

HAKKASAN

SAVOUR THE SPIRIT OF THE CHINESE MOONCAKE FESTIVAL AT HAKKASAN DUBAI

Embrace the rich heritage and flavours of the Mid-Autumn Festival by indulging in a specially curated menu at the world-renowned one Michelin star restaurant.

DUBAI, United Arab Emirates – In celebration of the Mooncake Festival, one of the most important holidays in Chinese culture, from Friday, 15th September to Sunday, 1st October the award-winning Cantonese restaurant Hakkasan Dubai invites diners to indulge in a curated set menu created by Executive Chef Andy Toh exclusively for the occasion. The menu is priced at AED 598 and includes eight dishes highlighting the very best of Chinese cuisine, featuring a beautiful mooncake dessert. The special mooncake dessert will also be available to order à la carte.

Promising a memorable culinary journey for all guests, the meal begins with a delightful dim sum duo, followed by roasted duck with mango, as well as a Hokkaido scallop dumpling pumpkin soup. Main dishes include stir-fry beef tenderloin with a spicy vinaigrette, osmanthus glazed crispy black cod and Boston lobster with crispy golden noodle. The delectable sides feature sauteed seasonal vegetables along with wild fungus with truffle. To mark the end of the evening, guests can enjoy the crowning jewel of the menu, the signature mooncake with chocolate, sesame, yuzu and berry, alongside a pandan dream dessert with kaya jam, coconut mousse and coriander tapioca crunch. Hakkasan Dubai's Mooncake Festival menu is a gastronomic delight that reflects the cultural significance of this time-honoured celebration.

Hakkasan Dubai's Mooncake Festival

- 15th September to 1st October 2023
- 6:00pm-1:00am
- Children under 10 years are welcome to join the family seating, departing by 8:30pm
- Mooncake Festival set menu priced at AED 598 per person (minimum of two guests)
- À la carte menu will also be available

About the Mid-Autumn Festival (Mooncake Festival)

The Mid-Autumn Festival, also known as the Mooncake Festival, is one of China's most significant and cherished traditional holidays. Celebrated on the 15th day of the eighth lunar month, it marks the moment when the moon is at its fullest and brightest. This festival is a time for families to come together, appreciate the full moon's beauty, and share delicious Mooncakes, symbolizing unity and harmony.

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Lanterns, colorful parades, and folklore add to the festive atmosphere, making it a respected cultural celebration in Chinese communities around the world.

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

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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:

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.

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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.