

# HAKKASAN

## HAKKASAN DUBAI PLAYS HOST TO INAUGURAL EXECUTIVE CHEF DINNER SERIES FEATURING CHEFS FROM EACH ONE-MICHELIN STARRED HAKKASAN

*The Dubai edition of the Executive Chef Dinner Series will take place at Hakkasan at Atlantis, The Palm on Friday 9<sup>th</sup> June as the talented team of chefs come together to create an extraordinary culinary experience.*

DUBAI, United Arab Emirates – In celebration of Hakkasan restaurants being the recipient of one Michelin star each at its locations in Dubai, Abu Dhabi, and in London’s Mayfair and Hanway Place, the modern Cantonese cuisine brand announces a first-of-its-kind dinner series to celebrate this amazing feat. Taking place at Hakkasan Dubai for one night only on Friday, 9<sup>th</sup> June, the Hakkasan Executive Chef Dinner Series brings together four executive and head chefs to create a unique eight hands collaboration that is not to be missed. This celebration is especially timely for Hakkasan Dubai, which recently retained its one Michelin star during Dubai’s second edition of the Michelin Guide 2023.

Alongside Hakkasan Dubai’s Executive Chef Andy Toh, the dinner series will include Executive Chef Andrew Lee from Hakkasan Abu Dhabi, Head Chef Michael Zhen from Hakkasan Mayfair London, and Head Chef Keith Lim from Hakkasan Hanway Place London. These seasoned culinary leaders took inspiration from timeless signature entrees, mixed in with their own locality’s flavour, and added decades of collective expertise to design a curated Cantonese menu only to be found at Hakkasan. The special four-course menu, with two dishes served per course, represents each of the culinary masters.

Together the chefs will helm the kitchen and collectively host the unique dinner series per market, collaborating on the menu, which includes:

Chef Michael Zhen, Head Chef, Hakkasan Mayfair

- **Dim sum two style** with lobster and cheese bean curd wrap, gratin scallop dumpling, spicy curry sauce
- **Wild freshwater king prawn salad** with sakura cress, pickled purple and orange carrot, plum and sweet chilli dressing

Chef Andrew Lee, Executive Chef, Hakkasan Abu Dhabi

- **Supreme snow crab saffron soup, urchin king crab dumpling**
- **Peking duck duet** includes Peking duck with caviar, black truffle roasted duck puff

Chef Andy Toh, Executive Chef, Hakkasan Dubai

- **Wok-seared wild John Dory** with flying fish roe, selection Kristal caviar, heirloom carrot conflict, carrot broth
- **Sauteed seasonal asparagus, seasonal mushroom** with fermented black bean, Lo Gan Ma chilli

Chef Keith Lim, Head Chef, Hakkasan Hanway Place

- **Braised Wagyu short rib** with baby onion, pickled mustard
- **Supreme stock ribbon noodle, soft-boiled egg** with Nameko mushroom, shaved black truffle

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The menu was designed with culinary oversight provided by Executive Chef Andrew Yeo from Tao Group Hospitality's London culinary team and pastry direction by Chef Romain Cornu, Global Corporate Pastry Chef, Tao Group Hospitality.

In 2022, both Hakkasan Dubai and Hakkasan Abu Dhabi were awarded one Michelin star each in the Michelin Guide's debut in both Middle East markets. Hakkasan Dubai retained its one Michelin star during Dubai's second edition of the Michelin Guide 2023. Hakkasan Dubai and Hakkasan Abu Dhabi join London's Hakkasan Hanway Place and Hakkasan Mayfair as Michelin star recipients within the Hakkasan brand. Less than two years after Hakkasan Hanway Place opened, it gained a Michelin star, making it the first Chinese restaurant in the United Kingdom to be recognised by the prestigious Michelin Guide. When Hakkasan opened in Mayfair in 2012, it went on to be awarded a Michelin star less than a year after opening. Both London restaurants have retained their stars to date.

The Executive Chef Dinner Series, featuring chefs from Michelin-starred Hakkasan restaurants, will take place in the month of June in Dubai, Abu Dhabi, and Doha. Hakkasan Dubai will play host to the series on Friday 9<sup>th</sup> June. The menu is priced at AED 698 per person. 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](mailto:hakkasan@atlantisthepalm.com). More information can be found at [www.atlantis.com/dubai/restaurants/hakkasan](http://www.atlantis.com/dubai/restaurants/hakkasan) and <https://hakkasan.com> or via Instagram @hakkasandubai.

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

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## **ABOUT HAKKASAN:**

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Established in 2001 in London, Hakkasan now has multiple restaurants located around the world throughout the United States, Middle East, Asia, and Europe. Hakkasan first earned a MICHELIN star at both its London locations and have retained those stars to date, with most recently receiving a star at both Hakkasan Dubai and Hakkasan Abu Dhabi. 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 Grilled 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. Since the opening of the original London restaurants at Hanway Place and Mayfair, the brand has expanded globally. Destinations include Miami, Abu Dhabi, Mumbai, Doha, Las Vegas, Shanghai, Dubai, Bodrum, Riyadh and opening soon in Istanbul and Muscat.

## 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 over 80 branded locations in over 20 markets across four continents and features a collection of widely recognized hospitality brands. These include TAO, Hakkasan, OMNIA, Marquee, LAVO, Beauty & Essex, Wet Republic, Yauatcha, Ling Ling, Cathédrale, Little Sister, The Highlight Room, Sake No Hana, Jewel, and more. Tao Group Hospitality is part of Mohari Hospitality, an investment firm focused on the luxury lifestyle and hospitality sectors.