



都爹利會館 DUDDLELL'S

懷舊點心夜 - 每位\$298

敬奉普洱茶。加一服務費



請到肆樓蒸點車自由取用

蒸籠美點

- | | | | | | | | | | | | | | | | | | | |
|--------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|--------|-------|-------|-------|
| (19) | (18) | (17) | (16) | (15) | (14) | (13) | (12) | (11) | (10) | (09) | (08) | (07) | (06) | (05) | (04) | (03) | (02) | (01) |
| 經典煎釀三寶 | 香煎馬蹄糕 | 香煎蘿蔔糕 | 香煎蝦米腸 | 碧綠上素包 | 經典雞包仔 | 時菜鮫魚球 | 荷葉糯米雞 | 香芋鴨腳扎 | 古法馬拉糕 | 上湯鮮竹卷 | 醬皇蒸鳳爪 | 薑蔥牛栢菜 | XO醬排骨 | 鮮竹牛肉球 | 干蒸牛肉燒賣 | 都爹利燒賣 | 潮州蒸粉粿 | 筍尖鮮蝦餃 |
| ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |

即到肆樓蒸點車自由取用

即到肆樓蒸點車自由取用

地道甜品

- | | | | |
|-------|-------|-------|-------|
| (32) | (31) | (30) | (29) |
| 椰汁紅豆糕 | 清香白糖糕 | 傳統芝麻卷 | 海帶綠豆沙 |
| ○ | ○ | ○ | ○ |

街頭風味

- | | | |
|-------|------|--------|
| (28) | (27) | (26) |
| 懷舊碗仔翅 | 韭菜豬紅 | 蔥味咖喱三寶 |
| ○ | ○ | ○ |

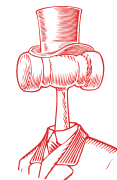
蘿蔔, 魷魚, 魚蛋

焗炸經典

- | | | | | | |
|-------|-------|-------|-------|-------|-------|
| (25) | (24) | (23) | (22) | (21) | (20) |
| 酥皮焗蛋撻 | 上素腐皮卷 | 蒜香蝦春卷 | 金勾咸水角 | 五柳炸雲吞 | 焗叉燒餐包 |
| ○ | ○ | ○ | ○ | ○ | ○ |



都爹利會館 DUDDLELL'S



*Back to the 80's Dim Sum Night - \$298 per person
With complimentary Pu'er tea.*

10% service charge applies

• STEAMED

- (01) **Har Gow** - Shrimp dumpling with bamboo shoot
- (02) **Fan Gwo** - Teochew-style dumpling with peanut
- (03) **Duddell's Siu Mai** - Pork dumpling
- (04) **Ngau Yuk Siu Mai** - Beef dumpling
- (05) **Ngau Yuk Kau** - Bean curd beef ball
- (06) **Paai Gwat** - Spare ribs with X.O. sauce
- (07) **Ngau Paak Yip** - Beef tripe with ginger and scallion
- (08) **Fung Zao** - Traditional saucy chicken feet
- (09) **Sin Zuk Gyun** - Bean curd roll in soup
- (10) **Maa Lai Gou** - Classic sponge cake
- (11) **Gai Zaat** - Duck feet roll with taro
- (12) **Lo Mai Gai** - Glutinous rice with chicken wrapped in lotus leaf
- (13) **Leng Yu Kau** - Dace fish ball
- (14) **Gai Bao Zai** - Chicken bun
- (15) **Sheung Sou Bao** - Vegetarian bun

Please help yourself at the dim sum trolley at 4/f

• STREET FOOD

- (26) **Zyu Hung** - Chinese Chives & Pig Blood Curd
- (27) **Wun Zai Ci** - Imitation shark fin soup
- (28) **Gaa Lei Saam Bou** - Chinese radish, squid and fish ball in curry sauce

• PAN-FRIED

- (16) **Har Mai Cheung** - Rice roll with dried shrimp
- (17) **Lo Baak Gou** - Turnip pudding
- (18) **Maa Tai Gou** - Water chestnut pudding
- (19) **Zin Joeng Saam Bou** - Three Stuffed Treasures
(Stuffed green pepper, red peppetr and eggplant with dace fish paste)

Please help yourself at the pan fried trolley at 4/f

• BAKED AND FRIED

- (20) **Char Siu Chaan Bao** - Baked BBQ pork bun
- (21) **Zaa Wun Tan** - Crispy wonton with sweet and sour sauce
- (22) **Haam Seui Gok** - Fried pork dumpling
- (23) **Cheun Gyun** - Shrimp spring roll with garlic
- (24) **Fu Pei Gyun** - Crispy vegetarian bean curd roll
- (25) **Dan Tart** - Classic egg tart

• DESSERT

- (29) **Luk Dau Sa** - Green Bean and seaweed sweet soup
- (30) **Zi Maa Gyun** - Sweet sesame roll
- (31) **Baak Tong Gou** - White sugar pudding
- (32) **Hung Dau Gou** - Coconut milk pudding with red bean

Should you have any allergies, please inform our server.