

# DUDDELL'S

都爹利會館

## A-la-Carte Takeaway Menu

### Set 套餐

Back to the 80's Dim Sum Set 懷舊點心套餐 (For 4 persons) \$ 588.00 HKD

都爹利燒賣、潮州蒸粉粿、醬皇蒸鳳爪、荷葉糯米雞、香煎蘿蔔糕、懷舊碗仔翅、惹味咖哩三寶 (蘿蔔, 魷魚, 魚蛋)、酥皮焗蛋撻 Duddell's pork and shrimp dumpling; Teochew-style dumpling with peanut; Traditional saucy chicken feet; Glutinous rice with chicken wrapped in lotus leaf; Turnip pudding; Imitation shark fin soup; Chinese radish, squid and fish ball in curry sauce; Classic egg tart

全日套餐 All Day Set Menu (Minimum 2 persons 兩位用) \$ 736.00 HKD

蜜餞豚肉叉燒拼 脆皮燒腩仔、黃金蝦球、天府辣子雞、蒜蓉炒時蔬、豉油皇炒麵  
Barbecued pork and crispy pork belly; Crispy prawn, salted egg yolk; Diced crispy chicken, chilli; Sautéed seasonal vegetable, garlic; Fried noodles, supreme soy sauce

### Snack 小食

Smoked duck breast, honey 蜜汁煙鴨胸 \$ 108.00 HKD

### Dim Sum 點心

Duddell's shrimp dumpling 都爹利蝦餃皇 \$ 88.00 HKD

### Soup 湯

Double boiled fish maw, coquito nuts, chicken 海椰皇清燉花膠雞湯 \$ 488.00 HKD

Double boiled abalone, chicken, conch 南非鮮鮑響螺燉雞 \$ 488.00 HKD

Double boiled shiitake mushroom, bamboo pith, Chinese cabbage 菜膽竹笙燉天白菇 \$ 228.00 HKD

## Poultry, Barbecued 家禽、燒味

Duddell's Peking duck (One course with all the trimmings | Dinner only) 都爹利會館北京片皮鴨 一食配以特選配料佐食 | 晚市供應 \$ 788.00 HKD

Duddell's Peking duck in two courses (With second course: minced duck, lettuce wrap | Dinner only) 都爹利會館北京片皮鴨 兩食(鴨崧生菜包) | 晚市供應 \$ 888.00 HKD

Crispy pork belly 脆皮燒腩仔 \$ 238.00 HKD

Barbecued pork, honey glaze 蜜餞豚肉叉燒 \$ 298.00 HKD

Crispy pork belly and barbecued pork 蜜餞豚肉叉燒拼脆皮燒腩仔 \$ 268.00 HKD

Crispy salted chicken 富貴鹽香雞(Half 半隻) \$ 298.00 HKD

Crispy salted chicken 富貴鹽香雞(Whole 全隻) \$ 588.00 HKD

Diced crispy chicken, chilli 天府辣子雞(Half 半隻) \$ 298.00 HKD

Diced crispy chicken, chilli 天府辣子雞(Whole 全隻) \$ 588.00 HKD

## Main & Vegetable 小炒、蔬菜

Crispy prawn, salted egg yolk 黃金蝦球 \$ 388.00 HKD

Soft scrambled egg, prawn 滑蛋炒蝦仁 \$ 298.00 HKD

Sweet & sour crispy pork, pineapple 傳統鳳梨咕嚕肉 \$ 268.00 HKD

Sautéed diced beef tenderloin, cumin 孜然牛柳粒 \$ 368.00 HKD

Spicy eggplant, minced pork, salted fish 魚香茄子 \$ 238.00 HKD

Mapo tofu, spicy sauce, minced pork 麻婆豆腐 \$ 238.00 HKD

Tamago tofu, sliced potato, chilli sauce (vegetarian) 川汁土豆片玉子豆腐(素食) \$ 228.00 HKD

Sautéed asparagus, fungus, black truffle (vegetarian) 黑松露野菌炒露荀(素食) \$ 228.00 HKD

Sautéed seasonal vegetables, garlic (vegetarian) 蒜蓉炒時蔬(素食) \$ 208.00 HKD

Fried local lobster, Duddell's signature X.O. sauce 秘製 X.O. 醬爆龍蝦球 \$ 788.00 HKD

Steamed garoupa, bean curd 瓊台白玉星斑球 \$ 388.00 HKD

Sautéed Kung Po tiger prawn 宮保虎蝦皇 \$ 268.00 HKD

Sautéed green bean, pork 乾煸肉鬆法邊豆 \$ 228.00 HKD

Sautéed Australian M5 beef shank, sand ginger, scallion 沙薑京蔥炒 M5 和牛金錢  
腩 \$ 398.00 HKD

Sautéed sliced pork, kale, salted fish 魚香蘭度炒豚肉片 \$ 268.00 HKD

South African wild abalone, Kanto sea cucumber, supreme abalone sauce 三頭南非鮑魚伴關東  
刺參 \$ 1,488.00 HKD (per person)

Braised fish maw steak, matsutake mushroom, abalone sauce 鮑汁扣松茸花扒 \$ 588.00 HKD  
(per person)

Braised Kanto sea cucumber, shrimp roe, scallion 蝦籽京蔥燜遼參 \$ 368.00 HKD (per person)

Braised Kanto sea cucumber, shrimp roe, scallion 蝦籽京蔥燜遼參 \$ 368.00 HKD (per person)

### **Rice & Noodles 飯、麵**

Soup noodles, shrimp wonton 上湯鮮蝦雲吞麵 \$ 128.00 HKD

Braised e-fu noodles, fish maw slices, scallion 薑蔥花膠絲燴伊麵 \$ 328.00 HKD

Steamed fried rice, lotus leaf 飄香荷葉飯 \$ 98.00 HKD

Hokkien fried rice 福建炒飯 \$ 328.00 HKD

Yangzhou fried rice 揚州炒飯 \$ 288.00 HKD

Fried rice noodles, beef 乾炒牛河 \$ 288.00 HKD

Fried rice noodles, pork, fermented black bean 豉椒豚肉炒河 \$ 288.00 HKD

Braised vermicelli, preserve mustard green, beyond meat (plant-based meat) (vegetarian) 雪裡紅  
素牛鬆炆米(素食) \$ 248.00 HKD

Fried multi-grain rice with vegetable (vegetarian) 田園五穀炒飯(素食) \$ 248.00 HKD

Fried noodles with supreme soy sauce (vegetarian) 豉油皇炒麵(素食) \$ 248.00 HKD

### **Dessert 甜品**

Sweetened double boiled imperial bird's nest, coconut jus, almond jus, rock sugar syrup 冰花燉  
官燕 \$ 688.00 HKD (per person)

# DUDDELL'S

都爹利會館

## Lunch Sharing Set, from 4 people

From HK\$ 880.00

- 點心拼盤 - 黑松露咸水角、都爹利蝦餃皇、金柱燒賣 Dim sum combination - Truffle fried pork dumpling, Duddell's shrimp dumpling, Pork and shrimp dumpling with conpoy
- 蜜餞豚肉叉燒 拼 脆皮燒腩仔 Honey-glazed barbecued pork, Crispy pork belly
- 時令滋潤老火湯 Daily soup
- 蒜蓉炒西蘭花 Sautéed broccoli with garlic
- 惠州甜梅菜頭抽炒絲苗 Fried rice with crispy pork, sweetened preserved vegetable, pickled radish and premium soy sauce

## Sharing Set A, from 4 people

From HK\$ 1,680.00

- 蜜餞豚肉叉燒 Honey-glazed barbecued pork
- 菜膽竹笙燉天白菇 Double-boiled shiitake mushroom, bamboo pith, Chinese cabbage
- 秘製 X.O.醬爆龍蝦球 Fried local lobster, Duddell's signature X.O. sauce
- 柱侯日本大根牛腩 Braised beef tenderloin, Japanese radish, chu-hou paste
- 羊肚菌榆耳紅燒豆腐 Braised bean curd, yu mushroom, morel mushroom
- 金銀蛋浸菜苗 Poached seasonal vegetable, preserved egg, salted egg
- 敬送絲苗白飯及甜品 With complimentary steamed rice and dessert

**Peking Duck Set Menu, from 4 people**  
**From HK\$ 1,380.00**

椒鹽脆皮豆腐 拼 手拍青瓜  
Crispy bean curd, salt and pepper; Marinated cucumber

北京片皮鴨 兩食  
一食：伴餅皮及佐料  
二食：鴨崧菜粒炒飯

Peking duck in two courses

First course: served with pancakes and traditional condiments (scallion, cucumber, Duddell's  
Peking duck sauce)

Second course: Fried rice with minced duck and diced vegetables

黃金蝦球 Crispy prawn, salted egg yolk

孜然安格斯牛粒 Sautéed diced Angus beef, cumin

乾煸肉鬆法邊豆 Sautéed green bean, pork

**Duddell's premium set for 2 山珍海味燴套餐 (2 位用起)**  
**From HKD 1,980.00**

黑白貓耳 拼 青瓜海蜇頭

Chilled fungus, vinegar; Jellyfish with cucumber

養生例湯 Daily soup

原煲燴山珍海味(五頭南非鮑魚、厚花膠、日本關東遼參、鵝掌、玉環柱甫、鮑靈菇、天  
白菇、竹笙、片兒麵)

Duddell's dried seafood pot

(Braised South African abalone 5 heads, premium fish maw, Kanto sea cucumber, Goose web,  
Braised marrow stuffed with whole conpoy, King oyster mushroom, Shiitake mushroom,  
Bamboo pith, Flat noodles)

惠州甜梅菜頭抽炒絲苗

Fried rice, crispy pork, sweetened preserved vegetable, pickled radish, premium soy sauce

# DUDELL'S

都爹利會館

**Back to the 80's Dim Sum Set, from 6 people**

**懷舊點心套餐 (6 人份起)**

**HK\$ 882**

都爹利燒賣

Duddell's pork and shrimp dumpling

潮州蒸粉粿

Teochew-style dumpling with peanut

醬皇蒸鳳爪

Traditional saucy chicken feet

荷葉糯米雞

Glutinous rice with chicken wrapped in lotus leaf

香煎蘿蔔糕

Turnip pudding

懷舊碗仔翅

Imitation shark fin soup

惹味咖哩三寶 (蘿蔔, 魷魚, 魚蛋)

Chinese radish, squid and fish ball in curry sauce

酥皮焗蛋撻

Classic egg tart

## Cocktails 雞尾酒

### **Kaffir Collins \$100.00 HKD**

Orgeat syrup, lemon juice, maraschino liqueur, Tanqueray gin, soda water, kaffir lime, mint spring

### **50/50 Manhattan \$100.00 HKD**

Bullet bourbon, hennessy vsop, Duddells house blend of vermouth, jerry thomas own decanter bitter

### **Jungle Bird \$120.00 HKD**

Diplomatico mantuano, Campari, Fresh pineapple juice, Fresh lime juice, Simple syrup

## Champagne 香檳

Ruinart, 'R' de Ruinart \$ 330.00 HKD

Ruinart, Rosé \$ 470.00 HKD

## WINE 葡萄酒 (White)

Clos Salomon, Le Clou, Montagny 2016 \$ 290.00 HKD

Auntsfield 2017 \$ 230.00 HKD

Nigl, Gärtling 2018 \$ 210.00 HKD

## WINE 葡萄酒 (Red)

Terrazas de los Andes, Reserva 2017 \$ 210.00 HKD

Soumah, Single Vineyard 2017 \$ 250.00 HKD

Thalvin, Tandem 2014 \$ 290.00 HKD