ΗΑΚΚΑSΑΝ

HAKKASAN LAS VEGAS

Located at the MGM Grand on the casino level, Hakkasan Las Vegas features a main dining area separated by dark oak latticework, creating an intimate dining experience while sharing the mood of the entire dining space.

With a focus on innovative Cantonese cuisine, cocktails, and an extensive wine selection, Hakkasan is one of the best fine dining experiences in Las Vegas. Separated by intricately carved wooden screens and latticing, the restaurant echoes the rich and glamorous interiors of the London flagship restaurant. Signature dishes include Peking Duck, Roasted Chilean Seabass, and the famous Crispy Duck Salad. The kitchen is helmed by Chef de Cuisine Pinyo Saewu, who embraces a personal passion for Cantonese cuisine.

GLOBAL LOCATIONS

Since its establishment in London in 2001, Hakkasan transformed into a world-renowned brand known for its culinary masterpieces, interior design, and high service standards. Hakkasan has 11 restaurants worldwide in the United States, Europe, the Middle East, and Asia.

Hakkasan offers guests an elevated culinary experience helmed by its team of world-class chefs. The menu is a modern interpretation of authentic Cantonese cuisine, using the finest ingredients and expert techniques to create timeless yet innovative signature dishes.

London Hanway Place . London Mayfair . Mumbai Abu Dhabi . Dubai . Doha . Shanghai . Miami Las Vegas . Bodrum . Riyadh







MAIN DINING ROOM

The main dining room is the centerfold of any Hakkasan venue. With partitions that provide a semi-private dining experience when the perfect event calls for it, the main dining area delivers not only glamorous views of the restaurant but also the ultimate Hakkasan experience.

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Capacity: 180 seated, 300 standing reception

BAR

The signature blue-lit bar serves an array of cocktails and small eats whilst providing the Las Vegas social scene with an energetic backdrop to start the evening. The bar is a sophisticated choice for postwork drinks or cocktail and canapé parties alike.

Capacity: 18 seated

SEMI-PRIVATE DINING AREAS

Located on the first level, the main dining room at Hakkasan Las Vegas features three semi-private dining areas ranging in capacities, each allowing for a more intimate dining experience within the main room while sharing the atmosphere of the entire dining area.

Capacity: Area 1: 20 seated Area 2: 20 seated Area 3: 40 seated

PRIVATE DINING ROOMS

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The two elegant private dining rooms are perfect for intimate dinners and signature dining menus. Both rooms can be filled individually or combined to fit guests for larger occasions.

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Capacity:

Room 1: 12 seated, 20 standing reception Room 2: 18 seated, 25 standing reception Combined capacity: 32 seated, 50 standing reception

OUR STORY

Established in 2001 in London, Hakkasan now has multiple restaurants throughout the United States, Middle East, Asia, and Europe. Hakkasan first earned a Michelin star at both of its London locations and has 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, and Riyadh, and opening soon in Istanbul and Muscat.

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.

MICHELIN-STARRED CANTONESE CUISINE

A leader in modern Cantonese luxury, Hakkasan is inspired by heritage roots and knowledge. Hakkasan retains its Cantonese roots but is inspired by modern China. Being true to who Hakkasan is ensures its integrity and longevity. Hakkasan strives for detail that is unmatched, and its Cantonese heritage is at the heart of everything it does. It retains tradition, but through worldly experience, it looks for ways to pushing the boundaries of luxury. In Hakkasan, every element plays a part. As a purveyor of excellence, Hakkasan strives for excellence and quality - this extends to every touchpoint.

Hakkasan holds four individual Michelin stars at its restaurants in London, Dubai, and Abu Dhabi. In 2022, both Hakkasan Dubai and Hakkasan Abu Dhabi were awarded one Michelin Star each in the Michelin Guide's debut in both Middle East markets. Hakkasan Dubai joins London's Hakkasan Hanway Place and Hakkasan Mayfair as Michelin Star recipients within the Hakkasan brand. Less than two years after Hakkasan Hanway Place opened, it gained a Michelin star, making it the first Chinese restaurant in the United Kingdom to be recognized by the prestigious Michelin Guide. When Hakkasan opened in Mayfair in 2012, it went on to be awarded a Michelin star less than a year after opening.





SIGNATURE COCKTAILS

Chinese Mule * with Belvedere Vodka, Junmai Sake, cilantro, ginger, cold-pressed lime Heart & Seoul 💥 with Absolut Elyx Vodka, Soju, Luxardo Maraschino, cold-pressed lime, pineapple, raspberry





SIGNATURE DISHES

Signature Peking Duck 🛪

with pancakes, cucumber, scallion, Ossetra caviar



Black Pepper Beef Filet *



with bumble bee honey

with chili and black bean sauce





Hakka Basket $\,$ $\!$

with royal jade king crab, langoustine har gau, shumai, wild mushroom and truffle

AWARD-WINNING DINING

- 2020 Travelers' Choice Tripadvisor
- 2019 Forbes Recommended Forbes
- 2018 Forbes Recommended Forbes
- 2017 Forbes Recommended Forbes
- 2015 Top Chinese Restaurant in Las Vegas Gayot
- 2015 Diner's Choice Award OpenTable
- 2015 Best Asian Restaurant Southern Nevada Hotel Concierge Association
- 2015 Best Chinese Restaurant Best of Las Vegas Awards
- 2015 Best Fine Dining Restaurant Best of Las Vegas Awards
- 2014 Best of the City, Best Dim Sum Desert Companion
- 2014 Diners' Choice Restaurant OpenTable
- 2014 Diners' Choice Award Winner for the Top 100 Hot Spot Restaurants in America OpenTable
- 2014 Best New Restaurant The Best of Silver State Awards III
- 2014 Platinum Platter Category Three Square's Spring Las Vegas Restaurant Week
- 2014 Award of Excellence Wine Spectator
- 2013 Reader's Choice for Most Intriguing Restaurants Boutique Design
- 2013 Best Obscure Ethnic Dish (Salt Baked Chicken) VegasSeven
- 2013 Most Intriguing Restaurants Reader's Choice Awards

Main Dining Room Floor Plan

Second Level Private Dining Floor Plan



VALET SYSTEM

From start to finish, an evening at Hakkasan calls for the VIP experience. Whether dining at the restaurant or dancing in the nightclub, Hakkasan Las Vegas' VIP valet is complimentary for all Hakkasan guests and is located just past MGM Grand's porte-cochere. VIP

LOCATION

MGM Grand Hotel & Casino 3799 S Las Vegas Blvd Las Vegas, NV 89109

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CROSS STREETS

The Strip, Las Vegas Blvd & Tropicana

CONTACT

<u>+1 702 333 9006</u> <u>LVHakkasanEvents@TaoGroup.com</u>

WEBSITE <u>Hakkasan.com</u>

HOURS OF OPERATION Sunday - Wednesday

5:30pm to 9:45pm

Thursday – Saturday 5:30pm to 10:45pm

VENUE SIZE 20,000 square feet

CAPACITY 180 seats

DRESS CODE Smart casual

CUISINE Modern Cantonese

EXECUTIVE CHEF Pinyo Saewu

GENERAL MANAGER

Neville Balaporia

PRICE RANGE

Signature menu options starting at \$90+ per person

FEES

Corkage fee: \$50 per bottle (max 2 bottles per party/cannot be on current wine list)

VEGAN, VEGETARIAN, GLUTEN FREE

Yes

AGE LIMIT

All ages allowed in restaurant Must be 21 years of age or older in the bar and lounge areas High chairs available

SOCIALS

f <u>@HakkasanVegas</u>

RESERVATIONS





