

HANU

EVENTS



HANU - a new wave of contemporary Korean cuisine, where tradition seamlessly blends with innovation.

Every dish tells a story — one of heritage, innovation, and Korean cuisine's journey on the world stage. Conceptualized by Seoul-born Chef Kyung Soo Moon, the menu balances deep respect for tradition with bold, contemporary sensibilities.

The signature experience, Meat Me at the Grill, features premium Hanwoo beef and fresh seasonal ingredients, all grilled at your table for an unforgettable taste of Korean flavors.

From Omakase to à la carte selections — including various vegetarian options — each plate at HANU presents a thoughtful blend of history, innovation, and modern Korean character.

Complementing the culinary offerings, the bar and lounge provide the perfect setting to savor creative cocktails, with a modern reinterpretation of Korean highballs and other classic drinks.



FULL VENUE HIRE

For those seeking an unparalleled private dining experience, full venue hire at HANU offers the ultimate in exclusivity.

The expansive **6,000 sq ft** space can be transformed to suit any occasion, whether an intimate seated dinner for **140 guests** or a lively standing reception for up to **350 guests**. Every detail has been carefully considered — from the elegant balance of raw textures and warm tones to the artfully designed layout that allows for seamless movement and discovery. Plush booth seating and bespoke tables lend an air of modern luxury, while soft, ambient lighting sets the perfect mood, highlighting the captivating interplay of contemporary design and traditional Korean artistry.

With its striking design, impeccable service, and exceptional versatility, HANU's full venue hire promises an unforgettable experience that will leave a lasting impression on every guest.



CHEF'S TABLE

At HANU's exclusive Chef's Table, guests are transported into culinary artistry and innovation. This intimate ten-seat dining experience is where the artistry of cuisine takes center stage. Every element of the space is purposefully designed to enhance the immersive atmosphere. Amidst flickering charcoal embers and hand-forged tools, each dish unfolds as a symphony of texture, temperature, and taste — plated with a perfectionist's eye for detail. Enveloped by the rich hues of dark-stained wood, cool stone surfaces, and the warm glow of thoughtfully placed lighting, the space exudes an air of timeless elegance — a welcome respite from the frenetic energy of the surrounding cityscape.

To dine at HANU's Chef's Table is to embark on an unforgettable adventure — one that lingers in both memory and palate long after the final bite.



PRIVATE ROOM

The private room at HANU offers an intimate dining experience tailored for special occasions, business dinners, or any gathering where privacy and exclusivity take precedence, with a capacity of **10-14 guests**. Separated from the main dining area by elegant sliding doors, the room invites guests into a setting defined by quiet elegance from the moment they arrive.

The space features rich, dark wood accents and warm ambient lighting that create an inviting yet refined atmosphere. A striking central table anchors the room, complemented by plush seating designed to encourage relaxed conversation over a multi-course experience. With attentive service throughout, guests can unwind and fully immerse themselves in the moment while enjoying contemporary Korean cuisine and hospitality.



LOUNGE

With a capacity of up to **20 guests**, the lounge at HANU offers an exceptional experience — equally suited for intimate gatherings, elegant pre-dinner receptions a moment between moments, it is a destination in its own right: a place to unwind, connect, and take in the rhythm of the evening.



TERRACE

The terrace at HANU is a beautifully designed outdoor dining area that seamlessly extends the restaurant's elegant ambiance into an al fresco setting. Surrounded by thoughtfully created gardens and lush greenery, the terrace offers an escape where guests can enjoy their dining experience or cocktails while soaking in the fresh air and outstanding views. The space gracefully blends the restaurant's chic interior with the calm of nature, providing an exquisite outdoor setting.

With seating for up to **40 guests**, the terrace is ideal for any type of event, from intimate dinners to private celebrations.



HANU

Events Menu

SET MENU

*Menu prices and items are subject to change.



GA IN AED 420 with HANU GRILL

STARTERS

KIMCHI CALAMARI E, D
Fried calamari, kimchi seasoning, spicy dip, lime

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

TIGER PRAWN GYOZA
Prawn, crab meat, red chili, lotus root chips

MAIN

MEAT ME AT THE GRILL
Chef's selection of three cuts

AUSTRALIAN BLACK ANGUS GF |
AUSTRALIAN WAGYU MB 6-7 GF

GREEN LEAF BASKET V, VG, GF | **BAN CHAN** | **SCALLION**
SALAD GF, V, VG | **TRUFFLE EGG CUSTARD** E, GF
STEW WITH RICE

Spicy kimchi GF, Japanese A5 brisket soybean

DESSERT

SELECTION OF MOCHI ICE CREAM V, D, N

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

GA IN AED 420 NO HANU GRILL

STARTERS

KIMCHI CALAMARI E, D
Fried calamari, kimchi seasoning, spicy dip, lime

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

TIGER PRAWN GYOZA
Prawn, crab meat, red chili, lotus root chips

MAIN

CHARCOAL GRILLED WAGYU BULGOGI N, GF
Thin-sliced beef, sweet soy, pine nuts, chives

GREEN LEAF BASKET V, VG, GF | **BAN CHAN** | **TRUFFLE**
EGG CUSTARD E, GF

KIMCHI PANCAKE D
Home-made fermented kimchi, spring onion

BABY CHICKEN D
Chili-marinated chicken, pickle onion, cheese

MUSHROOM POT GF
Korean sotbap rice, seasonal mixed mushrooms

ASPARAGUS V, VG
Grilled, soybean, gochujang, crispy leek

DESSERT

SELECTION OF MOCHI ICE CREAM V, D, N

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

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Events Menu

SET MENU

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DA-ON AED 520 with HANU GRILL

STARTERS

KIMCHI ARANCINI V, E, N
Fried kimchi rice, quail egg, chili pickle

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

BLUEFIN TUNA CEVICHE GF
Bluefin tuna, perilla leche de tigre, korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

TIGER PRAWN GYOZA
Prawn, crab meat, red chili, lotus root chips

TUNA KIMBAP HAND ROLL GF
Bluefin tuna, crispy anchovy, caviar, chili pickle

MAIN

MEAT ME AT THE GRILL
Chef's selection of three cuts

AUSTRALIAN BLACK ANGUS GF |
AUSTRALIAN WAGYU MB 6-7 GF

&

YANGYEOM SHORT RIB GALBI GF

GREEN LEAF BASKET V, VG, GF | **BAN CHAN | SCALLION**
SALAD GF, V, VG | **TRUFFLE EGG CUSTARD** E, GF
STEW WITH RICE

Spicy kimchi GF, Japanese A5 brisket soybean

DESSERT

MANGO COCONUT BINGSU D, GF
Mango & passion fruit, milk, coconut custard and sorbet

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

DA-ON AED 520 NO HANU GRILL

STARTERS

KIMCHI ARANCINI V, E, N
Fried kimchi rice, quail egg, chili pickle

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

BLUEFIN TUNA CEVICHE GF
Bluefin tuna, perilla leche de tigre, korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

TIGER PRAWN GYOZA
Prawn, crab meat, red chili, lotus root chips

TUNA KIMBAP HAND ROLL GF
Bluefin tuna, crispy anchovy, caviar, chili pickle

MAIN

CHARCOAL GRILLED WAGYU BULGOGI N, GF
Thin-sliced beef, sweet soy, pine nuts, chives

GREEN LEAF BASKET V, VG, GF | **BAN CHAN |**
TRUFFLE EGG CUSTARD E, GF

MARINATED CHILEAN SEABASS
Korean soybean, coriander salad, chili

BABY CHICKEN D
Chili-marinated chicken, pickle onion, cheese

MUSHROOM POT GF
Korean sotbap rice, seasonal mixed mushrooms

ASPARAGUS V, VG
Grilled, soybean, gochujang, crispy leek

DESSERT

MANGO COCONUT BINGSU D, GF
Mango & passion fruit, milk, coconut custard and sorbet

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

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Events Menu

SET MENU

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SU RAH
AED 620 with HANU GRILL

STARTERS

THE ROYAL NUGGETS
With oscietra caviar

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

BLUEFIN TUNA CEVICHE GF
Bluefin tuna, perilla leche de tigre, korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

A5 WAGYU BEEF GYOZA E
Japanese Wagyu A5 short rib, shiitake mushrooms

SCALLOP FOIE GRAS KIMBAP HAND ROLL GF
Scallop, foie gras, crispy leek, jalapeño pickle

MAIN

MEAT ME AT THE GRILL
Chef's selection of four cuts

AUSTRALIAN BLACK ANGUS GF |
AUSTRALIAN WAGYU MB 6-7 GF

&
JAPANESE A4 WAGYU STRIPLOIN GF
&
YANGYEOM SHORT RIB GALBI GF

GREEN LEAF BASKET V, VG, GF | **BAN CHAN | SCALLION**
SALAD GF, V, VG | **TRUFFLE EGG CUSTARD** E, GF
STEWES WITH RICE

Spicy kimchi GF, Japanese A5 brisket soybean

DESSERT

MANGO COCONUT BINGSU D, GF
Mango & passion fruit, milk, coconut custard and sorbet

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

CHOCOLATE BORI CAKE N, E, D
Chocolate sponge, chocolate mousse and roasted barley ice cream

SU RAH
AED 620 NO HANU GRILL

STARTERS

THE ROYAL NUGGETS
With oscietra caviar

HANU HOUSE GARDEN SALAD V, VG, GF
Baby gem, yuja dressing, Korean pear

BLUEFIN TUNA CEVICHE GF
Bluefin tuna, perilla leche de tigre, korean pear

KFC, KOREAN FRIED CAULIFLOWER V, N, D
Spicy sauce, cashew nuts, yuja radish

A5 WAGYU BEEF GYOZA E
Japanese Wagyu A5 short rib, shiitake mushrooms

SCALLOP FOIE GRAS KIMBAP HAND ROLL GF
Scallop, foie gras, crispy leek, jalapeño pickle

MAIN

CHARCOAL GRILLED WAGYU BULGOGI N, GF
Thin-sliced beef, sweet soy, pine nuts, chives

GRILLED LAMB CHOP (3 pieces) N, GF
Korean galbi marinated lamb, pine nuts, kumquat, chimichurri

GREEN LEAF BASKET V, VG, GF | **BAN CHAN | SCALLION**
SALAD GF, V, VG | **TRUFFLE EGG CUSTARD** E, GF

MARINATED CHILEAN SEABASS
Korean soybean, coriander salad, chili

BABY CHICKEN D
Chili-marinated chicken, pickle onion, cheese

KING CRAB POT GF, D
Korean sotbap rice, king crab, lotus root

ASPARAGUS V, VG
Grilled, soybean, gochujang, crispy leek

DESSERT

MANGO COCONUT BINGSU D, GF
Mango & passion fruit, milk, coconut custard and sorbet

GOLDEN PEAR DELIGHT D, N, E
Korean pear, golden caramel, walnut crumble and tonka bean ice cream

CHOCOLATE BORI CAKE N, E, D
Chocolate sponge, chocolate mousse and roasted barley ice cream

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BEVERAGE PACKAGES

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YUDU FESTIVAL PACKAGES (PREMIUM)

3 Hours - AED 490

Premium spirits, house wines, beer, choices of one alcoholic and non-alcoholic cocktails & soft drinks

VODKA

HAKU

GIN

ROKU

RUM

KRAKEN

WHISKY

TOKI, MAKER'S MARK

BEER

ASAHI

WINES

RED, WHITE & ROSE

COCKTAILS

HANU MARGARITA

SEOUL SIDE

HANU PASSION

MOCKTAILS

HANU BELLINI N/A

PASSIONFRUIT SOUR

DANO FESTIVAL PACKAGES (HOUSE)

3 Hours - AED 330

House spirits, house wines, beer, choices of non-alcoholic cocktails & soft drinks

VODKA

ABSOLUT BLUE

GIN

BEEFEATER

RUM

HAVANA CLUB 3

WHISKY

DEWAR'S WHITE

BEER

ASAHI

WINES

RED, WHITE & ROSE

MOCKTAILS

HANU BELLINI N/A

NON-ALCOHOLIC PACKAGES

3 Hours - AED 270

Choices of non-alcoholic cocktails, soft drinks, juices, teas & coffees

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Events Menu

COCKTAIL MENU

*Menu prices and items are subject to change.



CANAPE MENU

AED 249

(6 canapes per person)

COLD

TRUFFLE MUSHROOM KIMBAP HAND ROLL V, VG, D

Fresh truffle, mixed mushrooms, ssam-jang

SALMON WHITE KIMCHI TART

White kimchi, salmon, caviar, yuzu

OYSTERS

Lemon vinaigrette, sweet chili vinegar, herb oil

HOT

THE ROYAL NUGGETS

With trout caviar

CALAMARI E, D

Fried calamari, spicy dip, lime

KFC, KOREAN FRIED CAULIFLOWER V, N, D

Spicy sauce, cashew nuts, yuja radish

CANAPE MENU

AED 349

(9 canapes per person)

COLD

TUNA KIMBAP HAND ROLL GF

Bluefin tuna, crispy anchovy, caviar, chili pickle

SALMON WHITE KIMCHI TART

White kimchi, salmon, caviar, yuzu

HANU HOUSE GARDEN SALAD V, VG, GF

Baby gem, yuja dressing, Korean pear

HOT

THE ROYAL NUGGETS

With oscietra caviar

CALAMARI E, D

Fried calamari, spicy dip, lime

KIMCHI ARANCINI (4 pieces) V, E, N

Fried kimchi rice, quail egg, chili pickle

A5 WAGYU BEEF GYOZA E

Japanese Wagyu A5 short rib, shiitake mushrooms

SWEET

SELECTION OF MOCHI ICE CREAM V, D, N

WALNUT COOKIE N

Red bean, walnut

CANAPE MENU

AED 449

(12 canapes per person)

COLD

TRUFFLE MUSHROOM KIMBAP HAND ROLL V, VG, D

Fresh truffle, mixed mushrooms, ssam-jang

A5 WAGYU SHORT RIB KIMBAP HAND ROLL N, GF

Japanese A5 Wagyu galbi, onion, lettuce, pine nuts

HANU HOUSE GARDEN SALAD V, VG, GF

Baby gem, yuja dressing, Korean pear

SALMON WHITE KIMCHI TART

White kimchi, salmon, caviar, yuzu

BEEF TARTELETTE WITH CAVIAR E

Beef jang jolm, caviar, soft quail egg

OYSTERS

Lemon vinaigrette, sweet chili vinegar, herb oil

HOT

THE ROYAL NUGGETS

With oscietra caviar and seasonal truffle

KIMCHI ARANCINI (4 pieces) V, E, N

Fried kimchi rice, quail egg, chili pickle

TIGER PRAWN GYOZA

Prawn, crab meat, red chili, lotus root chips

CHARCOAL GRILLED WAGYU BULGOGI N, GF

Thin-sliced beef, sweet soy, pine nuts, chives

KFC, KOREAN FRIED CAULIFLOWER V, N, D

Spicy sauce, cashew nuts, yuja radish

SWEET

YUZU CANDY GF, V, VG

PEANUT CHOCOLATE N, GF, D

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RESERVATIONS

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OPENING HOURS

Thu - Sat | 6:00pm - 2:00am

Sun - Wed | 6:00pm - 1:00am

ADDRESS

St. Regis Gardens, Palm Jumeirah, Dubai, UAE