

飲品 **BEVERAGES**

*Champagne:*

Perrier Jouët Grand Brut NV

*White:*

2017 Le Domaine de Menard Cuvee Marie,  
Cotes de Gascogne, France

*Rose:*

2017 Le Paradou Cinsault,  
Frédéric & Alexandre Chaudière, France

*Red:*

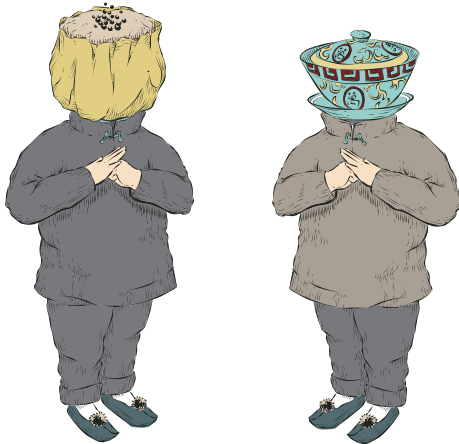
2017 Chateau Saint-Cyrgues Saint-Cirice Rouge,  
IGP Gard, Rhône Valley, France

*Cocktails:*

Imperial Spritz, Americano, Bloody Mary

*Beer:*

Kirin Ichiban



1st Sunday of the month

**FREE FLOW SUNDAY BRUNCH**

Served fresh and unlimited to your table for two hours

*May 5th, June 2nd,*

*July 7th, August 4th*

*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.

週日任食早午餐

每個月的第一個星期日

新鮮即製，無限兩小時送到桌前

5月5日、6月2日

7月7日、8月4日

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
- Edemame 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

- Stir-fried rib-eye with mirin soy sauce
- Prawn with Kung Po sauce
- Asparagus, shimeji mushroom and black fungus
- Sweet & sour Cointreau Berkshire pork
- Clay pot chicken with black bean and smoked garlic

## COLD DISH

- Chilled vegetarian chicken, pickled lotus and sesame

## RICE & NOODLES

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

## SWEETS

- Crispy purple sweet potato puffs
- 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

- 味醂醬油炒牛肉
- 宮保蝦
- 松菇雲耳炒露筍
- 橙酒甜酸咕嚕肉
- 豆豉熏蒜雞鍋

## 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

- 紫薯脆皮泡芙
- 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。

