



**WINTER
SOLSTICE
MENU**
冬至套餐

蜜餞豚肉叉燒、清酒貴妃蚌、醋香海蜇頭
Barbecued pork, honey glazed,
Poached short necked clam, Sake,
Marinated jelly fish, black rice vinegar

雪棗響螺燉遼參
Double boiled sea cucumber, sea whelk, red date

兩極香煎北海道帶子
Pan-fried Hokkaido scallop, sweet potato, sweet and sour
sauce

南非五頭鮑魚伴鵝掌
Braised South African Abalone 5 heads, Goose Web

牛肝菌醬翡翠冬瓜球
Braised Winter Melon, vegetables, porcini mushroom sauce

鮮蟹肉金柱子薑蛋白炒飯
Fried rice, crab meat, conpoy, egg white, pickled ginger

二十年陳年果皮紅豆沙
Sweetened red bean soup, Twenty years dried tangerine peel

冬至美點
Petit Fours

HK\$1,388 per person

HK\$1,488 per person
With a glass of white, rosé or red wine

HK\$1,588 per person
With a glass of 'R' de Ruinart

10% service charge applies





ALASKA KING CRAB

WINTER SOLSTICE SET

原隻阿拉斯加帝王蟹冬至套餐

鄰近阿拉斯加水域的北太平洋白令海是阿拉斯加帝王蟹的起源地。

阿拉斯加帝王蟹長腳多肉，肉質肥美鮮甜，入口彈牙。

The North Pacific Bering Sea is the origin of the Alaska king crab.

The texture of Alaska king crab is more delicate and softer and has a unique “sweet” taste.

黑魚籽乳豬件、清酒貴妃蚌、蟹籽芝士蝦多士

Crispy suckling pig, caviar,

Poached short necked clam, Sake,

Pan-fried shrimp toast, cheese, crab roe

佛跳牆

“Buddha jumps over the wall”

Double boiled abalone, sea cucumber, fish maw, conpoy

十五年花雕蛋白蒸帝王蟹腳

Steamed king crab leg, 15 years Huadiao wine, egg white

三色筍爆宮崎 A4 和牛

Pan-fried Miyazaki A4 wagyu beef, asparagus, carrot,

yellow carrot

葡汁焗釀田園原隻帝王蟹蓋

Stuffed king crab shell, fresh crab meat, Portuguese sauce

帝王蟹肉清湯泡飯

Rice in clear soup, king crab meat

二十年陳年果皮紅豆沙

Sweetened red bean soup, Twenty years dried tangerine peel

冬至美點

Petit Fours

HK\$9,888 for 6 persons

10% service charge applies



DUDELL'S

都爹利會館

