

DUDDLELL'S

都爹利會館

自2013年起，都爹利會館一直凝聚香港及國際藝術社群，成為藝術愛好者的熱門去處及交流平台。會館由三位具前瞻性的香港人士創立，並非博物館，亦非畫廊，而是藝術人士相聚之地，讓大家交換意見，激發更多新意念，亦形成了自我的一套風格。都爹利會館以「融」為依歸，彰顯都爹利會館不同方面的巧思。由Ilse Crawford設計的舒適空間，到廚師團隊的精緻美食，互融為一，精彩難忘。

「融」代表了不同元素的無縫配合，相互補全、相輔相成，得出更優秀的結果。無論會館環境、食物質素、乃至服務，均是融為一體，諧和無間。

這亦是粵菜藝術的精粹，就如傳統陰陽學說，相互依靠、相互制約、相互轉化，箇中智慧是美味的根本。從食材選擇、菜式設計、烹調過程至上菜賣相，都爹利會館均以融為本，呈現最舒心曼妙的美食。

我們邀請你瀏覽我們的菜單，從豐富的菜式中，點選心頭所好，體驗都爹利團隊以世代相傳的傳統技藝，加上前瞻想像及好奇心，悉心製作的美食，在這裡找尋自身的和諧共融。

Since 2013, Duddell's has grown to become a hub for the Hong Kong and international art communities, where the likes of art collectors, patrons, curators, gallerists and museum directors could come together to engage in meaningful yet interesting cultural dialogues. Duddell's is neither white cube space nor institution - but an alternative platform where new ideas can be shared and developed, organically connecting art and people in a new way - accompanied by what is now a signature style.

Duddell's have chosen to highlight the notion of harmony. A simple word, but one that speaks to a layered consideration - applicable to the spatial, celebrated interiors from Ilse Crawford, but also to what is served under the direction of our Executive Chef - the delicious and fleetingly tangible, but utterly memorable.

The definition of harmony speaks to a simultaneous and seamless combination - one that occurs when all components come together, symbiotically moving and responding when needed, often without observation by third party. It could be said that a great dining room and the service entailed within, is indeed harmonious.

So too the Cantonese culinary discourse - one that for centuries has emphasised yin and yang - forces that complement and form a wholesome entity, that is greater than its parts. It is a unity also influenced from the diligent sourcing and preparation of ingredients intended to nourish and nurture - that when transformed, seamlessly please.

We invite you to explore our menu, choosing from myriad sections that showcase both centuries pled with the forward-thinking and curious nature of our team, to find your harmony, here in Hong Kong.

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

All prices are in Hong Kong dollars. 10% service charge applies.

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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燒味

Roast, Barbecued

片皮乳豬件 Crispy suckling pig			328
蜜餞豚肉叉燒 Barbequed pork, honey-glazed			248
脆皮燒腩仔 Crispy pork belly			238
潮蓮黑鬃鵝 Roasted goose	例牌 半隻 全隻	Standard Half Whole	288 568 988
都爹利拼盤 (任選三款: 蜜餞豚肉叉燒/脆皮燒腩仔/ 玫瑰豉油雞/青瓜陳醋海蜇頭/香麻和牛面頰) Duddell's appetiser selection (Choose three: Barbequed pork, honey-glazed / Crispy pork belly / Soy sauce chicken / Marinated jellyfish, cucumber, vinegar / Chilled spicy Wagyu beef cheek)	每位	Per Person	168

小食

Snacks

脆皮椒鹽豆腐 Crispy bean curd, spiced salt			88
羽衣福袋 Marinated fungus in vegetable pocket			98
金川湯蜂巢自製木棉豆腐 Braised bean curd, hot and sour clear broth			98
椒鹽九肚魚 Deep-fried bombay duck, spiced salt			108
青瓜陳醋海蜇頭 Marinated jellyfish, cucumber, vinegar			108
陳年鹵水豬手 Marinated pork knuckle			128
香麻和牛面頰肉 Chilled spicy Wagyu beef cheek			128
蟹籽芝士蝦多士 Pan-fried shrimp toast, cheese, crab roe			128
生拆蟹肉蘿白絲卷 Crispy turnip roll, fresh crab meat			138

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湯, 羹

Soup, Broth

海椰皇清燉花膠雞湯 Double boiled fish maw, coquito nuts, chicken	每位 Per person	428
冬蟲草佛跳牆 (製作約二十分鐘) “Buddha jumps over the wall” (20 mins) Double boiled abalone, sea cucumber, fish maw, conpoy, cordyceps	每位 Per person	888
淮山杞子南非鮮鮑響螺燉雞 Double boiled abalone, yam, wolfberry, conch, chicken	每位 Per person	368
雪棗柱甫燉遼參 Double boiled sea cucumber, red date, conpoy	每位 Per person	328
姬松茸蟲草花竹筍燉菜膽 Double boiled blaze mushroom, cordyceps, bamboo pith, Chinese cabbage	每位 Per person	228
鮑魚瑤柱海味羹 Abalone seafood broth, conpoy	每位 Per person	288
皮蛋芫茜海斑湯 Garoupa soup, preserved egg, coriander	每位 Per person	228
鮮蝦雲吞X.O.酸辣羹 Hot and sour broth, shrimp wonton, X.O. sauce	每位 Per person	228
日本甘筍生拆蟹肉羹 Japanese carrot broth, fresh crab meat	每位 Per person	208
西湖牛肉羹 Minced beef broth, egg white, mushroom	每位 Per person	208
是日時令老火湯 (只於午市供應) Daily soup (available at lunch only)	每位 Per person	108

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鮑魚, 海味

Abalone, Dried Seafood

六頭日本大網鮑 Braised whole Japanese Amidori abalone 6 heads	每隻 Per piece	6,988
廿二頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 22 heads	每隻 Per piece	2,488
三十頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 30 heads	每隻 Per piece	1,288
三頭南非鮑魚 Braised South African abalone 3 heads	每隻 Per piece	1,388
五頭南非鮑魚 Braised South African abalone 5 heads	每隻 Per piece	388
濃雞汁扣百花鴛鴦肚膠 Braised fish maw stuffed with minced shrimp, supreme chicken stock	每位 Per person	428
砂鍋蝦籽京蔥婆參 Braised sea cucumber in casserole, shrimp roe, scallion		368
可自選或加配以下伴菜 Optional add-on side dish:		
花膠扒 (二兩) Fish maw (80g)	每隻	588
關東遼參 (70-80頭) Kanto sea cucumber (70-80 heads)	Per piece	248
婆參 Sea cucumber		128
鵝掌 Goose Palm		88
天白菇 Shiitake mushroom		58

燕窩

Bird's Nest

潮式砂鍋撈官燕 Braised imperial bird's nest in casserole, supreme broth, Chaozhou style	每位 Per person	688
白松露竹笙釀官燕 Braised bamboo pith stuffed with imperial bird's nest, white truffle paste	每位 Per person	688
花膠海皇燕窩羹 Imperial bird's nest seafood broth, fish maw	每位 Per person	388
冰花燉官燕 Sweetened double boiled imperial bird's nest, served with coconut jus, almond jus, rock sugar syrup	每位 Per person	688

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生猛海上鮮 Tailor-made Seafood

清蒸海上鮮

Steamed whole garoupa

東星斑 Spotted garoupa

瓜子斑 Red flag garoupa

青衣 Blackspot tuskfish (需預訂 Pre-order required)

方腩 Macau Sole (需預訂 Pre-order required)

時價
market price

本地龍蝦

Local fresh lobster

上湯焗 Braised with supreme broth

豉椒炒 Sautéed with fermented black bean

蒜茸蒸 Steamed with garlic

薑蔥焗 Braised with scallion and ginger

避風塘 Sautéed with chilli and garlic, typhoon shelter style

時價
market price

游水大肉蟹

Fresh mud crab

清蒸 Steamed

花雕蛋白蒸 Steamed with aged Huadiao wine, egg white

薑蔥焗 Braised with scallion and ginger

避風塘 Sautéed with chilli and garlic, typhoon shelter style

時價
market price

新鮮海中蝦

白灼 Poached

蒜蓉開邊蒸 Steamed with garlic

豉油香煎 Pan-fried with premium soy sauce

椒鹽 Deep-fried with spiced salt

時價
market price

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海鮮 Seafood

秘製X.O.醬爆龍蝦 Sautéed local lobster, Duddell's signature X.O. sauce	每隻 Per piece	988
鮮魚湯星斑件 Poached garoupa, fish broth	每位 Per person	308
阿拉斯加帝王蟹腿柳 Alaska king crab leg fillet 十五年花雕蛋白蒸 Steamed with Huodiao wine, egg white 避風塘炒 Sautéed with chilli and garlic, typhoon shelter style	每位 Per person	368
黃金炸釀3.6牛乳蟹蓋 Crispy stuffed crab shell, fresh crab meat, Hokkaido milk	每位 Per person	248
惹味虎蝦皇 Pan-fried tiger prawn, hot and sour sauce	每位 Per person	228
蟹皇汁煎溏心鮮元貝 Pan-fried Hokkaido scallop, steamed egg white, homemade crab roe sauce	每位 Per person	228
油泡星斑球 Sautéed garoupa, vegetable		688
蝦皇醬啫啫鮮南非鮑魚煲 Clay pot of sizzling South African abalone, house made dried shrimp paste		588
碧綠玉簪蝦球 Sautéed prawn, vegetable		388

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牛肉, 豬肉
Beef, Pork

摩利菌爆宮崎A4和牛 Sautéed Miyazaki A4 Wagyu beef, morel mushroom	788
金川湯浸煮日本宮崎A4和牛片 Poached Miyazaki A4 Wagyu beef, hot and sour clear broth	628
Graham's 20 years 砵酒炒M5和牛金錢腱 Sautéed M5 Wagyu beef shank, Graham's 20 years	398
八珍醬烤骨 Roasted pork ribs, Pat Chun Artisan sweetened vinegar	每位 Per person 128
魚香蘭度炒豚肉 Sautéed pork, kale, salted fish	248
傳統鳳梨咕嚕肉 Sweet and sour crispy pork, pineapple	228
籠仔金勾手剁肉餅 Steamed pork patty on lotus leaves, dried shrimp	208
乾煸肉鬆法邊豆 Sautéed green bean, minced pork	208

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員。所有價錢以港幣計算。加一服務費。

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家禽 Poultry

北京片皮鴨 Peking duck	一食以特選配料佐食 One course with all the trimmings 兩食 (鴨崧生菜包 或 豉汁味菜炒鴨件) With second course (Minced duck, lettuce wrap or sautéed duck piece with fermented black bean, preserved vegetable)	每隻 Whole	788
			888
古法鹽焗雞 (24小時前預訂) Ancient baked salted chicken (Pre-order 24 hours in advance)	二食: 雞雜煲仔飯 Second course: Casserole rice, chicken giblets	每隻 Whole	1,088
玫瑰豉油雞 Soy sauce chicken		全隻 Whole 半隻 Half	588 298
富貴鹽香雞 Crispy salted chicken		全隻 Whole 半隻 Half	588 298
濃雞汁百花蒸雞 Steamed chicken, minced shrimp, supreme chicken broth		全隻 Whole 半隻 Half	588 298
天府辣子雞 Diced crispy chicken, chili		全隻 Whole 半隻 Half	588 298
堂剪乳鴨 Crispy suckling duck		每隻 Whole	368

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蔬菜
Vegetables

鮮魚湯花膠野菌浸菜苗 Poached seasonal vegetable, fish maw slices, fungus, fish broth	288
芙蓉鮮蟹肉扒菜苗 Braised seasonal vegetable, fresh crab meat, egg white	268
烏魚子翠塘豆腐 Braised bean curd, shrimp, scallop, honey bean, mullet roe	228
天白菇紅燒豆腐 Braised bean curd, shiitake mushroom	228
松露百合靈芝菇鮮露筍 Sautéed asparagus, lily bulb, marmoreal mushroom, black truffle paste	228
琥珀蜜豆素帶子 Sautéed honey bean, king oyster mushroom, walnut	208
甜梅菜銀絲蒸日本茄子 Steamed Japanese eggplant, preserved mustard green, glass noodles	188

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素食 Vegetarian

脆皮椒鹽豆腐 Crispy bean curd, spiced salt		88
羽衣福袋 Marinated fungus in vegetable pocket		98
姬松茸蟲草花竹筍燉菜膽 Double boiled blaze mushroom, cordyceps, bamboo pith, Chinese cabbage	每位 Per Person	228
素豚崧生菜包 Lettuce wrap, omnipork		248
松露百合靈芝菇鮮蘆筍 Sautéed asparagus, lily bulb, marmoreal mushroom, black truffle		228
天白菇紅燒豆腐 Braised bean curd, shiitake mushroom		228
甜梅菜薏米蒸素肉餅 Steamed omnipork patty, preserved mustard green, barley		208
乾煸素肉鬆法邊豆 Sautéed green bean, omnipork		208
芙蓉扒菜苗 Braised seasonal vegetable, egg white		208
琥珀蜜豆素帶子 Sautéed honey bean, king oyster mushroom, walnut		208
甜梅菜銀絲蒸日本茄子 Steamed Japanese eggplant, preserved mustard green, glass noodles		188

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佐料 Condiments

芝麻琥珀合桃 Crispy walnut, honey-glazed, sesame	每碟 Per portion	60
都爹利秘製X.O.醬 Duddell's signature X.O. sauce	每碟 Per portion 每樽 Per bottle	30 398
新鮮指天椒頭抽豉油 Premium soy sauce, chopped fresh chilli	每碟 Per portion	25
絲苗白飯 Steamed rice	每碗 Per bowl	25
汁醬及茶芥 Cover charge	每位 Per person	28

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茶 Tea

茶是中國人幾千年來的傳統文化。在中國的禮儀，如宗教，婚禮及其他慶典都有奉茶的儀式。平日優雅好客的茶道也擔當著一個非常重要的角色。茶是中國文化的中心，從古至今都彰顯了中國獨有的藝術氣質。在都爹利會館，我們希望延續這茶道的傳統及選擇了一些上等茶葉讓您品賞。

Tea drinking has been a long tradition of the Chinese people for centuries. The offering of tea is an elegant demonstration of hospitality and plays a major part in Chinese rituals, ranging from religious rites, wedding ceremonies to other celebratory acts. Tea, at the heart of Chinese culture, exemplifies the artistic temperament of the Middle Kingdom as well as modern days. At Duddell's, we wish to continue this practice and have selected some of the choicest teas for your enjoyment and indulgence.

精選茗茶 Premium Tea

2006年雲南易武正山茶餅（生餅） Yunnan Yiwu Zhang Shan Unfermented Pu Er 2006	每位 Per person	480
2009年雲南易武生態茶餅（熟餅） Yunnan Yiwu Zhang Shan Fermented Pu Er 2009	每位 Per person	280
黃山太平猴魁（季節限定） Huang Shan Tai Ping Hou Kui (Seasonal Limited)	每位 Per person	280
蒙頂黃芽（季節限定） Mengding Huangya (Seasonal Limited)	每位 Per person	180
西湖明前龍井 Xihu pre-Qingming Longjing	每位 Per person	180
福鼎銀針白毫 Fuding Supreme Silver Needle	每位 Per person	180
武夷大紅袍 Wuyi Da Hong Pao	每位 Per person	80
潮安鳳凰單叢 Chaoan Mount Phoenix Mono Species	每位 Per person	80
大馬士革玫瑰花（不含咖啡因） Pure Rosa Damascena Rosebuds (Non Caffeine)	每位 Per person	80
杭州桂花（不含咖啡因） Hangzhou Osmanthus (Non Caffeine)	每位 Per person	80
都爹利茗茶 Duddell's Chinese teas	每位 Per person	28
雲南遠年普洱 Yunnan Aged Pu Er		
浙江特級龍井 Zhejiang Super Long Jing		
安溪特級鐵觀音 Anxi Super Tie Guan Yin		
福鼎白牡丹 Fuding White Peony		
台灣凍頂烏龍 Taiwan Dongding Oolong		
香花六安 Fragrant Liu An		
雀舌香片 Bird's Tongue Jasmine		
杭州珍珠菊花 Hangzhou Baby Chrysanthemum		

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