

飲品 BEVERAGES

Champagne:

Perrier Jouët Grand Brut NV

White:

2017 Le Paradou Viognier,
Frédéric & Alexandre Chaudière, France

Rose:

2017 Le Paradou Cinsault,
Frédéric & Alexandre Chaudière, France

Red:

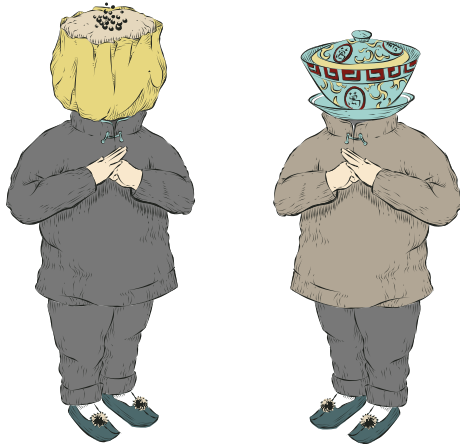
2016 Le Paradou Grenache,
Frédéric & Alexandre Chaudière, France

Cocktails:

Umeshu Spritz, Americano, Bloody Mary

Beer:

Kirin Ichiban



FREE FLOW SUNDAY BRUNCH

Served fresh and unlimited to your table

Food only

£68 per person

*With free-flow Perrier Jouët champagne,
selected cocktails, red, rose & white wines and beer.*

£90 per person

All prices include 20% VAT. A discretionary service charge of
12.5% will be added to your bill.

Tables are allocated a two-hour time slot.

週日任食早午餐

新鮮即製，無限送到桌前

不包飲品

每位£68

無限暢飲Perrier Jouët 巴黎之花香檳、

特選雞尾酒、紅白餐酒及啤酒。

每位£90

所有價錢已包括20%VAT消費稅。

12.5%服務費將加到帳單上。用餐時間為兩小時。

DUDELL'S

都爹利會館

@duddellslondon

Number of guests



DIM SUM

- Pork siu mai
- Edamame duck dumpling
- Morel spring roll (v)
- Prawn toast
- Pan-fried prawn and chive dumpling
- Iberico char siu bun
- Crispy prawn and mango dumpling
- Steamed imperial king crab dumpling

WOK-FRIED

- Martell black pepper beef
- Slipper lobster with Kung Po sauce
- Sugar snap, water chestnut and black fungus
- Sweet & sour Cointreau Berkshire pork
- Sanpei chicken

COLD DISH

- Chilled vegetarian chicken, pickled lotus and sesame

RICE & NOODLES

- Cantonese soya noodles
- Steamed jasmine rice
- Egg fried rice
- Spicy shrimp and edamame fried rice

SWEETS

- Cantonese egg tart
- Red bean coconut pudding

Please note that all dishes are presented tapas style and will be served as and when they are ready.

Should you have specific allergies or intolerances, please inform a member of the team who can offer advice.

用餐人數



點心

- 香菇燒賣皇
- 黑椒毛豆鴨餃
- 雜菌素卷
- 蒜香蝦多士
- 香煎韭菜蝦餃
- 蠔皇黑豚肉叉燒包
- 香芒炸蝦卷
- 帝皇蝦餃

小炒

- 干邑黑椒爆牛肉
- 宮保琵琶蝦
- 杏香馬蹄炒甜豆
- 橙酒甜酸咕嚕肉
- 三杯雞

冷盤

- 麻香素雞沙律

飯麵

- 豉油皇炒麵
- 茉莉香飯
- 蛋炒飯
- 川式毛豆蝦仁炒飯

甜品

- 港式酥皮蛋撻
- 椰汁紅豆糕

所有菜式均以小碟形式出菜，
即點即製再立即送到桌前

如有食物敏感或特殊飲食需要，
請告知服務員以便提供適合建議。

