

品嚐晚宴 Tasting Menu

每位 1,288 per person

都爹利前菜拼盤

Duddell's appetiser selection

蜜餞豚肉叉燒 Barbecued pork, honey-glazed
椒鹽九肚魚 Deep-fried bombay duck, spiced salt
羽衣福袋 Marinated fungus in vegetable pocket

Asian wine pairing: Chardonnay, Grace Vineyard, Angellina, Shanxi, China, 2009

Adventurous wine pairing: 白真弓有氣清酒, 岐阜縣, 日本
Sparkling Sake, Shiramayumi, Japan, Hida prefecture, Japan, NV

Signature wine pairing: Chardonnay/Pinot Noir, Krug, Grande Cuvée, Champagne, France, NV

Non-alcoholic pairing: 氣泡大馬士革玫瑰花 Fizzy Damascena rose

海椰皇清燉花膠雞湯

Double boiled fish maw, coquito nuts, chicken

蟹皇汁香煎塘心鮮元貝

Pan-fried Hokkaido scallop, homemade crab roe sauce

Asian wine pairing: Koshu, Grace Winery, Yamanashi, Japan, 2018

Adventurous wine pairing: Savagnin, Between Five Bells, Yellow, Victoria, Australia, NV

Signature wine pairing: Chardonnay, Bernard-Bonin, Vieilles Vigne, Meursault, Burgundy, France, 2016 – 3640 Bouteille

Non-alcoholic pairing: Alain Milliat Natural Sauvignon Blanc Juice

蠔皇扣五頭南非鮑魚拼天白菇

Braised South African abalone 5 heads, shiitake mushroom, supreme oyster sauce

Asian wine pairing: Durif, GranMonte, Heritage, Asoke Valley, Thailand, 2016

Adventurous wine pairing: Cabernet Sauvignon, Roxanich, Istria, Croatia, 2008

Signature wine pairing: Tempranillo, La Rioja Alta, Vina Ardanza, Reserva, Rioja, Spain, 1994

Non-alcoholic pairing: 冷泡武夷大紅袍 Cool brew Wuyi Da Hong Pao tea

摩利菌爆宮崎A4和牛

Sautéed Miyazaki A4 Wagyu beef, morel mushroom

Asian wine pairing: Cabernet Sauvignon, Legacy Peak, Ning Xia, China, 2015

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

Signature wine pairing: Bordeaux Blend, Clos du Marquis, Saint-Julien, Bordeaux, France, 1996

Non-alcoholic pairing: Alain Milliat Natural Merlot Juice

蝦皇醬龍蝦炒絲苗

Fried rice, lobster, homemade shrimp paste

Sommelier's surprise

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

Asian wine pairing: 梅香百年梅酒, 茨城縣, 日本

Plum Wine, Meirishurui, Ibaraki prefecture, Japan

Adventurous wine pairing: Muscat, Klein Constantia, Vin de Constance, Constantia, South Africa, 2016

Signature wine pairing: Furmint, Oremus, Tokaji Aszu 6 Puttonyos, Toakji, Hungary, 2005

Non-alcoholic pairing: 鮮菓桂花茶 Chilled Osmanthus tea with fresh fruit

美點蒼萃

Petit four

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If you have any food allergies or special dietary needs, please inform your server before ordering

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升級 Upgrade to:

三頭南非鮑魚 Braised South African abalone 3 heads	每位加 add 688 per person
三十頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 30 heads	每位加 add 588 per person
廿二頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 22 heads	每位加 add 1,488 per person

餐酒共嚐 With wine pairing:

亞洲葡萄酒 Asian wine pairing	每位加 add 788 per person
探索美酒配對 Adventurous wine pairing	每位加 add 988 per person
招牌美酒配對 Signature wine pairing	每位加 add 1,388 per person
無酒精特飲配對 Non-alcoholic pairing	每位加 add 388 per person

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廚師推介

Chef's Recommendations

海椰皇清燉花膠雞湯 每位 428
Double boiled fish maw, coquito nuts, chicken Per person

粵菜湯品營養價值甚高，而且暖意入心，滋味無窮，因此成為廣東菜必備的佳餚。此燉湯採用來自東非的海椰皇，清甜鮮美，加入紅棗、雞肉，再配上厚花膠，細心燉煮，潤肺養顏，滋補味美。
Cantonese soups are popular for their warming and nutritional qualities. Our chefs create the soup with coquito nuts from East Africa, a fruit that looks like a miniature coconut and have a similar flavour, together with premium red date and chicken. Served in a coconut, this delightful double boiled soup is good not only in your mouth, but also to your health and beauty.

黃金炸釀3.6牛乳蟹蓋 每位 248
Crispy stuffed crab shell, fresh crab meat, Hokkaido milk Per person

炸釀蟹蓋是現代粵菜中西合璧的體現。鮮甜的洋蔥炒香後，加入鮮拆蟹肉，然後加入北海道3.6牛乳使餡料更香滑濃郁，釀入蟹蓋，鋪上麵包糠炸至金黃，色澤誘人，口感豐富，是人人愛吃的香口美食。
A modern Cantonese dish inspired by the Western cuisine, which is now a classic in every refined Cantonese restaurant. Fresh crab meat is stir-fried with onion for the sweetness, then cooked with rich Hokkaido milk which brings out the sweetness of crab further. The crab meat filling is stuffed back to the crab shell, topped with bread crumb and deep-fried till golden. It is rich in both flavour and texture - a favourite of many.

秘製X.O.醬爆龍蝦 每隻 988
Sautéed local lobster, Duddell's signature X.O. sauce Per piece

龍蝦是傳統廣東菜常見的高級食材，我們只選用新鮮的本地龍蝦，確保其肉質鮮甜多汁。都爹利自家製的X.O.醬以頂級日本北海道宗谷元貝、金鈎海米、金華火腿及新鮮指天椒炒成，搭配龍蝦快炒，香氣四溢，把龍蝦獨有的鮮甜味道昇華，惹味非常。
Lobster is a popular ingredient in Cantonese fine dining. We only use fresh local lobster for its sweet and succulent meat. The lobster is quickly stir-fried with our signature X.O. sauce which is made of premium Hokkaido dried scallop (conpoy), sun-dried shrimp, Jinhua ham and fresh red chilli. Aromatic and flavourful, this lobster dish is a true representation of Cantonese wok-fried seafood dish.

蟹皇汁香煎溏心鮮元貝 每位 228
Pan-fried Hokkaido scallop, homemade crab roe sauce Per person

北海道盛產海鮮，元貝肉質鮮甜緊實，配以鮮拆花蟹肉烘乾打成粉末，加入蟹殼煉油，混合蟹膏打作的蟹皇汁，煎至金黃而成。香濃的蟹皇汁配上鮮元貝，將鮮味昇華至另一層次。
Hokkaido is known for its fresh seafood. The thick and fresh scallops are first dried and powdered with fresh crab meat. The oil from the crab shell is mixed with the crab sauce to create an beautiful crab roe sauce. The scallops and crab roe sauce is pan-fried together until golden brown. The pairing of the succulent scallop with the aromatic crab roe sauce, ultimately brings out the umami-rich flavour.

石鍋南非吉品燜珍珠米 每位 248
Braised pearl rice in ishinabe, South African dried abalone Per person

我們採用南非養殖的日本吉品鮑魚，慢火燜扣至溏心。鮑魚香味濃郁，軟滑之中帶有嚼勁，再以燜扣過程之中的鮑魚醬汁燜煮珍珠米，別有一番風味。
Our Japanese abalone is farmed in South Africa, which is braised into a 'Tong Sum' state. The abalone has a strong fragrance, with a soft and chewy texture. The Pearl barley is simmered with the abalone sauce during the braising process, giving the dish an umami flavour.

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金川湯浸煮宮崎A4和牛片

628

Poached Miyazaki A4 Wagyu beef, hot and sour clear broth

肉質幼嫩、油香豐富的宮崎A4和牛片，以大廚特製的金川湯稍稍灼熟，保持其鮮嫩口感及味道。金川湯味道微酸帶辣，香氣撲鼻，醒胃解膩，教人一試難忘。

Miyazaki A4 Wagyu beef is used here for its unique flavour and tender texture. The beef is slightly poached with Chef Li's special hot and sour broth, keeping the tenderness and juiciness of the premium wagyu beef while adding a different layer of flavour. The mouth-watering hot and sour soup is a perfect match with the wagyu beef as the acidity and spiciness go very well with the succulent meat.

蜜餞豚肉叉燒

248

Barbecued pork, honey-glazed

叉燒是世上最受歡迎的中國菜之一，相當具標誌性。我們選擇用肉質鮮嫩、味道濃郁的本地腩頭豬肉。豬肉的表面塗上特製醬汁及麥芽糖，再以傳統廣東烤爐焗至油光發亮、肉面微焦。

Barbecued pork is one of the most popular Chinese dishes in the world and holds a symbolic status in Chinese cuisine. We make ours using the pork butt meat from the local pig for its tender meat and strong flavour. The pork is glazed in special sauce and maltose and grilled in a traditional Cantonese oven until nicely charred and caramelised.

堂剪乳鴨

每隻 368

Crispy suckling duck

Per piece

我們的乳鴨，沿用琵琶鴨的醃製方法，仿效當紅炸子雞炸鴨皮，經過醃製風乾後燻烤，淋上滾油覆炸而成。乳鴨色澤金紅，外皮酥脆、肉質香嫩，散發陣陣酥香。

For this classic dish, our team uses the 'Pipa Duck' processing method. The ducks are marinated with our in-house blend of spices, air-dried, smoked and grilled, and finished with a pour of hot oil; imitating the traditional cooking process of a fried crispy chicken. This creates a golden-red hue, with crispy skin and succulent meat.

每隻 1088

古法鹽焗雞（24小時前預訂）

Per piece

Ancient baked salted chicken (Pre-order 24 hours in advance)

二食：雞雜煲仔飯

Second course: Casserole rice, chicken giblets

鹽焗雞為廣東客家特色菜餚。我們採用本地三黃雞，以沙薑料醃內籠，在瓦煲之中鹽焗45分鐘製作而成，做法保留嫩滑肉質，表皮酥香，再以雞雜，雞油製作煲仔飯底，香濃惹味，教人一試難忘。

Baked salted chicken is a unique Guangdong Hakka dish. Our local yellow chicken is first marinated with sand ginger, which is then cooked in a clay pot with salt for 45 minutes. This cooking process retains the crisp of the chicken skin and gives the meat a smooth texture. The chicken oils and chicken giblets are cooked together with the rice to create a fragrant and tangy casserole.

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