

Hakkasan Jakarta  
Dim Sum Sunday

Sundays and public holidays  
from 11.30am - 15.00pm

Hakkasan celebrates the ancient Chinese culinary ritual of dim sum with Dim Sum Sunday.

The tradition of yum cha, the act of drinking tea and eating dim sum with friends and family, has developed over hundreds of years. It has its roots in the providing of sustenance and the facilitating of rest and conversation.

Dim sum means 'touching the heart' in Cantonese. Dim Sum Sunday engages with the unique elements of our personality. Calmness, tranquillity and humility are translated into a simple, elegant and vibrant experience that is unique to Hakkasan's Chinese roots.

All prices are in Indonesian Thousand's Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

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.

## Beverages

		IDR
Cha	Jade sword Hunan, China	58
	Mandarin jasmine Fujian, China	58
	Imperial lapsang souchong Yunnan, China	58
	Puer Ganyuan, China	58
	Chamomile	58
	Lemongrass and ginger	58
Character the Hakkasan signature	Hakkatini Orange infused Ketel One vodka, Campari, Cointreau, brandy, apple, orange bitters	148
	Pink Mojito 1800 silver tequila, mint, lime, cranberry	158
	Lychee Martini Ketel One vodka, lychee liqueur, lychee, lime, grapefruit bitters	138
	Chinese Mule Ketel One vodka, sake, ginger beer, coriander, lime	148
	The Hakka Ketel One vodka, sake, lychee, lime, coconut, passion fruit	158
	Golden Era Plantation 3 Stars white rum, pomelo, fennel, lemon, Prosecco	168
Fruit blend soft cocktail	Virgin Hakka lychee, lime, coconut and passion fruit	88
	Green Nile kiwi, ginger, coriander, lychee, apple, lime	88
	Mango Chi mango, lemongrass, basil, coconut, pandan, lime	88
	Floral Tang pomelo, lavender, lime, soda water	88
	Dragon Fist dragon fruit, cranberry, lime	88
	Kowloon Cooler strawberry, raspberry, blackberry, lychee, apple, cranberry, lemonade	88

## Dim Sum Sunday – Qilin

### Classic

IDR 688 per person

choice of tea  
Assam  
Tie Guan Yin  
Pai Mu Tan/White Peony

choice of fruit blend  
Mango Chi  
Floral Tang  
Kowloon Cooler

### Signature

IDR 988 per person

Champagne  
Louis Roederer Brut by glass

choice of cocktail  
Hakkatini  
Lychee martini

### Salad

Crispy duck salad ✨  
with pomelo, pine nut and shallot

### Dim sum

Steamed Shanghai xiao long bao

Scallop shui mai

Truffle har gau

Char siu bun

Roasted duck pumpkin puff

Crispy prawn with truffle

Baked beef puff

Pan-fried carrot cake  
with XO sauce

Main  
choose one

Stir fried black pepper rib eye beef ✨  
with merlot

Spicy prawn ✨  
with almond

Sanpei chicken claypot  
with sweet Thai basil, chilli and spring onion

### Side

Seasonal vegetable

Dragon boat festival rice dumpling  
with pork and dried scallop

Dessert  
choose one

Raspberry snow bun

Es teler  
avocado ice cream, pandan, jackfruit, young coconut

Dim Sum Sunday – Jasmine <sup>v</sup>

Classic  
IDR 688 per person

choice of tea  
Assam  
Tie Guan Yin  
Pai Mu Tan/White Peony

choice of fruit blend  
Mango Chi  
Floral Tang  
Kowloon Cooler

Signature  
IDR 988 per person

Champagne  
Louis Roederer Brut by glass

choice of cocktail  
Hakkatini  
Lychee martini

Salad

Supreme green salad  
with lemongrass dressing

Dim sum

Steamed Shanghai xiao long bao  
with truffle

Morel crystal dumpling

Sichuan mapo dumpling

Olive sugar snap dumpling

Daikon roll

Vegetable Shanghai dumpling

Pan-fried carrot cake

Vegetable spring roll

Main  
choose one

Vegetarian mapo tofu

Four style vegetable  
in Sichuan sauce

Tofu, aubergine and mushroom claypot ✱  
with chilli and black bean sauce

Side

Seasonal vegetable

Dragon boat festival rice dumpling  
with mushroom

Dessert  
choose one

Raspberry snow bun

Es teler  
avocado ice cream, pandan, jackfruit, young coconut

A La Carte  
Dim Sum

		IDR
Steamed	Scallop shui mai with tobiko	138
	Seabass shui mai with ginger and spring onion	128
	Morel crystal dumpling <sup>v</sup>	78
	Sticky rice in lotus leaf with chicken, Chinese sausage and salted egg yolk	88
	Truffle har gau	88
	Steamed pork spare rib in black bean sauce	98
	Char shui bun	58
Cheung fun	Prawn and gai lan	98
	Wagyu beef	128
	Crispy scallop	188
	Mushroom <sup>v</sup>	88
Fried and baked	Sesame prawn toast with foie gras	198
	Roasted duck pumpkin puff	98
	Daikon roll <sup>v</sup> with preserved turnip and spring onion	78
	Wagyu beef and mushroom puff	138
	Crispy prawn with truffle	158
	Baked beef puff	78
	Pan-seared Shanghai dumpling	88
Congee	Pork and century egg congee	58
	Chicken congee with dried scallop	48



