

A LA CARTE



廚師推介

CHEF'S RECOMMENDATIONS

都爹利會館北京鴨

Duddell's Peking duck (served with 8 types of condiments)

78 whole / 45 half

每日限量供應 Limited portions daily

二食 (任擇其一) 2nd Course (choose one)

松露醬炒 Truffle sauce

干邑黑椒爆炒 Black pepper Martell

薑蔥爆炒 Ginger & spring onion

使用傳統廣式香料，炮製本菜式需時超過四十八小時。鴨子醃至入味後，仔細風乾，使其皮肉分離，得出香脆細膩、溶於口中的美味鴨皮。烤鴨佐以八款不同配料，包括茴香砂糖、陳皮柑橘醬、酒香白豆醬、柚子、菠蘿、青瓜和香蔥，客人可按個人喜好自行組合不同口感和味道。

Using classic Cantonese spices, this iconic dish takes over 48 hours to prepare. The duck is air-dried in order to separate the skin from its meat, resulting in delicately crunchy skin which melts in the mouth. Served with 8 types of condiments, diners can create their own combination of texture and taste...with fennel sugar, aged mandarin and kumquat dressings, white wine bean sauce, pomelo, pineapple, cucumber and spring onion.

松茸螺頭燉雞湯

Double-boiled matsutake soup with sea whelk, chicken and baby cabbage

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燉湯是粵菜中的寵兒，它的營養價值及帶來的暖意，是其大受歡迎的原因。湯品看似簡單，但卻包含了不少功夫，甘香味美。我們先以雞肉、豬肉及巴馬火腿熬成上湯，然後加入松茸、螺頭及菜膽燉煮。

Double boiled soups are popular in Cantonese cooking both, for their taste and medicinal properties. Seemingly simple, yet rich and fragrant, a supreme broth is first made with chicken, pork and Parma ham. It is then reduced before adding matsutake mushroom, sea whelk and baby cabbage.

廣東點心三部曲

Cantonese dim sum symphony

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點心是廣東菜中適合互相分享的小點，蒸點、炸點、烤點俱備，和中國茶同享，甚佳。大廚特別挑選三款不同點心放在一起，包括鮮蝦金魚餃、帝皇蟹餃和鮮蝦帶子餃。

Dim sum is a Cantonese tradition featuring delicate sharing dishes of steamed, fried or baked dumplings, typically enjoyed with Chinese tea. Our Dim Sum Symphony features exquisite gold fish and jade leaf-shaped dumplings of prawn, king crab and scallops & prawns.

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

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廚師推介

CHEF'S RECOMMENDATIONS

紅酒安格斯炆牛

Smoked black Angus ribs with red wine soy and baby peach

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來自美國的安格斯牛肋肉，以傳統粵菜常用的小荳蔻、八角及蔗糖煙燻，然後以香濃的豉油紅酒汁炆煮，並加入日本蜜桃，帶來絲絲甜意。

U.S. Black Angus beef short ribs are smoked with a traditional Cantonese seasoning of cardamom, star anise and brown cane sugar, then braised in wine and superior soy sauce and served with baby peaches from Japan.

蜜汁豆豉黑豚肉叉燒

Honey glazed char siu with soy beans

29

叉燒是粵菜中的招牌菜式，是餐牌上的熱賣常客。我們使用高級的黑豚肉，其肉質鬆軟，肉味濃郁。叉燒外層塗上高山蜜糖，慢烤至焦糖化及微焦。

Barbecued pork (char siu) occupies an iconic place in Cantonese cooking. We use the best quality Iberico pork because of its tenderness and flavour. After glazing in high mountain honey, the pork is slowly roasted until it is perfectly charred and caramelised.

慢煮豉油雞(限量)

Tea-smoked Cantonese soya chicken (limited portions)

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豉油雞是粵菜眾多雞肉菜式中的經典。大廚採用法國的布雷斯雞，再以上等豉油、丁香、八角、月桂葉等材料慢煮雞隻，帶出布雷斯雞的天然鮮甜味道。豉油雞最後以香片茶葉煙燻，增添風味。

We use the famed French organic chicken, Poulet de Bresse for this classic Cantonese dish. The natural sweetness of this organic chicken is intensified with slow-poaching in a master stock of supreme soy sauce, clove, star anise and bay leaf. It is then smoked with jasmine tea leaf to add another flavour dimension.

富貴鹽香雞

Crispy salted chicken

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雞在廣東菜佔有非常重要的一席位。我們選用來自法國里昂的布雷斯雞，以傳統方式養飼，不使用激素或抗生素。雞隻先以加入巴馬火腿、日本瑤柱及蝦米等熬成的上湯浸泡，再風乾十二小時，令雞肉香嫩多汁。雞肉最後以滾油炸至雞皮香脆，享用時蘸上少許淮鹽，最為美味。

Another classic Cantonese dish which we prepare with the famed French chicken Poulet de Bresse, known for its free-range organic breeding. The chicken is bathed in a hot broth with Parma ham, Japanese dried scallop and dried shrimp before being air dried for 12 hours. It is finished in hot oil making the skin crisp while keeping the meat deliciously tender. It is best eaten by dipping in the salt and spice mixture with which it is served.

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黑松雜菌香醋焗鱈魚

Truffle roasted black cod with lily bulb and Nameko mushroom

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這是經典粵菜的現代變奏，採用銀鱈魚，取其奶油般香滑幼嫩的高雅口感。菜式特別為倫敦都爹利會館而創，大廚加入帶果仁味道的百合和滑子菇，巧妙突顯黑松露的味道。

Using black cod, a fish beloved in Cantonese cooking for its intensely rich, buttery flavour, this dish is a contemporary take on a classic. Created especially for Duddell's London, we use lily bulbs, a nutty Chinese vegetable and Nameko mushroom, to heighten the presence of the truffles.

都爹利會館龍蝦燴麵

Duddell's supreme lobster noodles

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上湯龍蝦燴麵是高級粵菜的明星菜式。龍蝦在中國文化中，被視為宴客必備的高級食材，常在節慶等重要日子的餐桌佔一席位。本菜式選用加拿大龍蝦，上湯則以老雞、烤鴨骨、紅蘿蔔及薑煮四小時而成。龍蝦先以上湯燴煮，再加入羊棲菜、百合及薑蔥爆炒。燴麵使用新鮮蛋麵，以龍蝦上湯烹入味，最後鋪上龍蝦，鮮甜無比。

This dish sits at the pinnacle of Cantonese fine-dining. In many Chinese cultures, the highly prized lobster is saved for special celebratory occasions. Canadian lobster is braised with golden supreme stock which is cooked for 4 hours, then stir-fried with hijiki seaweed, lily bulb, ginger and spring onion.

金瑤智利鮑魚燴飯

Abalone rice with shimeji mushroom and asparagus

38

海鮮是廣東菜愛用的食材，而鮑魚是其中尊貴之選。本菜式採用的鮑魚來自純淨、不受污染的智利海岸，先以雞肉及豬骨熬成的上湯煨煮八小時，再加入黃耳、靈芝菇和露筍。

Abalone is seen as a great delicacy in Cantonese cuisine. It takes a lot of effort and technique to do it right. Simmered in a rich golden chicken and pork broth for 8 hours, the flavours are all condensed in a bite. Finished with yellow fungus, shimeji mushroom and asparagus on the rice.

前菜
APPETISERS

蜜汁柑橘鴨胸 Chilled honey kumquat duck breast	12
風沙軟殼蟹 Spicy almond soft shell crab	15
椒鹽炸菇鮮魷 Salt and pepper squid with Hon Shimeji mushroom	14
香煎雞鍋貼 Pan-fried chicken dumpling	9
鵝肝牛肉多士 Foie gras beef on toast	12
香脆山楂豬頸肉伴腰果 Crispy Hawthorn pork neck with cashew nut	12
烤鴨春卷 Roasted duck spring roll	9
香炸松露春卷 Truffle spring roll (v)	9

湯
SOUP

鮮蝦酸辣湯 Hot and sour soup with prawn	9
芥蘭鮑魚雞絲羹 Abalone broth with chicken and kale	14
帝皇蟹肉粟米羹 King crab sweet corn soup with asparagus	12
上素酸辣湯 Vegetarian hot and sour soup (v)	8

海鮮
SEAFOOD

XO醬炒小龍蝦 Wok fried langoustine, XO sauce	32
上湯蛋白炒小龍蝦 Stir fried langoustine, egg white and supreme soup	34
烏魚子艷紅辣子蝦 Prawn with bottarga chilli sauce	26
金絲香菇清炒鮫鰈魚 Monkfish with morel mushroom, garlic shoot and crispy dough	28
豆豉爆炒鮫鰈魚 Wok-fried monkfish fillet in black bean sauce	28
香辣胡椒鱈魚 Peppered spicy black cod	30
籠仔烤蔥香蒸比目魚 Bamboo steamed halibut, charred spring onion and soy	28
芝麻香豉比目魚 Poached halibut, sesame and black bean sauce	30

肉類，家禽
MEAT & POULTRY

XO醬京蔥爆牛柳條 Sautéed beef tenderloin in XO sauce	31
干邑黑椒爆牛肉 Martell black pepper beef	27
港式燒鴨 Cantonese roast duck with natural jus	28
生煎麻香羊柳 Rhug Estate lamb with shishito pepper and eryngii mushroom	25
橙酒甜酸咕嚕肉 Sweet and sour Cointreau Berkshire pork	19
椒鹽蒜香豬扒 Dry rubbed pork loin, garlic, salt and pepper	22
松露山藥香菇雞鍋 Truffle chicken casserole, eringi mushroom and wild yam	28

蔬菜

VEGETABLES

和牛香菇麻婆豆腐 Mapo tofu with Wagyu beef, shiitake mushroom and scallions	18
香雞肉碎魚香芥蘭 Stir-fried kai lan with minced chicken in spicy shrimp sauce	12
松露野菇炒露筍 Sautéed asparagus, wild mushroom in black truffle sauce (v)	14
上湯珍菌燴豆腐 Braised bean curd with morel mushroom in supreme stock (vegetarian option available)	16
蒜炒白菜 Stir-fried baby pak choi in garlic (v)	10
黑椒素雞 Black pepper vegetarian chicken (v)	14
大白菜琥珀素帶子 Stir fried water chestnut, walnut and Chinese cabbage	12

飯，麵 RICE & NOODLES

港式海鮮炒米 Wok-fried seafood vermicelli, Hong Kong style	14
豉油皇炒麵 Cantonese soya noodle	12
松露帶子蛋白炒飯 Truffle and scallop egg white fried rice	14
金瓜欖菜鮮菇炒飯 Pumpkin and shiitake mushroom vegetable fried rice (v)	9
香蔥蛋炒飯 Egg fried rice with spring onion	8
茉莉香飯 Steamed jasmine rice (v)	4
XO醬 XO sauce	8

XO醬是香港名廚在80年代創出的醬料，以海味乾貨、紅蔥、蒜頭及辣椒炒香而成，帶出食材特有風味，是粵菜的星級佐料。XO醬深受食客歡迎，迅即成為中菜餐廳的寵兒，常駐各大著名食肆的餐桌上。都爹利會館的自製XO醬特別加入巴馬火腿，增添層次。XO醬名稱實為「extra old」- 法國干邑白蘭地的最高等級稱呼，以此引喻醬料為高級、矜貴的味道。

XO Sauce was created in one of the great kitchens of Hong Kong in the '80s as the perfect accompaniment to Cantonese cuisine. With ingredients which include dried seafood, shallots, garlic and chilies, each fried separately to bring out their own distinct flavour, XO sauce soon became the most popular condiment to grace the tables of the best Chinese restaurant in the East. At Duddell's, we add Prosciutto di Parma to our home made version to add yet another dimension to this seminal condiment. XO (short for extra old) derives its name from the French cognac which was the liquor of choice with discerning Chinese diners in the '80s, and is also a term used to reflect supreme quality and luxury.

甜品
DESSERT

楊枝甘露 Chilled mango cream shaved ice, sago, pink grapefruit and mango sorbet	12
黑芝麻柚子 Yuzu pot sesame sable, yuzu ice-cream, black sesame crisps	9
黑糖香蕉馬拉糕 (兩位用) Muscovado banana ma lai gou (for 2) caramelised banana, rum ice cream	15
田重草莓接骨木花奶凍 Strawberry and elderflower panna cotta lime confit, strawberry jus	9
煙燻碧根果仁撻 Smoked pecan tart Guanaja 70% ganache, cocoa nib ice-cream, smoked pecan brittle	9
精選雪葩 Sorbet selection Mango, raspberry, guava	9

PLANTATION TEAS

Tea plays an important role in Chinese culture. To pay tribute to this age-old tradition, Duddell's has collaborated with Plantation by teakha to bring you a carefully sourced selection of teas to compliment our cuisine. All Plantation teas are single origin and sourced from small tea estates in China, Taiwan and Japan as they want to share with you the taste of a particular time and place.

Jou Netto Gyokuro Green Tea Kyoto, Japan Savory, Smooth with hint of seaweed A shade-grown, tannin-free Japanese green tea, carries almost no astringency, making it extremely smooth and suitable for all tea drinkers.	7
Jasmine Pearls Green Tea Fuding, Fujian Floral, Light and smooth Hand-rolled into pearl-like shape and scented with fresh jasmine flowers seven times.	9
Yashi Phoenix Dancong Oolong Tea Anji, Zhejiang Floral, fruity and full-bodied Named after its traditional production method using duck manure as fertilizer, this Dancong has the scent of frangipani and a hint of fruitiness.	9
Red Jade with Bergamot Peel Black Tea Yuchi, Nantou Bold, Citrusy, Full-bodied Our version of Earl Grey, mixed with dried organic Taiwanese bergamot peel instead of bergamot essence.	10
Gushu Sun-dried Black Tea Black Tea Yiwu, Yunnan Smooth, Mellow, with hints of fruit Dried under the sun, a smooth black tea with notes of dried fruits - an uplifting and warming tea reminiscent of a Pu-erh.	8
Roselle Flowers Tisane Jinfeng, Taitung Tart, Sweet, Full-bodied The hibiscus calyx has a tart, cranberry-like flavor and a crimson jewel liquor. This tea can reduce blood pressure and is often used for detox purposes.	9
Fujian White Peony White Tea Fuding, Fujian Honey and cucumber-like A white tea with the gentle and refined notes of honey and cucumber, and a pale golden green infusion with almost chocolat-y dryness.	6
Yunnan Aged Ripe Pu-erh Pu-erh Pu-erh, Yunnan Earthy, woody, full-bodied This Pu-erh has a smooth butter-like consistency, coating your palate with a rich, sweet, earthy aftertaste, perfect for cleansing after a meal.	5

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PLANTATION 茗茶

中式美饌離不了好茶，都爹利與Plantation茶莊合作，用心打造專屬茶單，能完美搭配佳餚，向傳統致敬。Plantation茶莊的茶品皆為精選自中國、台灣與日本的單品茶，為您呈現最美好的時令風味。

- 熱上湯玉露 7
綠茶 | 日本，京都 | 入口順滑，口舌生鮮
以遮蔭法種植的頂級日本綠茶，滑而不膩，清而不苦。
- 茉莉小珠 9
綠茶 | 福建，福鼎 | 茉莉清香，微甜順口
純手工揉製成珍珠形狀，再以新鮮茉莉花窰製七次。
- 鴨屎香鳳凰單欉 9
烏龍茶 | 潮州，鳳凰山 | 花果馥郁，香氣紮實
傳統上以鴨屎作肥料製成的這款單欉香氣驚人，彷彿走進梔子花叢。
- 佛手柑紅玉 10
紅茶 | 南投，魚池 | 柑橘香氣濃郁，口感飽滿
以有機佛手柑入茶，才是伯爵茶的最真實模樣。
- 古樹曬紅 8
紅茶 | 雲南，易武 | 醇厚順口，果香暖人
在陽光下曬乾的紅茶，乾果似的香氣有著普洱般的暖。
- 洛神花 9
花草茶 | 台東，金峰 | 酸甜乾爽，果香濃厚
洛神花有蔓越莓般的酸甜，具排毒與降血壓功效。
- 福建大白茶 6
白茶 | 福建，福鼎 | 蜜糖與青瓜香，甘甜而清爽
清淡而回甘，帶有彷彿蜜糖與青瓜般的香氣與巧克力似的口感。
- 雲南熟普洱 5
普洱 | 雲南，普洱 | 木質香氣，厚實而溫暖
奶油般柔滑，厚實的香氣特別適合享用大餐後一解油膩。

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Duddell's at St. Thomas Church - A History...

The first church building was part of the original St. Thomas' Hospital and became a parish around **1496**. It was named after Thomas Becket whose cult pilgrimage to Canterbury began at London Bridge. The church was renamed St. Thomas the Apostle following the abolition of the Becket cult in **1538** during the Reformation.

The present church was built to designs by Thomas Cartwright in **1703**. In **1821** the Old Operating Theatre was built in the garret of the church where this scientific facility is still today housed as the oldest surviving operating theatre in England.

Its use as a church became redundant in **1899** and the parish merged with St. Saviour's which became Southwark Cathedral in **1905**; St. Thomas Church then served as the Chapter House for the cathedral.

Permission to use St. Thomas Church as a restaurant was granted to Duddell's in **2016**. Award-winning London-based architects Michaelis Boyd were commissioned to restore the interiors of the building, one of the finest examples of Queen Ann architecture. Their design for Duddell's London was inspired by the traditional 1960's Hong Kong tea restaurant, making use of colour and pattern to create a retro space with a contemporary twist, while respecting the traditional architecture and fabric of the listed building.

The original Duddell's was founded in Hong Kong in **2013** and was soon celebrated for its unique restaurant and arts space concept. Duddell's London opened its doors in **November 2017**. As with its Michelin-starred Hong Kong counterpart, Duddell's London showcases authentic Cantonese cuisine and hand-crafted dim sum, using only the freshest, high quality ingredients.



都爹利會館在St. Thomas Church的故事…

教堂的首棟建築是St. Thomas' Hospital聖湯瑪士醫院原址的舊有部分，在1496年前後成為堂區。聖湯瑪士名字來自Thomas Becket — 關於他的坎特伯雷朝聖正是在倫敦橋開始。教堂在宗教改革時期、隨著廢除對Becket的朝聖，於1538年改名為St Thomas the Apostle。

現有教堂於1703年由Thomas Cartwright設計興建。在1821年，Old Operating Theatre老手術室在教堂閣樓建成，至今仍為英格蘭最古老的現存手術室。

教堂建築在1899年起不再當作教堂使用，堂區亦在1905年與St. Saviour's合併，成為Southwark Cathedral南華克座堂。St Thomas Church自此成為座堂的會堂（Chapter House）。

2016年，都爹利會館獲准使用St. Thomas Church作為餐廳。會館請來獲獎倫敦建築師Michaelis Boyd為這座安妮女王時期的代表建築進行內部復修及重新裝潢。室內設計靈感來自60年代的香港傳統茶餐廳，運用色彩及圖案排列，創造富現代感的復古空間，同時彰顯這座歷史建築的傳統建築風格。

都爹利會館最初於2013年在香港創立，其獨特概念結合餐飲及藝術空間，載譽無數。倫敦都爹利會館在2017年11月開業，延承香港獲得米芝蓮星級肯定的餐飲概念，以最優質的新鮮食材，炮製地道粵菜及手工點心。