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Hakkasan Doha  
A la Carte

Supreme 精品菜式	魚子醬北京烤鴨	Applewood Peking duck with Beluga caviar ✱ whole duck with 16 pancake, cucumber, spring onion and 30g caviar Second course with choice of XO sauce, black bean sauce or ginger and onion	QAR 1900
	北京烤鴨	Applewood Peking duck whole duck with 16 pancake, cucumber, spring onion and hoi sin sauce	900
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Only at Doha 多哈经典菜肴			
Small eat 小吃類	魚子醬龍蝦餃	Lobster dumpling with Beluga caviar	85
	黑菌灌湯燒賣	Prawn shumai soup dumpling with truffle	85
Salad 沙拉	辣汁烤神戶牛沙律	Spicy Wagyu beef salad	140
Seafood 海鮮類	薄荷黑椒煎炒帶子	Stir-fry scallop with black pepper and mint sauce	148
	老干媽炒龍蝦球	Wok-fry lobster with chilli and black bean sauce	248
	鼓油皇干煎蝦碌	Wok-fry prawn with king soya sauce	155
Meat 肉類	白玉薄荷炒羊肉	Wok-fry lamb tenderloin with white asparagus and mint	160
Vegetable 蔬菜類	三杯雞腿菇	Sanpei king oyster mushroom with sweet pea	88
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Soup 湯類	瑤柱灌湯餃	Seafood soup dumpling with dried scallop	80
	雞絲酸辣湯	Hot and sour soup with chicken	55
	藏紅花龍蝦湯	Lobster soup with saffron and cherry tomato	90
	粟米蟹肉羹	Crab and sweetcorn supreme soup	55
	湘州素酸辣湯	Vegetarian hot and sour soup <sup>v</sup>	55

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Small eat 小吃類	四式點心拼	Hakka steamed dim sum platter scallop shumai har gau smoked Wagyu beef seabass dumpling	QAR 98
	上素點心拼	Vegetarian steamed dim sum platter <sup>V</sup> morel crystal dumpling sweet pea dumpling bean curd mushroom lotus root dumpling	98
	客家炸點拼	Hakka fried dim sum platter roast duck pumpkin puff crispy venison puff Wagyu beef and mushroom puff	98
	上海雞鍋貼	Grilled Shanghai dumpling	68
	上海齋鍋貼	Grilled vegetarian Shanghai dumpling <sup>V</sup>	65
	神戶牛小笼包	Wagyu beef xiao long bao	75
	香酥炸鴨卷	Crispy duck roll	65
	鮮玉米毛豆生菜包	Stir-fry sweetcorn and edamame lettuce wrap <sup>V</sup>	65
	茶香燻神牛排	Jasmine tea smoked Wagyu beef ribs ✱	145
	椒鹽脆鮮魷	Salt and pepper squid	75
	黑菌蝦多士	Prawn toast with truffle	95
	脆皮麥香蝦	Crispy tiger prawn with pandan leaf, chilli and crispy wheat flake	95
	杏香麥片軟殼蟹	Crispy soft shell crab with almond	88
Salad 沙律	沙律 香酥鴨	Crispy duck salad ✱ with pomelo, pine nut and shallot	175
	鸡腿茹 沙律	Green salad with eryngii mushroom <sup>V</sup>	85

Fish 魚類	沙茶烤雪魚	Grilled silver cod with Sha cha and truffle	QAR 295
	醬汁鱸魚	Grilled Chilean seabass with Chinese honey	255
	三杯鱸魚球	Stir-fry Chilean seabass with Szechuan pepper	195
	老干媽炒班片	Wok-fry hammour with lao gan ma sauce	160
	風味酸辣煎鯛魚	Pan-fry sea bream with spicy sauce	165
Seafood 海鮮類	辣子腰果凤尾虾	Crispy prawn with dried chilli and cashew nut	148
	咖哩汁泡海蝦球	Spicy prawn ✱ with curry lemongrass sauce	148
	奶柠汁炒虎虾	Wok-fry prawn with butter lime sauce	155
	亞參海鮮煲	Assam seafood claypot with okra and coconut	168
	干煎龍蝦球	Wok-fry lobster with ginger, spring onion and chilli	248
	黑椒炒帝皇蟹	Black pepper king crab	295

Poultry 家禽類	石榴咕嚕雞片	Sweet and sour chicken with pomegranate	QAR 98
	三杯龍庚雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion	108
	沙爹脆皮吊燒雞	Roast chicken in satay sauce	98
	麻辣脆皮雞	Spicy roast chicken with Szechuan sauce	98
	琵琶挂爐燒肥鴨	Pipa duck ✕	160
	黑松露挂爐燒肥鴨	Black truffle roasted duck ✕	295
Meat 肉類	黑椒牛仔粒	Stir-fry black pepper rib eye beef ✕	175
	香茅芦笋炒牛片	Stir-fry rib eye beef with asparagus and lemongrass	160
	燻烤神牛柳	Grilled Wagyu beef with lemon soya sauce	255
	桂花醬烤神戶牛	Grilled Wagyu beef with Osmanthus and vegetables	258
	羊肚菌蓮子燉羊排	Braised lamb shank with morel mushroom and lotus seed	175
	蒙古鹿肉	Mongolian style venison	215
	鵝肝炒鹿肉	Wok-fry venison with foie gras	220

Tofu 豆腐類	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot * in chilli black bean sauce	QAR 65
	麻婆豆腐	Mabo tofu with minced chicken	65
Vegetable 蔬菜類	黑椒蘆筍脆蓮藕	Stir-fry lotus root and asparagus in black pepper	70
	夏果甜豆炒三茹	Wild mushroom stir-fry with sugar snaps	85
	醬爆四寶蔬	Four style vegetable stir-fry in Szechuan sauce shimeji, tofu, asparagus and yam bean	65
	鮮冬菇芹香小炒	Stir-fry mushroom and vegetable with fritters	75
	時日蔬菜煮法: 蠔油, 姜汁, 蒜茸	Seasonal vegetable with choice of oyster sauce, garlic or ginger	48

Rice and noodle 飯麵類	蛋香毛豆炒飯	Edamame egg fried rice <sup>V</sup>	QAR 50
	金銀素粒飯	Vegetable fried rice <sup>V</sup>	58
	干贝鮑魚烩飯	Abalone and dried scallop fried rice	88
	星洲米粉	Singapore vermicelli noodle with prawn and squid	75
	客家炒拉麵	Hakka hand-pulled noodle <sup>V</sup> ✱ with shimeji mushroom and Chinese chive	78
	XO 哥海鮮炒烏冬面	Seafood udon noodle with XO sauce	95
	絲苗白飯	Steamed jasmine rice <sup>V</sup>	40

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## Signature Menu

QAR 288 per person

Available for parties of two or more

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### Small eat

四式點心拼

Hakka steamed dim sum platter  
scallop shumai  
har gau  
smoked Wagyu beef  
seabass dumpling

香酥炸鴨卷

Crispy duck roll

### Main

咖哩汁泡海蝦球

Spicy prawn ✱  
with curry lemongrass sauce

黑椒紅酒牛仔粒

Stir-fry black pepper rib eye beef ✱

蛋香毛豆炒飯

Edamame egg fried rice <sup>v</sup>

姜茸 炒時菜

Seasonal vegetable with ginger sauce

### Dessert

巧克力心太軟

Chocolate fondant  
with banana-passion ice cream

精選雪葩

Selection of home made sorbet



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## Signature Menu

QAR 350 per person

Available for parties of four or more

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### Small eat

四式點心拼

Hakka steamed dim sum platter  
scallop shumai  
har gau  
smoked Wagyu beef  
seabass dumpling

香酥炸鴨卷

Crispy duck roll

椒鹽脆鮮魷

Salt and pepper squid

### Main

沙爹脆皮吊燒雞

Roast chicken in satay sauce

老干媽炒魷魚

Wok-fry Chilean seabass with lao gan ma sauce

香茅芦笋炒牛片

Stir-fry rib eye beef  
with asparagus and lemongrass

咖喱汁泡海蝦球

Spicy prawn ✖  
with curry lemongrass sauce

醬爆四寶蔬

Four style vegetable stir-fry in Szechuan sauce  
shimeji, tofu, asparagus and yam bean

蛋香毛豆炒飯

Edamame egg fried rice <sup>v</sup>

### Dessert

巧克力心太軟

Chocolate fondant  
with banana-passion ice cream

精選雪葩

Selection of home made sorbet

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## Signature Menu

QAR 450 per person

Available for parties of four or more

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### Small eat

四式點心拼

Hakka steamed dim sum platter

scallop shumai  
har gau  
smoked Wagyu beef  
seabass dumpling

沙律香酥鴨

Crispy duck salad ✱

with pomelo, pine nut and shallot

脆皮麥香蝦

Crispy tiger prawn

with pandan leaf, chilli and crispy wheat flake

### Main

醬汁鱸魚

Grilled Chilean seabass with Chinese honey

三杯龍庚雞煲

Sanpei chicken claypot

with sweet basil, chilli and spring onion

黑椒牛仔粒

Stir-fry black pepper rib eye beef ✱

奶柠汁炒虎蝦

Wok-fry prawn with butter lime sauce

鮮冬菇芹香小炒

Stir-fry mushroom and vegetable with fritter

蛋香毛豆炒飯

Edamame egg fried rice <sup>v</sup>

### Dessert

巧克力心太軟

Chocolate fondant

with banana-passion ice cream

精選雪葩

Selection of home made sorbet

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## Signature Menu

QAR 600 per person

Available for parties of four or more

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### Small eat

客家炸點拼	Hakka fried dim sum platter roast duck pumpkin puff crispy venison puff Wagyu beef and mushroom puff
北京烤鸭	Applewood Peking duck whole duck with cucumber, spring onion and hoi sin sauce
辣汁烤神戶牛沙律	Spicy Wagyu beef salad

### Main

沙茶烤雪魚	Grilled silver cod with Sha cha and truffle
鵝肝炒鹿肉	Wok-fry venison with foie gras
桂花醬烤神戶牛	Grilled Wagyu beef with Osmanthus and vegetables
干煎龍蝦球	Wok-fry lobster with ginger, spring onion and chilli
夏果甜豆炒三茹	Wild mushroom stir-fry with sugar snaps
姜茸香菜海鮮炒飯	Ginger and coriander seafood fried rice

### Dessert

巧克力心太軟	Chocolate fondant with banana-passion ice cream
馬斯卡彭檸檬杯	Lemon pot lemon, meringue, crumble, mascarpone ice cream