

DUDDSELL'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

All Day Set Menu 全日套餐 (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, chili; 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

Pork and shrimp dumpling, conpoy 金柱燒賣 \$ 88 HKD

Scallop dumpling, asparagus 露筍帶子餃 \$ 88 HKD

Spinach dumpling, fungus 菠菜上素粉果 \$ 68 HKD

Crispy barbecued pork bun 脆皮菠蘿豚肉叉燒包 \$ 78 HKD

Fungus bun 野菌蘑菇包 \$ 68 HKD

Truffle fried pork dumpling 黑松露咸水角 \$ 68 HKD

Glutinous rice with chicken wrapped in lotus leaf 荷葉糯米雞 \$58.00 HKD

Pan-fried Turnip pudding 香煎蘿蔔糕 \$48.00 HKD

Classic egg tart 酥皮焗蛋撻 \$48.00 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

菜膽竹筴燉天白菇 \$ 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, chili 天府辣子雞(Half 半隻) \$ 298.00 HKD

Diced crispy chicken, chili 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, chili 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 per person 瓊台白玉星斑球 \$ 388.00 HKD

Sautéed Kung Po tiger prawn per person 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 和牛金錢腱 \$ 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

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)

Cocktails 雞尾酒

Kaffir Collins \$200.00 HKD

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

50/50 Manhattan \$200.00 HKD

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

Jungle Bird \$100.00 HKD

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

Champagne 香檳

Veuve Clicquot, yellow Label, Champagne Blend, France, NV
\$360.00 HKD

Ruinart, 'R' de Ruinart, Champagne Blend, France, NV
\$ 440.00 HKD

Ruinart, Rosé, Champagne Blend, France, NV
\$ 620.00 HKD

WINE 葡萄酒 (White)

Tement, Spatfuellung, Zeitspiel 2, Sauvignon Blanc, Austria, 2017

\$ 200.00 HKD

Terrazas de los Andes, Altos Del Plata, Mendoza, Chardonnay, Argentina 2018

\$ 260.00 HKD

Nigl, Gartling, Gruner Veltliner, Austria, 2017

\$ 280.00 HKD

WINE 葡萄酒 (Red)

Terrazas de los Andes, Altos Del Plata, Mendoza, Mablec, Argentina 2018

\$ 200.00 HKD

Puchang, Single Vineyard, Xinjiang, Saperavi, China 2015

\$ 260.00 HKD

Soumah, Single Vineyard 2017

\$ 280.00 HKD