

Vegas Seven  
January 19, 2017



H A K K A S A N ✪ G R O U P

NEA&S NIGHTS

Hakkasan's "Only At" menu series highlights specific dishes that are unique to each of its 11 restaurant locations worldwide. The Las Vegas version, for example, offers seven signatures including stir-fried lobster in lemongrass with *tobiko* and a shrimp claypot with black pepper and vermicelli. And *only* at the modern Cantonese eatery in MGM Grand will you find a pre-dinner bite as enticing as **Crispy Quail with Chinese Wine and Chili Sauce** (\$18). Before heading up to the club, swing by the bar for a whole quail that has been quartered, prepared in Shaoxing wine and dredged in flour, then deep-fried and tossed with chili sauce. Hakkasan U.S. director of beverage Constantin Alexander suggests a glass of Perrier-Jouët Blason Rosé NV Champagne as an accompaniment (\$28). Between the bird and the bubbly, you'll be flying high in no time.

By **Xania Woodman**

Photography **Anthony Mair**

[ EAT THIS ]

# CRISPY QUAIL



HAKKASAN ✪ GROUP