

品嚐晚宴
Tasting Menu

都爹利前菜拼盤
Duddell's appetiser selection

片皮乳豬配自製時令果醬
Crispy suckling pig, house made jam

醋椒鱈魚粒
Diced cod, fresh peppercorn, chilli and vinegar

山楂桂花梨
Osmanthus-scented pear, hawthorn

Chinese wine: Grace Vineyard, Angelina, Brut Reserve, Shanxi, China, 2009

Adventurous wine: Ruinart, Blanc de Blancs, Champagne, France, NV

Signature wine: Krug, Grande Cuvée, Champagne, NV

羊肚菌竹絲雞燉響螺
Double boiled sea whelk, silky fowl, morel

原隻南非鮑魚扣天白菇
Braised whole South African abalone, shiitake mushroom

Chinese wine: Chardonnay, Silver Height, Reserve, Ning Xia, China, 2016

Adventurous wine: Blaufränkisch, Gut Oggau, Burgenland, Austria, 2017

Signature wine: Chardonnay, Bernard-Bonin, Vieilles Vignes, Meursault, Burgundy, France, 2015 - 5418 Bouteilles

自製木綿豆腐伴野菌配紅燒蝦籽汁
House-made bean curd, fungus, shrimp roe jus

Signature wine: Sommelier's Surprise

蒜子豆豉爆宮崎A4和牛粒
Pan-fried Miyazaki A4 Wagyu beef, fermented black soybean, garlic

Chinese wine: Cabernet Sauvignon, Legacy Peak, Ning Xia, China, 2014

Adventurous wine: Merlot, Bessa Valley, Enira, Bulgaria, 2011

Signature wine: Cabernet Sauvignon, Château Pontet-Canet, Pauillac, Bordeaux, France, 2005 - Magnum Bottle

冶味龍蝦炒有機茉莉絲苗
Fried organic jasmine rice, lobster, Chinese doughnut, corn

杏汁燉官燕
Double boiled imperial bird's nest, almond cream

Chinese wine: BeiChun, Puchang, Sweet BeiChun, Xinjiang, China, 2014

Adventurous wine: Madeira, Blandys Malmsey, Portugal, 5 years

Signature wine: Madeira, D'Oliveiras, Verdelho, Portugal, 1988

都爹利甜品拼盤
Duddell's dessert platter

每位 1680
Per Person

(需最少二人同時點選 minimum two persons)

升級
Upgrade to:

三十頭皇冠吉品鮑魚
Whole Yoshihama abalone 30 heads

每位 2280
Per Person

廿二頭皇冠吉品鮑魚
Whole Yoshihama abalone 22 heads

每位 3180
Per Person

餐酒共嚐
With wine pairing:

中國葡萄酒
Chinese wine pairing

每位加 788
Add Per Person

探索美酒配對
Adventurous wine pairing

每位加 988
Add Per Person

招牌美酒配對
Signature wine pairing

每位加 1388
Add Per Person