

HAKKASAN

HAKKASAN'S EXECUTIVE CHEF ANDY TOH SET TO WOW WITH AN EXCITING NEW MENU AND AN UNMISSABLE FOUR HANDS CULINARY EXPERIENCE WITH WORLD-RENOWNED CHEF VICKY CHENG

Hakkasan's latest menu debuts in early October, followed by a one-of-a-kind culinary experience for two nights only from 21st to 22nd October

DUBAI, United Arab Emirates – On the heels of its one-star Michelin status, the award-winning Hakkasan Dubai is expanding its exquisite offerings with a range of new dishes from Executive Chef Andy Toh. Celebrating traditional techniques and the finest ingredients, Chef Andy has curated a menu filled with rich flavours and a nod to his roots. Highlights include the golden abalone pokets with caviar, a decadent grilled Japanese A5 striploin with local honey and xo sauce, and a wok-fry Galician wild seabass with a sour plum broth that was inspired by a hawker stall dish that was a favourite of Chef Andy's father.

The distinct new dishes come at an exciting time for Hakkasan, with an incredible four hands culinary collaboration taking place on Friday 21st and Saturday 22nd October with one Michelin star Chef Vicky Cheng of Hong Kong's acclaimed VEA Restaurant. Renowned for Chef Vicky's bi-weekly changing degustation menu and use of rare Chinese ingredients, VEA has been a mainstay on Asia's 50 Best Restaurants list. This will be the first time Chef Vicky has cooked for the diners of Dubai.

Taking place for two nights only, the two leading culinary talents will unite to serve an unforgettable eight-dish menu. Combining Chef Vicky's contemporary "Chinese x French" gastronomy with Chef Andy's modern approach to Cantonese cuisine, featuring the most exceptional ingredients, the four hands dinner promises to be a memorable experience.

Each evening diners are invited to embark on a culinary journey, featuring specially crafted dishes delivered through the lens of each chef. Diners can expect a mix of signature and unexpected dishes from Chef Andy, including the popular Peking duck, as well as wok-fried wild carabineros with green asparagus, lily bulb and kam heong sauce. Chef Vicky's creations include a seasonal fish with Sichuan chili oil and fermented cabbage, as well as fish maw with oscietra caviar and quinoa. Both chefs will all present a special collaboration dish of beef "char siu".

Born in Hong Kong and raised under Western influences, Vicky Cheng started off as a young chef classically trained under some of the most highly revered and respected French chefs, including Michelin-starred chef Daniel Boulud from New York. He acquired knowledge and principles that laid the foundation for the culinary excellence he displays at VEA Restaurant today.

In an inventive approach, Chef Vicky combines French gastronomic techniques of great precision and finesse, with an emphasis on the use of fresh, authentic and seasonal products from in and around Hong Kong, embracing his Asian roots and heritage. At VEA Restaurant, the meticulously crafted tasting menu centres around a unique culinary philosophy of “Chinese x French”. Behind each dish are Chef Vicky’s life stories that he hopes will deliver an experience that touches diners’ hearts.

After years of working and refining his culinary techniques at various kitchens overseas, Chef Vicky came back to settle in in Hong Kong in 2011. His culinary philosophy has led to great recognition, with many accolades in Asia and abroad. VEA Restaurant has held one Michelin star since 2017 and is currently #63 on Asia’s 50 Best Restaurants. In addition, another of Chef Vicky’s restaurants, WING, also makes the list at #34 and is currently #100 on the coveted World’s 50 Best list.

Chef Andy Toh has worked with Tao Group Hospitality for the last 10 years, achieving the status of Executive Chef of Hakkasan Dubai in September 2016. Celebrated for his use of traditional techniques with very contemporary results, Chef Andy’s food celebrates the very best ingredients to highlight Hakkasan’s authentic yet modern philosophy. Guests are invited to savour delectable cuisine and try Chef Andy’s newest creations in a relaxed yet vibrant atmosphere.

Chef Andy Toh X Chef Vicky Cheng will take place on Friday 21st and Saturday 22nd October from 6:00pm-11:30pm. The menu is priced at AED 998 per person. Seating is limited, and early reservations are highly recommended.

To find out more about Hakkasan or to make a reservation please call +971 4 426 2626 or email hakkasan@atlantisthepalm.com. More information can be found at www.atlantis.com/dubai/restaurants/hakkasan and <https://hakkasan.com> or via Instagram @hakkasandubai.

ENDS

MEDIA ENQUIRIES**Rebecca Hall**

Director, Public Relations

Mobile: (+971) 551100153

Email: rebecca.hall@atlantisdubai.com

Mary Jo Spletzer

Manager, Public Relations

Mobile: (+971) 502517932

Email: maryjo.spletzer@atlantisdubai.com

For further information about Atlantis please call +971 4 426 1000 or visit www.atlantis.com/dubai. Both low and high resolution colour photography of Atlantis is available at media.atlantisthepalm.com

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About Hakkasan Dubai

The one Michelin star Hakkasan Dubai offers guests a world-class culinary experience. The menu is a modern interpretation of authentic Cantonese cuisine, using the finest ingredients and expert traditional techniques to create timeless yet innovative signature dishes. The menu is a modern interpretation of authentic Cantonese cuisine, using the finest ingredients and expert traditional techniques to create timeless yet innovative signature dishes such as the Chilean Seabass and Crispy Duck Salad. Hakkasan's atmosphere is vibrant, intriguing and inviting. Originally designed by renowned interior designer Christian Liaigre, the space embodies the modern ethnic now found in Hakkasan restaurants worldwide.

ABOUT TAO GROUP HOSPITALITY

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through its portfolio of restaurants, nightclubs, lounges, and daylife venues. Tao Group Hospitality acquired Hakkasan Group in April 2021. The combined company operates more than 70 branded locations in over 20 markets across five continents and features a collection of widely recognized hospitality brands. These include TAO, Hakkasan, OMNIA, Marquee, LAVO, Beauty & Essex, Yauatcha, Cathédrale, Ling Ling, Wet Republic, Little Sister, The Highlight Room, Jewel, and more. Tao Group Hospitality is part of Madison Square Garden Entertainment Corp. (MSG Entertainment) (NYSE: MSGE), a leader in live experiences.