



F&B FACT SHEET: HAKKASAN

- Hakkasan is an upscale, modern Cantonese restaurant founded by Syra Khan and Alan Yau
- The first restaurant opened in London in 2001 and it now has twelve different locations across the world
- Four restaurants around the world have been deemed extremely prestigious and have been awarded Michelin stars
- The interior at the original Hakkasan was designed by the French designer Christian Liaigre, who fused a modern aesthetic with traditional Chinese motifs
- Hakkasan has opened restaurants in Mumbai, New York, San Francisco, Miami, Abu Dhabi, Shanghai, Dubai, Doha and Las Vegas (the only branch to open with a nightclub)
- Hakkasan at Atlantis has the capacity to seat a total of 116 guests, including 100 for dining and 16 at the bar
- Hakkasan's name stems from Hakka and San. The Hakka are Han Chinese people whose ancestral homes are chiefly in the Hakka-speaking provincial areas
- Executive Chef Andy Toh's favourite dish is the wok-seared spotted bass in superior ginger soya. The seabass has an incredibly crispy texture, topped with Schzeuan pepper and finished with ginger soy sauce. This dish is also only available in Hakkasan Dubai
- The most expensive dish in Hakkasan is the Peking duck with caviar, with the whole duck costing AED1,588.
- There are select dishes available exclusively at Hakkasan Dubai at Atlantis, The Palm. These include the wok-seared tiger prawn with white asparagus, the shimeji and chilli, and the sautéed scallop with salted olive and porcini.
- A must-try dessert at Hakkasan is the milk chocolate hazelnut parfait with warm chocolate sauce and is a firm customer favourite
- Interestingly, Hakkasan serves around 25-30 portions of dim sum per night
- Hakkasan has a total of 16 dishes on its vegetarian menu and 12 dishes on its vegan menu. Both are sufficient for a three-course meal
- The dishes at Hakkasan have become much lighter over time. They are very much modern Cantonese but they're much cleaner, more confident and more elegant and encourage more frequent visits to the restaurant
- A fun fact is that the chefs at Hakkasan have made a concerted effort to make more on the plate edible. For example, the baskets and the bling blossom garnish that contain the osmanthus wagyu beef rib-eye can actually be eaten
- The most popular dish at Hakkasan is the duck salad
- The most popular dim sums served at Hakkasan is the lobster lychee dumpling
- The most popular brunch dishes are the dim sums and the Peking Duck
- The dish that takes the longest to prepare is the Grilled Chilean Seabass with honey
- Chef Andy holds a special emphasis on sustainability. Hakkasan's spotted seabass is sustainably farmed using organic methods in Mauritius
- One of the sustainably sourced dishes includes the wok-fry New Zealand Blue Abalone, which is farmed in a unique conservation area that sustains the native Maori tradition
- Hakkasan sources all of its food from across the globe including the local market
- Hakkasan serves vodka from six different countries with a total of 17 different labels. The all-time favourites are The Hakka and Floating Goddess
- The most expensive drink on the menu is the 2006 Mouton-Rothschild, 1er Cru Classé bottle of wine, which costs AED 27,300



- Hakkasan Dubai was recognised by The World of Fine Wines in 2018, with the *Best Designated Wine Lists* in the regions of Middle East & Africa and Asia respectively. The annual awards are judged by a prestigious panel of culinary authorities that analyse over 1,000 of the world's best wine lists to determine the most meticulously curated and comprehensive
- The main garnishes used for cocktails include Floregano flowers, fresh mint and basil leaves, fresh and dried fruits, orchids and rose petals
- The restaurant has six signature cocktails, six fruit blends and five cocktails that are made and served only in Hakkasan Dubai
- The most popular cocktail is The Hakka, one of the signature cocktails