

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。

我們邀請您瀏覽行政總廚陳佑良精心設計的菜單，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 created by Executive Chef Chan Yau Leung, 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 1,588
Per person

都爹利前菜拼盤

Duddell's appetiser selection

蜜餞豚肉叉燒 Barbecued pork, honey-glazed

黑魚子帶子戈渣 Deep-fried egg custard with scallop and caviar

陳醋青瓜海蜇頭 Marinated jellyfish, cucumber, vinegar

淮山杞子紅螺頭燉雞

Double-boiled chicken soup with red conch, wolfberry and yam

芝士牛油焗波士頓龍蝦

Baked Boston Lobster with cheese and butter

蠔皇扣四頭南非鮑魚 伴 日本腐件

Braised South African abalone 4 heads with oyster sauce; fried Japanese tofu

升級特級澳洲三頭鮑魚

每位加 add 300 per person

Braised Australia abalone 3 heads

脆皮本地牛坑腩 伴 露筍

Crispy local beef brisket; asparagus

田園鮮茄海鮮炒絲苗

Braised fried rice with seafood and fresh tomato

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

美點薈萃

Petit four

餐酒共嚐 With wine pairing:

經典美酒配對 (四款)

Classic wine pairing (4 glasses)

每位加 add 688 per person

招牌美酒配對 (六款)

Signature wine pairing (6 glasses)

每位加 add 1,188 per person

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。

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

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廚師推介

Chef's Recommendations

海玉竹紅螺頭燉花膠湯 每位 488
Double-boiled fish maw, red conch, fragrant Solomonseal Per person

花膠含豐富膠質，有養顏美膚、益氣補腎之效。此燉湯採用來自南非的紅螺頭，相比新鮮螺頭味道更為濃郁，亦有滋陰的功效。配以潤肺健脾的海玉竹、老雞、金華火腿、細心燉煮六小時，滋補味美，四季咸宜。

Fish maw is rich in collagen and prized for its nutritional benefits for our skin and kidney. The soup is simmered with health-boosting ingredients, including red conch from South Africa, solomonseal, stewing hen and Jinhua ham for six hours, a recipe suitable for all seasons and nourishing for the body and soul.

濃雞汁玻璃大蝦球 每位 488
Sautéed prawn with chicken broth Per person

看似簡單卻工序繁複的經典菜餚。嚴選越南四頭大蝦，每隻足4兩以上，蝦肉爽脆鮮甜。配上用老雞熬製的濃雞汁，兩者搭配產生奇妙的協同效應，鮮味十足。

A classic Cantonese dish that looks simple yet requires patience, skills and experience. Jumbo prawns from Vietnam are selected for their mildly sweet taste and bouncy texture. Complemented by a concentrated chicken broth, made by slowly cooking stewing hen, creating a delicately flavourful dish overall.

大地上湯星斑伴蒸蛋 每位 298
Steam egg with garoupa and dried flounder fish powder in supreme broth Per person

廣東人烹調魚饌的方式五花八門。此菜式採用生割新鮮海星斑件，肉質鮮美；雞蛋加入上湯調製成黃金比例的蛋液，令口感更軟滑，味道清甜。

Steamed fish is a staple in Cantonese cuisine. Prized for its delicate flavours and tender flesh, we use freshly sliced garoupa for this steamed dish, paired with egg made with superior broth to create a golden ratio for a silky smooth texture.

傳統黃金炸釀蟹蓋 每位 288
Crispy stuffed crab shell, fresh crab meat Per person

富含70年歷史的傳統粵菜。鮮甜的洋蔥炒至四成熟後，分別加入鮮拆蟹肉、乾蔥、牛乳及牛油精製成餡，釀入蟹蓋，鋪上麵包糠炸至金黃，色澤誘人，口感豐富。材料簡單但味道盡顯師傅的上乘手工。

A traditional Cantonese dish with over 70 years of history. Fresh crab meat is stir-fried with onion for the sweetness, then cooked with shallots, fresh milk and butter, which brings out the sweetness of crab further. The crab meat filling is stuffed into the crab shell, topped with bread crumbs and deep-fried till golden. It is rich in both flavour and texture - a favourite of many. Though the ingredients seem uncomplicated, the end product is a true exhibition of the chef's culinary techniques.

鮮蟹肉桂花炒蝦絲 468
Fried shredded shrimp with fresh crab meat, Chinese ham, egg and bean sprouts

這道精緻的菜式對刀功、火功及炒功的技術要求甚高。材料主要有優質圍蝦、鮮拆蟹肉、金華火腿、蔥花及蛋。鮮拆蟹肉及蝦絲先注入上湯燴製，將蛋炒至桂花狀，令蛋乾身軟熟而不油膩。最後再加入火腿絲，散發陣陣鹹香。

This sophisticated dish requires the mastery of knife craft, heat and essential cooking techniques. Main ingredients include shrimp, fresh crab meat, Jinhua ham, green onion, and eggs. First, the crab meat and shredded shrimp are cooked in superior broth. We then fry the eggs, until soft without being greasy, into a form which resembles osmanthus flowers. Finally, shredded ham is added, releasing an aromatic savouriness.

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濃雞湯脆皮百花日本關東刺參 每位 388
Crispy Japanese Kanto Sea Cucumber stuffed with shrimp paste Per person
with chicken broth

我們採用精選關東刺參，刺參當中以日本的水準最高，味香爽脆煙韌，口感口味亦是眾多海參中最佳。刺參釀入鮮蝦膠，參考天婦羅做法，先將蝦膠輕煎一下，再沾上一層薄薄的炸漿炸至脆口。配以老雞熬製的濃雞汁做基底，整體香味濃郁，味道則清爽。

We use Kanto sea cucumbers from Japan, widely known as the best among all sea cucumbers for their unique aroma, texture, and rich nutritional values. The sea cucumber is stuffed with shrimp. To give it its light and crispy texture, we deep fry it in a thin batter, tempura style. Served with a concentrated chicken broth, resulting in a fragrant and sophisticated delicacy.

蠔皇扣特級三頭澳洲鮑魚 伴鵝掌 每位 698
Braised supreme Australia abalone 3 heads, goose palm Per person

用上來自南非的鑽石鮑魚及波蘭的上乘鵝掌，以講究的手法將厚實的鮑魚及鵝掌燉至軟腍入味，配以秘製鮑汁，味道豐厚。

Exquisite in taste, texture and colour, we select top-quality South African abalone and Polish goose palm and braise until tender and succulent, then dressed in a flavourful secret-recipe abalone sauce.

鴛鴦叉燒 328
Barbecued pork selection
蜜餞豚肉叉燒，川味叉燒
Barbecued pork, honey-glazed; Barbecued pork with spicy sauce

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、味道濃郁的本地梅頭豬肉。川味版本加入四川花椒及辣椒醃製，增添味覺上的刺激，再於表面塗上蜜糖，以傳統廣東烤爐烤至油光發亮、肉面微焦。

Barbecued pork ranks among the most well-known and best-loved Chinese dishes. Ours uses the Boston butt of local pork, a marbled cut for its succulent texture. Our spicy version is marinated with Sichuan peppercorns and chilli to stimulate the palate, then glazed with honey and roasted in a traditional Cantonese oven until nicely charred and caramelized.

脆皮本地牛坑腩 468
Crispy local beef brisket

此菜餚使用先扣後炸的烹調方式。以古法將風味濃厚的牛坑肉燉至軟腍入味，然後用天婦羅做法將扣好的牛坑腩炸至表面鬆脆，配上濃厚肉汁，惹味可口。

Local beef brisket is first braised until tender and intensely flavoured, then lightly fried in tempura style until a crispy coating is formed. Accompanied by the hearty beef jus, it is truly an irresistible creation.

都爹利吊炸雞 半隻 Half 368
Duddell's crispy fried chicken 全隻 Whole 698

從食材到烹調都絕不馬虎，都爹利炸雞選用口感彈牙的走地雞，以五香粉、鹽等調料醃製及風乾約十小時，然後將雞預先煮熟至七成，再吊起淋油至全熟。平均一隻炸雞至少要吊起淋油超過三百次，控制油溫及吊炸的手法全憑師傅純熟的經驗。

From ingredient selection to the cooking process, attention to detail is crucial. We marinate the carefully-selected free-range chicken with salt and five-spice powder, then air dry it for 10 hours. The chicken is thereafter partially cooked before hanging and pouring hot oil over it at least 300 times until fully cooked. The control of heat and mastery of the frying technique required in this dish are fundamental and require years of practice..

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燒味

Roast, Barbecued

片皮乳豬全體 可選片皮或斬件 (24小時前預訂)	半隻	Half	988
Crispy suckling pig (Pre-order 24 hours in advance)	全隻	Whole	1,788

二食: 手撕
Second course: shredded

潮蓮黑鬚鵝 (24小時前預訂)	半隻	Half	628
Roasted goose (Pre-order 24 hours in advance)	全隻	Whole	1,188

蜜餞豚肉叉燒			308
Barbecued pork, honey-glazed			

川味叉燒			308
Barbecued pork with spicy sauce			

脆皮燒腩仔			268
Crispy pork belly			

都爹利拼盤 (任選三款: 蜜餞豚肉叉燒 / 脆皮燒腩仔 / 馳名豉油雞 / 青瓜陳醋海蜇頭 / 酒糟素千層)		每位 Per Person	168
Duddell's appetiser selection (Choose three: Barbecued pork, honey-glazed / Crispy pork belly / Soy sauce chicken / Marinated jellyfish, cucumber, vinegar / Bean curd sheet roll with distiller's grain)			

小食

Snacks

陳醋青瓜海蜇頭			138
Marinated jellyfish, cucumber, vinegar			

麻辣鴨舌			138
Marinated duck tongue in spicy sauce			

椒鹽九肚魚			138
Deep-fried bombay duck, spiced salt			

芝士蝦多士			138
Pan-fried shrimp toast with cheese			

松露蟹肉卷			208
Crispy crab meat roll with black truffle			

黑魚子帶子戈渣			288
Deep-fried egg custard with scallop and caviar			

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湯,羹
Soup, Broth

海玉竹紅螺頭燉花膠湯 Double-boiled fish maw, red conch, fragrant solomonseal	每位 Per person	488
淮山杞子南非鮮鮑燉雞 Double-boiled chicken soup with South African abalone, wolfberry and yam	每位 Per person	388
菜膽竹筍燉天白菇 Double-boiled Shiitake mushroom with bamboo pith and Chinese cabbage	每位 Per person	248
皮蛋芫茜海斑湯 Garoupa soup, preserved egg, coriander	每位 Per person	258
花膠手拆魚蓉羹 Minced fish broth with fish maw	每位 Per person	298
海鮮酸辣羹 Hot and sour broth, seafood	每位 Per person	238
日本甘筍生拆蟹肉羹 Japanese carrot broth, fresh crab meat	每位 Per person	238
是日時令老火湯(只於午市供應) Daily soup (available at lunch only)	每位 Per person	128

鮑魚,海味

Abalone, Dried Seafood

七頭日本大網鮑 Braised whole Japanese Amidori abalone 7 heads	每隻 Per piece	5,988
廿五頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 25 heads	每隻 Per piece	2,288
三十頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 30 heads	每隻 Per piece	1,388
三頭澳洲特級鮑魚 Braised supreme Australia abalone 3 heads	每隻 Per piece	638
四頭南非特級鮑魚 Braised supreme South African abalone 4 heads	每隻 Per piece	388
可自選或加配以下伴菜 Optional add-on side dish:		
花膠扒 (二兩) Fish maw (80g)	每件 Per piece	888
日本關東遼參 Braised Japanese Kanto Sea Cucumber		328
鵝掌 Goose Palm		88
天白菇 Shiitake mushroom		78
日本腐件 Fried Japanese tofu		68

燕窩

Bird's Nest

蟹黃燴官燕 Braised imperial bird's nest with crab roe	每位 Per person	688
金腿竹笙釀官燕 Bamboo pith stuffed with imperial bird's nest and Yunnan ham	兩件 2 pieces	688
懷舊雞茸燴官燕 Braised imperial bird's nest with minced chicken	每位 Per person	598
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	588

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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

蘇鼠斑 Coral garoupa

花鷹斑 Highfin garoupa

方脰 Macau Sole (需預訂 Pre-order required)

時價
market price

澳洲龍蝦 (需預訂 Pre-order required)

Australian fresh lobster

上湯 Braised with supreme broth

避風塘 Sautéed with chilli and garlic, typhoon shelter style

X.O.醬炒 Sautéed with Duddell's signature X.O. sauce

上湯焗 Braised with supreme broth

芝士牛油焗 Braised with cheese and butter

時價
market price

波士頓龍蝦

Boston fresh lobster

蒜茸蒸 Steamed with garlic

上湯焗 Braised with supreme broth

豉椒炒 Sautéed with fermented black bean

避風塘 Sautéed with chilli and garlic, typhoon shelter style

時價
market price

南非鮮鮑魚 (2隻起)

South African abalone (minimum order from 2 pieces)

油泡 Sautéed

椒鹽 Deep-fried with spiced salt

X.O.醬炒 Sautéed with Duddell's signature X.O. sauce

蔥油粉絲蒸 Steamed with vermicelli and scallion oil

時價
market price

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海鮮 Seafood

濃雞汁玻璃大蝦球 Sautéed prawn with chicken broth	每位 Per person	488
大地上湯星斑件蒸蛋 Steam egg with garoupa and dried flounder fish powder in supreme broth	每位 Per person	298
傳統黃金炸釀蟹蓋 Crispy stuffed crab shell, fresh crab meat	每位 Per person	288
茅台乾燒波士頓龍蝦 Stir-fried Boston fresh lobster with Maotai	每位 Per person	298
油泡或避風塘脆星斑球 Sautéed garoupa with vegetable, or with chilli and garlic, typhoon shelter		828
X.O.三蔥爆鮮南非鮑魚 South African abalone with X.O. sauce, shallot, scallion and onion		588
鮮蟹肉桂花炒蝦絲 Fried shredded shrimp with fresh crab meat, Chinese ham, egg and bean sprouts		468
宮保帶子 Kung Po scallop		398

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牛肉, 豬肉
Beef, Pork

黑皮雞枞菌脆米爆宮崎A4和牛 Sautéed A4 Miyazaki Wagyu beef, black termite mushroom, crispy rice	988
貴州酸菜湯浸煮宮崎A4和牛片 Poached A4 Miyazaki sliced Wagyu beef, Guizhou hot and sour clear broth	698
脆皮本地牛坑腩 Crispy local beef brisket	468
惠洲梅菜扣肉 Braised pork belly with preserved vegetable	268
傳統鳳梨咕嚕肉 Sweet and sour crispy pork, pineapple	268
金瑤蹄香吊片手剁肉餅 Steamed pork patty with squid, conpoy and water chestnut	238
乾煸黑豚肉鬆法邊豆 Sautéed green bean, Ibérico Pork	238

家禽 Poultry

都爹利會館 北京片皮鴨 Duddell's Peking Duck	一食以特選配料佐食 One course with all the trimmings	每隻	Whole	888
	可選以下一款兩食 Choose one for second course			
	鴨崧生菜包 Minced duck, lettuce wrap			+100
	X.O醬爆鴨件 Sautéed Peking Duck piece in Duddell's signature X.O. sauce			+150
南非鮑魚角炆三黃雞 (限量發售) Braised Three Yellow Chicken with sliced abalone		每隻 半隻	Whole Half	1,288 688
都爹利吊炸雞 Duddell's crispy fried chicken		每隻 半隻	Whole Half	698 368
富貴鹽香雞 Crispy salted chicken		全隻 半隻	Whole Half	628 318
馳名豉油雞 Soy sauce chicken		全隻 半隻	Whole Half	628 318
玫瑰燻雞 (需時 30 分鐘) Smoked Chicken with Rose Petals (30minutes required for preparation)		全隻 半隻	Whole Half	628 318

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蔬菜 Vegetables

鮮魚湯花膠鮮腐竹浸菜苗 Poached seasonal vegetable, fish maw slices, fresh beancurd sheet, fish broth	298
榆耳竹筍豆腐 Braised bean curd with elm fungus and bamboo pith	248
松露百合靈芝菇鮮露筍 Sautéed asparagus, lily bulb, marmoreal mushroom, black truffle paste	238
金盞炒爽菜 Sautéed crunchy vegetables	238
櫻花蝦鮮魚湯浸澳洲茄子 Poached Australia eggplant with Sakura shrimp in fresh fish broth	238
甜梅菜銀絲蒸澳洲茄子 Steamed Australia eggplant, preserved mustard green, glass noodles	208

素食
Vegetarian

脆皮椒鹽豆腐 Crispy bean curd, spiced salt		98
菜膽竹筍燉天白菇 Double-boiled Shiitake mushroom with bamboo pith and Chinese cabbage	每位 Per person	248
榆耳竹筍豆腐 Braised bean curd with elm fungus		248
甜梅菜薏米蒸素肉餅 Steamed omnipork patty, preserved mustard green, barley		228
乾煸素肉鬆法邊豆 Sautéed green bean, omnipork		228
爽菜炒素雞絲 Sautéed crunchy vegetables with vegetarian chicken		228
田園五穀炒飯 Fried multi-grain rice with vegetables		228

都爹利先訂菜式 Duddell's Pre-ordered Dishes

(1星期前預訂)(Pre-order 1 week in advance)

正宗佛跳牆 每位 Per person 4,988
“Buddha jumps over the wall”
Whole Yoshihama abalone 30 heads, sea cucumber, fish maw,
shark fin, deer tendon

佛跳牆是中國歷史名菜。精選多款山珍海味包括遼參、花膠、吉品鮑、魚翅、鹿筋等，以傳統古法烹調方式燉煮至少六小時，美味矜貴的食材熬成充滿骨膠原湯頭，融合各種食材的鮮味於一甕。

Buddha Jumps Over The Wall is a dish that dates back centuries to the Qing Dynasty. Filled with Chinese delicacies, including sea cucumber, fish maw, abalone, shark fin, deer tendon and more. The stew is simmered for at least, transforming the rare and precious ingredients into a delicate, nourishing soup that warms the body and soul.

(24小時前預訂)(Pre-order 24 hours in advance)

都爹利佛跳牆 每位 Per person 2,488
Duddell's “Buddha jumps over the wall”
South African abalone 4 heads, sea cucumber, shark fin, soft shell turtle

海斑二食 時價
Garoupa (Two courses) market price

古法炆斑翅 Ancient braised garoupa fin

油泡或避風塘脆星斑球

Sautéed garoupa, vegetable or with chilli and garlic, typhoon shelter style

大肉蟹或阿拉斯加蟹二食 時價
Mud Crab(Two course) or Alaska Crab(Two course) market price

二十年花雕蛋白蒸蟹鉗

Steamed crab claws with egg white and 20 years Huadiao

避風塘蟹身

Sautéed with chilli and garlic, typhoon shelter style

脆皮糯米雞 每隻 Per piece 988
Crispy glutinous rice chicken

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。

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.

佐料

Condiments

都爹利秘製X.O.醬 Duddell's signature X.O. sauce	每碟 每樽	Per portion Per bottle	40 398
芝麻琥珀合桃 Crispy walnut, honey-glazed, sesame	每碟 每樽	Per portion Per bottle	60 238
都爹利鹽焗腰果 Duddell's salted cashew nuts	每碟 每樽	Per portion Per bottle	60 238
都爹利香焗合桃酥 Duddell's walnut cookies		每樽 Per person	188
新鮮指天椒頭抽豉油 Soy Sauce, 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	36

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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，婚禮已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 Unfermented 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	36
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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