

---

*Welcome to Duddell's.*

*Our cocktail offering is divided into four sections, each exploring a concept derived from Eastern wisdom through the lens of natural imagery and proverb, delivered through an array of thoroughly sippable mediums*

*Paying reverence to nature and the creative arts, each of our signature recipes has been carefully developed and crafted by our Bar Manager Masumi Tomioka and JIA Group's beverage specialist James Barker, to ensure that your sensory experience is elevated above and beyond your expectations.*

*Please make yourself comfortable.*

“Art is a harmony parallel with nature”

- Paul Cézanne





都爹利會館



---

CONTENTS

---

Champagne	02
Wines	03
Komorebi	04
Fuubutsu-shi	06
Mono No Aware	14
Shinrin-yoku	16
Temperance	18
Brews	18
<hr/>	
Cigars	19

*Please let us know if you have any allergies as our cocktails may contain milk, eggs, nuts, citrus and sea products.*

---

# CHAMPAGNE

	125ml	Bottle
<b>Multi-Vintage</b>		
N.V. Ruinart, 'R' de Ruinart, Reims	180	950
N.V. Krug, Grande Cuvée, Reims*	520	2500
<b>Multi-Vintage Blanc De Blancs</b>		
N.V. Ruinart, Reims	195	1100
<b>Vintage</b>		
2008 Moët & Chandon, Epernay		1200
2004 Veuve Clicquot, Reims		1400
<b>Cuvée Prestige</b>		
2004 Dom Ruinart, Blanc de Blancs, Reims		2600
2009 Dom Pérignon, Epernay		2700
2004 Krug, Vintage, Reims		3300
<b>Rosé Multi-Vintage</b>		
N.V. Ruinart, Reims	195	1100
N.V. Veuve Clicquot, Reims		1200
N.V. Krug, Reims		3900
<b>Rosé Vintage</b>		
2003 Dom Pérignon, Epernay		4800

\* A minimum of two glasses is kindly requested.  
 For the full wine list please ask a staff member. Vintages are subject to change.

---

10% service charge applies

---

## WINES

		Glass	Bottle
<b>White</b>			
2014	Gruner Veltliner, Ebner Ebenauer, Hermanschachern, Weinviertel, Austria	138	620
2014	Furmint, Oremus, Mandolas, Tokaj Dry, Tokai, Hungary	148	650
2014	Sauvignon Blanc, Domaine Les Poète, Reuilly, Loire Valley, France	178	850
2016	Riesling, C.V. Schubert, Maximin Grunhaus Herrenberg, G.Gewachs, Mosel, Germany	198	990
2014	Coravin: Chardonnay, Bernard-Bonin, Le Limozin, Meursault, Burgundy, France*	320	1480
<b>Red</b>			
2014	Marselan, Recanati, Reserve, Galilee, Israel	140	720
2013	Xinomavro, Kir-Yianni, Diaporos, Naoussa, Greece	178	820
2000	Bordeaux blend, Sarget de Gruaud-Larose, St-Julien, Bordeaux, France	238	1110
2011	Pinot Noir, Geantet-Pansiot, Gevrey-Chambertin, Vieilles Vigne, Côte de Nuits, Burgundy, France	300	1280
1996	Coravin: Syrah, Paul Jaboulet Aîné, La Chapelle, Hermitage, Rhône, France*	500	2580
<b>Rosé</b>			
2016	Cinsault blend, Triennes, Provence, France	148	650
<b>Sweet</b>			
2005	Furmint, Oremus, Tokaji Aszu 6 Puttonyos, Tokaji, Hungary	280	1380
<b>Sake</b>			
NV	Ena-san, Junmai, Gifu, Japan	160	760

---

For the full wine list please ask a staff member. Vintages are subject to change.

10% service charge applies



---

## KOMOREBI

Sunlight filtering through the trees

---

All at 150

These cocktails have been tailored to showcase natural, light, delicate flavours, calling upon an array of East Asian botanicals to capture the essence of *komorebi*. When the sun shines through the leaves and shadows grow long, mark the beginning of a memorable evening with one of our signature aperitif cocktails.

---

10% service charge applies



## YOMOGI

Ichiro's Malt, yomogi, bittahs, red shisho

## OSMANTHUS

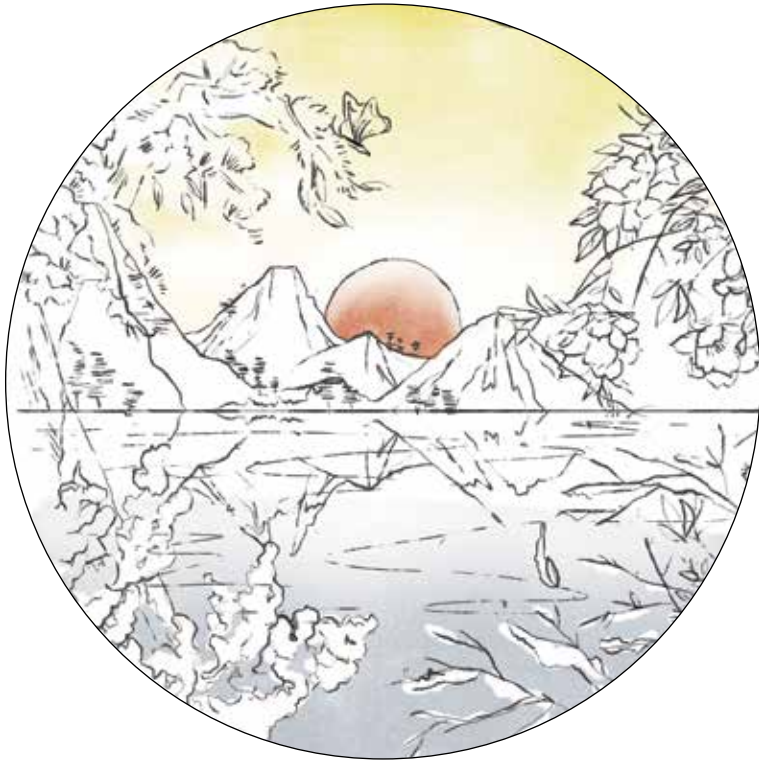
Belvedere vodka, osmanthus, pear eau de vie, soda, citrus oil

## SAKURA

Veuve Clicquot Rosé Champagne, Aperol, sakura blossom,  
bison grass mist

## PERILLA

Tanqueray London Dry gin, Amaro Montenegro, Islay malt,  
yuzu liqueur, plum bitters, perilla



---

## FUUBUTSU-SHI

The things – feelings, scents, flavours – that evoke memories or anticipation for a particular season

---

All at 160

The following seven creations pay heed to the inspirational beauty of the seasons in Asia, drawing upon traditional imagery from the region's year-round display of arresting natural charm.

## FIRST REEDS SPROUT

Wabi gin, Chase vodka, bianco vermouth, high mountain oolong



## FROGS START SINGING

Belvedere vodka, senchu, poblano chili, green pepper, pineapple, lime



## A LOTUS BLOSSOMS

Ki No Tea gin, yuzu, raw honey, lemongrass, whites, bee pollen, sansho dust



## WARM WINDS BLOW

Kamm & Sons Ginseng Spirit, Islay malt, turmeric, vanilla, tonic, pink grapefruit



## DEW GLISTENS ON GRASS

Bulleit rye whiskey, masala chai kombucha, pandan, charred sugar cane, canella





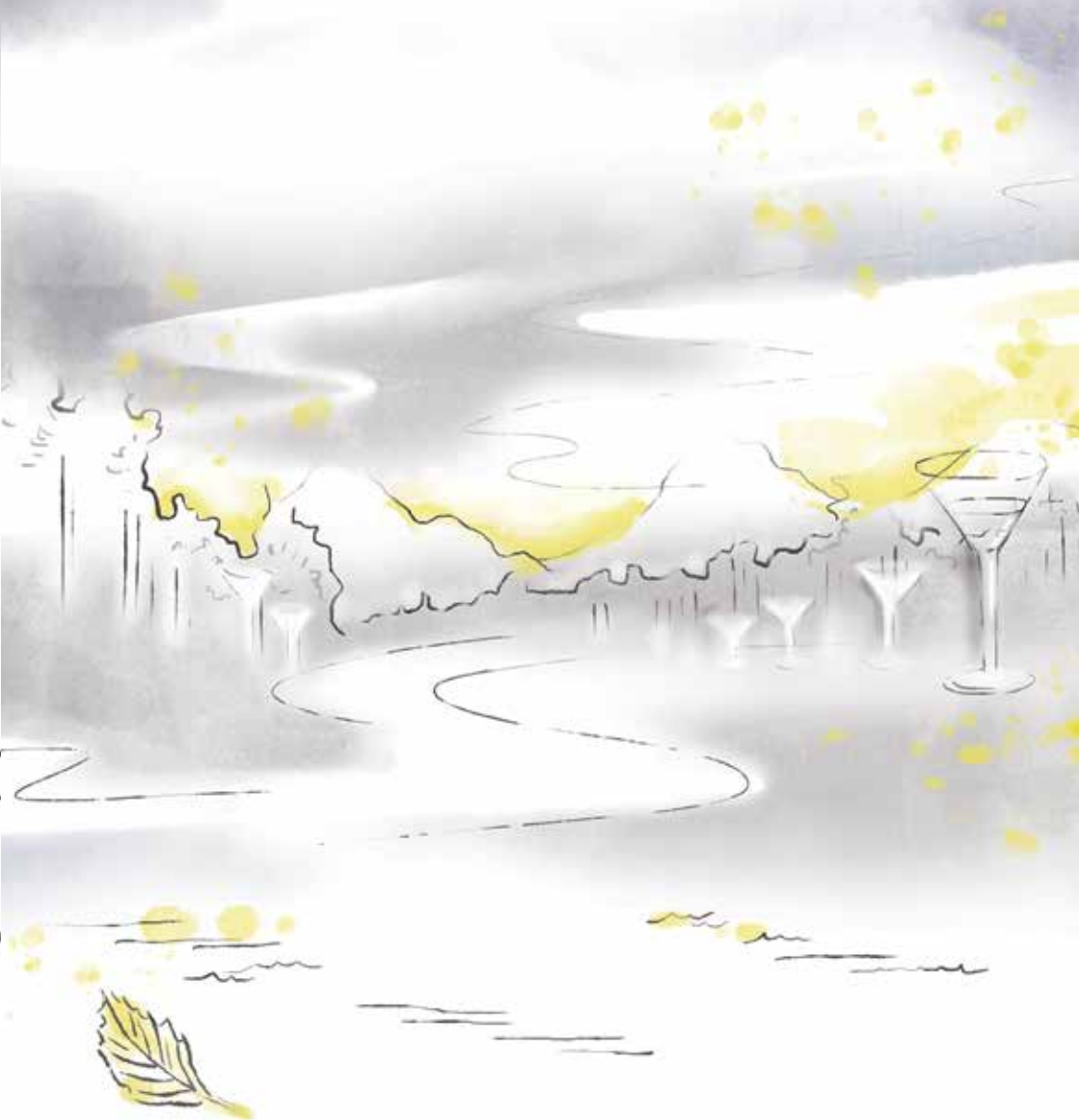
## RAINBOWS HIDE

Talisker 10yr single malt, Barolo Chinato vermouth, bitter rhubarb, kombu, black truffle



## MIST STARTS TO LINGER

Ron Zacapa 23, charcoal roasted tea stems, aromatic cocoa bitters, gold leaf, mesquite smoke





---

## MONO NO AWARE

Sensitivity to ephemera, the awareness of impermanence

---

All at 160

Welcome to the tail section of our cocktail menu, a time and place to be reminded of the beauty of transience. These four cocktails are crafted with aged spirits and make use of naturally sweet ingredients for a harmonious end to your meal or evening. All beautiful things come to an end, only to begin again on your next visit to us.

---

10% service charge applies

## EVENSONG

Diplomatico Anejo rum, La Quintinye rouge vermouth, miso, honey,  
almond, whites, roasted chestnut

## HOOPOE

Mina Real Mezcal, chocolate, hazelnut, cream, sea salt flakes,  
cracked black pepper

## MOUNTAINTOP

Ron Zacapa 23, coconut palm sugar, cream liqueur,  
roasted oolong tea

## NIGHTINGALE

Hennessey VSOP cognac, matcha, soy, almond, brown sugar,  
red shisho powder



---

## SHINRIN-YOKU

To go into the woods where everything is peaceful for relaxation

---

All at 115

Please allow us to introduce our alcohol-free “soft cocktails”. Much like the practise of shinrin-yoku, or forest bathing, these drinks will improve one’s mood, reduce stress and hopefully, contribute towards an overall sense of contentment.

## YUZU

Yuzu juice, sparkling mineral water, floral honey

## GARDEN

Seedlip alcohol-free spirit made with peas, hay and rosemary.  
Served with tonic water

## HOUJI

Roasted green tea, Okinawa sugar, lime juice, ginger root, soda

## KOMBUCHA

Naturally fermented loose-leaf black tea infused with spices

---

## TEMPERANCE

---

All at 65

Fever Tree Lemonades & Sodas

---

330ml 55

750ml 78

Bottled Water, Still or Sparkling

---

## BREWS

---

Pilsner Urquell draught	110
Peroni	80
Gweilo Pale Ale	85
Seven Brews Golden Ale	85
Seasonal cider	110

---

# CIGARS

---

## **BOLIVAR**

Royal Coronas	Robustos, Medium Strength	295
Belicosos Finos	Campanas, Medium Strength	345

---

## **MONTECRISTO**

Montecristo No.2	Piramides, Full Strength	375
Montecristo No.4	Marevas, Mild Strength	215

---

## **PARTAGAS**

Serie PNo.2	Piramides, Full Strength	360
Partagas Short	Petit Corona, Medium Strength	165

---

## **TRINIDAD**

Reyes	Reyes, Mild Strength	300
Vigia	Petit Robusto, Medium Strength	445

---

## **FAVOURTIES**

H. Upmann Magnum 50	Grand Robusto, Full Strength	385
HDM Epicure No.2	Robusto, Medium Strength	335