ^V	18
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Zai Choi	醬爆四寶蔬	Four style vegetables in sweet Szechuan sauce ^V	16
	甜豆彩椒炒素雞	Stir-fry black pepper vegetarian chicken ^V	22
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Rice and Noodle	極品醬楊州炒飯	Yeung Chow fried rice with homemade XO sauce	20
	蔥花蛋炒飯	Spring onion egg fried rice	12
	濃湯金云龍蝦麵	Maine lobster noodle	68
	黑椒鴨柳烏冬麵	Stir-fry udon noodle with duck and black pepper	26
	新洲炒米粉	Singapore vermicelli with prawn and squid	18
	黑椒三菇炒拉麵	Hakka noodle ✳ with shimeji mushroom and beansprout	17
	甜豆雞丁炒飯	Chicken fried rice with sugar snap peas	20
	芋香梅菜炒飯	Taro root vegetable fried rice	16
	松露牛肉炒飯	Beef fried rice with black truffle	22
	絲苗白飯	Jasmine rice	6



Signature menu

USD 78 per person
available for parties of four or more

Appetizer

Vegetarian dim sum platter

Green salad with crispy bean curd and mango in plum dressing ^v

Pan-fried vegetable dumplings

Stir-fry mushroom lettuce wrap ^v

Soup

Sweet corn soup

Main

Stir-fry black pepper vegetarian chicken

Stir-fry wild mushroom with yam bean

Tofu clay pot in black bean sauce

Stir-fry French bean with preserved olive

Rice

Taro root vegetable fried rice

Dessert

Chef's choice of dessert

Signature menu

USD 88 per person
available for parties of four or more

Appetizer

Dim sum platter

Crispy duck salad

Jasmine tea smoked beef shortribs

Salt and pepper squid

Main

Stir-fry tiger prawn with zucchini in XO sauce

Stir-fry Chilean sea bass with sanpei sauce

Crispy spicy mango chicken

Spicy pan-fried scallop with edamame bean

Vegetable

Baby pak choi

Chicken fried rice with sugar snap pea

Dessert

Chef's choice of dessert

Signature menu

USD 108 per person
available for parties of four or more

Appetizer

Dim sum platter

Crispy duck salad

Jasmine tea smoked ribs

Stir-fry honey beef shredded with pancake

Main

Charcoal grilled honey Chilean sea bass

Stir-fry Bahamas lobster meat with XO sauce

Black pepper beef tenderloin

Roasted satay chicken

Vegetable
and Rice

Stir-fry French bean with preserved olive

Yeung Chow fried rice with homemade XO sauce

Dessert

Chef's choice of dessert

Signature menu

USD 128 per person
available for parties of four or more

Appetizer

Dim sum platter

Green salad with crispy bean curd and mango in plum dressing ^v

Salt and pepper squid

Traditional roasted Peking duck

Main

Charcoal grilled silver cod with champagne and Chinese honey

Stir-fry Bahamas lobster meat with XO sauce

Stir-fry spicy lamb with spring bamboo shoot

Black pepper beef tenderloin

Vegetable and Rice

Stir-fry assorted mushroom with yam bean

Beef fried rice with black truffle

Dessert

Chef's choice of dessert

Signature menu

USD 168 per person
available for parties of four or more

Appetizer

Dim sum platter

Sesame prawn toast

Green salad with crispy bean curd and mango in plum dressing ^v

Crispy Kurobuta pork belly with basil cress

Peking duck with Osetra Caviar (30g)

Main

Charcoal grilled honey Chilean sea bas

Spicy pan-fried scallop with edamame bean

Black pepper beef tenderloin

Baked Bahamas lobster tail with okra in Nyonya sauce

Vegetable and Rice

Stir-fry French bean with preserved olive ^v

Beef fried rice with black truffle

Dessert

Chef's choice of dessert

