

Living Lines

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

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| Supreme dim sum platter seafood and olive dumpling, Chinese chive dumpling, har gau, dried scallop and corn dumpling | 310 |
| Warm seared Wagyu beef with lemongrass and soya | 495 |
| Peking duck with Prunier caviar whole duck with 16 pancakes and 30g Prunier caviar second course with a choice of black bean sauce or ginger and spring onion | 2800 |

Small eat

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| Crispy tiger prawn with wasabi and kumquat | 260 |
| Jasmine beef puff | 190 |
| Moroccan-style lamb dumpling | 190 |
| Golden fried soft shell crab | 250 |
| Salt and pepper squid | 210 |
| Vegetarian black truffle roll ^v | 170 |
| Vegetarian Shanghai dumpling ^v | 170 |

Salad

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| Crispy duck salad with pomelo, pine nut and shallot | 295 |
| Golden fried chicken and mango salad in sweet chilli | 180 |
| Rocket, black fungus and cherry tomato salad ^v | 120 |

Steam

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| Saint Pierre fish in Hong Kong black bean sauce | 390 |
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Grill

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| Rib eye beef skewer in black pepper | 230 |
| Grilled Chilean seabass in honey | 520 |
| Seared Mongolian lamb rack | 290 |
| Grilled Saint Pierre fish in ginger soya | 390 |
| Charred chicken satay skewer | 200 |

Roast

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| Pipa duck | 390 |
| Silver cod with Champagne and honey | 520 |
| Jasmine tea smoked pork ribs | 220 |

Wok-fry

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| Dover sole with XO sauce | 340 |
| Stir-fry asparagus with garlic [∨] | 160 |
| French bean with toban chilli [∨] | 120 |
| Spicy prawn with lily bulb and almond | 260 |
| Stir-fry scallop with almond flake and dry shrimp | 240 |

Toban

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|---|-----|
| Seafood toban in Assam sauce with fried bun | 280 |
| Aubergine and dry shiitake mushroom [∨] in black bean sauce | 160 |
| Sanpei poussin claypot with sweet basil, chilli and spring onion | 240 |

Rice

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| Steamed jasmine rice [∨] | 65 |
| Egg fried rice [∨] | 120 |
| Vegetable fried rice with preserved olive [∨] | 120 |

Dessert

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| Hazelnut and milk chocolate parfait salted caramel, hazelnut croquant | 180 |
| Lychee rose panna cotta ^v raspberry, rosewater, vanilla madeleine | 150 |
| Chocolate dumpling ^v with warm cinnamon and orange infusion | 150 |
| Lemon sesame tart meringue, tahini, garden geranium | 150 |
| Selection of ice cream and sorbet | 110 |

Ling Ling Experience

Available for parties of two or more

588 MAD per person

To start

Supreme dim sum platter

seafood and olive dumpling, Chinese chive dumpling,
har gau, dried scallop and corn dumpling

Jasmine beef puff

To continue

Charred chicken satay skewer

Seafood toban in Assam sauce
with fried bun

Stir-fry asparagus with garlic ^v

Egg fried rice ^v

To finish

Lemon sesame tart

meringue, tahini, garden geranium

Ling Ling Journey

Available for parties of two or more

888 MAD per person

To start

Supreme dim sum platter
seafood and olive dumpling, Chinese chive dumpling,
har gau, dried scallop and corn dumpling

Moroccan-style lamb dumpling

Vegetarian black truffle roll ^v

To continue

Pipa duck

Saint Pierre fish in Hong Kong black bean sauce

Stir-fry asparagus with garlic ^v

Spicy prawn
with lily bulb and almond

Egg fried rice ^v

To finish

choose one

Hazelnut and milk chocolate parfait
salted caramel, hazelnut croquant

Lemon sesame tart
meringue, tahini, garden geranium

