

Living Living

The menu is designed to be shared amongst friends, consisting of smaller plates of Cantonese dishes inspired by the signature cuisine at Hakkasan and influenced by local flavours and ingredients. Dishes will arrive in a continuous flow from the kitchen, allowing you to explore our different cooking techniques.

Supreme

Supreme dim sum platter lobster dumpling, king crab dumpling, seabass dumpling, mediterranean red prawn truffle dumpling	€38
Steamed vegetarian dim sum platter ^v edamame and vegetable dumpling, wild mushroom dumpling, olive crystal dumpling, water chestnut and vermicelli dumpling	€22
Peking duck with Iranian Beluga caviar whole duck with 16 pancake and 30g Iranian Beluga caviar second course with a choice of black bean sauce or ginger and spring onion	€320
Warm seared beef with enoki mushroom	€59

Small eat

Crispy duck roll	€16
Grilled lamb dumpling	€16
Grilled Shanghai dumpling	€16
Smoked beef ribs with jasmine tea	€35
Vegetable stamagathi truffle roll ^v	€13.5
Sesame prawn toast	€20
Grilled vegetarian dumpling ^v with tomato, olive and feta	€13.5

Salad

Chilled lobster in spicy lemongrass	€48
Crispy duck salad with pomelo, pine nut and shallot	€26
Golden fried chicken and mango salad in sweet chilli	€20
Braised octopus with black Chinese vinegar	€24
Asparagus salad with sesame vinegar ^v	€16

Steam

Braised lamb in Chinese five spice	€25
Alaskan king crab with Szechuan pepper sauce	€51
Supreme fish in yellow bean sauce	€38

Grill

Rib eye beef skewer with black pepper sauce	€38
Grilled skate wing in emperor sauce	€35
Alaskan king crab with salt and pepper	€48
Octopus skewer in supreme barbecue sauce	€35
Mazzancolle king prawn with seven spice salt	€35
Grilled Chilean seabass in honey	€43

Roast

Chicken in satay sauce	€23
Black truffle roast duck with tea plant mushroom	€49
Crispy pork belly with sea salt	€25
Roasted silver cod with Champagne and honey	€43

Wok-fry

Salt and pepper squid	€20
Mongolian style lamb chop	€32
Stamnagathi and chayote in ginger [∨]	€9
Three style mushroom and chayote [∨] in preserved beancurd	€11

Toban

Rib eye beef in spicy bean sauce	€42
Tofu, aubergine and Japanese mushroom claypot [∨] with homemade tofu, chilli and black bean	€17
Seafood in yellow bean sauce	€40

Rice

Spring onion and egg fried rice	€13
Steamed jasmine rice [∨]	€9

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.

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

Dessert

Black tea	€17
chocolate sand, tea mousse, green apple, peanut caramel	
Namelaka yuzu	€17
coconut sorbet, sesame crumble, yoghurt tuille, meringue	
Jivara bomb	€18
milk chocolate, hazelnut praline, rice krispies	
Chocolate textures	€18
chocolate meringue, custard, feuilletine soil, caramelia cremeux	
Selection of ice cream and sorbet	€15

Prices include Municipal Tax & VAT.
Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice).