
Hakkasan Las Vegas
A la Carte

Small Eat	四式點心拼	Hakka steamed dim sum platter *✳ har gau, scallop shumai, perch dumpling and black pepper duck dumpling	\$28.00
	上素點心拼	Vegetarian steamed dim sum platter ^V morel mushroom dumpling, truffle beancurd roll, edamame dumpling, crystal vegetable dumpling	\$22.00
	客家炸點拼	Hakka fried dim sum platter roasted duck pumpkin puff, XO scallop puff, crispy prawn dumpling	\$24.00
	上海雞鍋貼	Pan-seared Shanghai dumpling	\$12.00
	上海齋鍋貼	Pan-seared vegetable Shanghai dumpling ^V	\$9.00
	沙律香酥鴨	Crispy duck salad ✳ with pomelo, pomegranate and pine nut	\$28.00
	香酥鴨卷	Crispy duck roll	\$12.00
	椒鹽鮮魷	Salt and pepper squid	\$15.00
	香茅沙津菜	Green salad with asparagus and mountain yam ^V in ginger and lemongrass dressing	\$19.00
	豉味爆豆蔬	Stir-fry mushroom lettuce wrap ^V with pistachio and pine nut	\$14.00
	香煎鮮帶子拌芒果	Seared scallop with fresh mango in chili sauce *	\$18.00
	陳年雕酒炒鵝鶉	Crispy quail with Chinese five spice and chili sauce	\$17.00
	家鄉鹽燒雞	Salt baked chicken with fragrant ginger and scallion oil	\$18.00
	山菜翡翠鮮鮑片	Stir-fry fresh abalone with mountain yam and mustard greens	\$48.00
	茶香燒牛排骨	Jasmine tea smoked beef short rib	\$26.00
	鵝肝蝦多士	Sesame prawn toast with foie gras	\$22.00
	西施金絲軟壳蟹	Fried soft shell crab with curry leaf and chili	\$18.00

Applicable taxes will be included on each check. A suggested gratuity of 20% will be added to all parties of 6 and more.

*Consuming Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher RISK if these foods are consumed raw or undercooked.

Soup	雞絲酸辣湯	Hot and sour soup with chicken	\$8.00
	湘州素酸辣湯	Vegetarian hot and sour soup ^v	\$8.00
	白竹筴野菌湯	Chinese mushroom soup with wolfberry can be prepared vegetarian upon request	\$12.00
	杞子當歸魚片湯	Chilean seabass soup scented with Angelica root	\$15.00
	松菇菲皇龍蝦豆腐羹	Lobster soup with tofu and Chinese yellow chive	\$24.00
	冬蟲夏草燉烏	Double boiled soup with silkie chicken and Cordyceps	\$38.00
Fish	香檳汁燒銀鱈魚	Roasted silver cod with Champagne and Chinese honey ✱	\$42.00
	沙茶燒銀鱈魚	Sha cha roasted silver cod with cloud ear	\$42.00
	柚子媽蜜汁煎封雪魚	Crispy silver cod with superior soy sauce	\$29.00
	蜜汁燒鱈魚	Roasted Chilean seabass with Chinese honey	\$39.00
	汕頭鱈魚柳	Chiu chow style Chilean seabass claypot with salted plum	\$35.00
	荷香南亞蒸紅糟魚	Steamed red snapper in spicy assam sauce	\$29.00
	清補當歸燴海斑	Braised grouper with black bean sauce and Angelica root	\$24.00
Seafood	咖哩汁泡海蝦球	Spicy prawn ✱ with lily bulb and almond	\$29.00
	柱候芋香蝦	Braised tiger prawn claypot with taro in mandarin sauce	\$25.00
	沙茶海鮮煲	Sha cha seafood toban * prawns, scallop and Chilean seabass with edamame	\$36.00
	甲必丹海鮮煲	Braised seafood in spicy ginger flower sauce prawns, squid and Chilean seabass with okra	\$32.00
	腰果干燒龍蝦球	Stir-fry lobster with sweet and spicy sauce and cashew nut	\$58.00
	XO醬爆龍蝦球	Stir-fry lobster in XO sauce	\$58.00
	韭菜汁燒酒炒帶子	Stir-fry scallop in Chinese chive and rice wine sauce *	\$28.00

Poultry	三杯龍庚雞煲	Sanpei chicken claypot with sweet Thai basil	\$22.00
	沙參脆皮吊燒雞	Roast chicken with satay sauce	\$25.00
	魚子醬北京烤鴨	Peking duck with Tsar Nicoulai Reserve caviar * ✪ whole duck with pancakes, cucumber and scallion. Second course stir-fry with choice of XO sauce or black bean sauce	\$245.00
	茶香太爺雞	Jasmine tea smoked chicken	\$26.00
	脆皮檸檬雞	Crispy chicken in lemon sauce	\$19.00
	陳皮煎鴨甫	Stir-fry duck breast with dried mandarin peel	\$32.00
	金桔芥辣燒鴨	Crispy roasted duck with kumquat and mustard sauce	\$36.00
	黑松露挂爐燒肥鴨	Black truffle roast duck	\$68.00
	琵琶挂爐燒肥鴨	Pipa duck ✪	\$36.00

Meat	黑椒紅酒牛仔粒	Stir-fry black pepper beef ribeye with merlot * ✪	\$37.00
	蒙古青椒煎牛柳	Mongolian style beef tenderloin *	\$29.00
	麻香辣子神牛柳	Wok-fry Wagyu beef with spicy sesame sauce *	\$68.00
	石榴咕嚕肉	Sweet and sour pork with pomegranate	\$17.00
	家乡焖花腩	Hakka braised pork belly claypot	\$21.00
	桂花醬燒羊柳	Shanghai fried lamb tenderloin *	\$38.00
	燒汁XO紐西 蘭羊馬鞍	Wok-fry New Zealand lamb chop with XO BBQ sauce *	\$42.00
	陳年紹酒燴羊脛	Braised lamb shank with Chinese herbs	\$38.00
	豆香炒鹿肉	Stir-fry venison with spicy yellow bean sauce *	\$32.00

Tofu	豉汁茄子豆腐煲	Tofu, aubergine and shiitake mushroom claypot in black bean sauce ✳	\$16.00
	麻婆豆腐	Szechuan mabo tofu with minced beef	\$18.00
	一品豆腐焗	Braised egg tofu with luffa melon	\$16.00

All tofu dishes can be prepared vegetarian upon request

Vegetable	雪菜虾米炒蘆筍	Stir-fry asparagus with dried shrimp and preserved vegetables	\$12.00
	蘭度夏果燒野珍菌	Three style mushroom with gai lan stalks and macadamia nut ^V	\$23.00
	醬燒蓮藕鮮菌	Stir-fry lotus root with royal trumpet in sweet XO sauce	\$15.00
	清炒爽菜	Stir-fry sugar snaps and cloud ear ^V	\$12.00
	干扁四季豆	French beans with minced pork and dried shrimp	\$9.00
	鹹魚炒白菜苗	Pak choi with salted fish	\$10.00
	醬爆四寶蔬	Four style vegetable in sweet Szechuan sauce ^V	\$12.00
	瑤柱蟹肉扒豆苗	Braised pea shoots with crab meat	\$15.00
	時日蔬菜煮法: 蠔油, 蒜茸, 姜汁	Chinese green vegetable with choice of oyster sauce, garlic ^V or ginger ^V	
	時日蔬菜:	pak choi	\$9.00
	白菜苗, 芥蘭,	gai lan	\$9.00
	豆苗	pea shoots	\$10.00

Noodles and Rice	鹹魚雞粒飯	Chicken and salted fish fried rice	\$12.00
	蛋炒飯	Egg and scallion fried rice ^V	\$9.00
	絲苗白飯	Steamed jasmine rice ^V	\$2.00
	客家炒拉麵	Hakka noodle with mushrooms and Chinese chive ^V ✱	\$18.00
	XO鴨絲炒烏冬麵	Stir-fry udon noodle with shredded duck and XO sauce	\$16.00
	菠菜汁焗龍蝦麵	Braised Maine lobster with homemade spinach noodles	\$48.00
	松露金菇姜蔥撈生麵	Truffle braised noodle with scallop and crab meat *	\$42.00

Supreme Special Dishes	紅燒日本吉品鮑 二十頭	Braised Supreme dried whole Japanese abalone in Royal Supreme stock	\$450.00
	極品海中寶 (位上)	Braised Emperors seafood * with abalone, scallop, dried scallop, lobster and fish maw	\$168.00
	松露燴鮮鮑	Braised whole abalone with black truffle	\$188.00
	松露蚶膏獅子頭	Braised lion head meatballs with truffle and Chinese cabbage	\$58.00
	金裝佛跳牆	“Monk jumps over the wall” double boiled soup	\$188.00