

Duddell's: Restaurant, Salon and Garden Terrace

*The place to eat, drink, and socialise with
authentic Cantonese cuisine, classic wines and interactive cocktails*

Located on Hong Kong's growing art trail in Central, Duddell's welcomes guests for lunch, dinner, all-day snacks and drinks, and weekend champagne brunch. Serving authentic Michelin-starred Cantonese cuisine, vintage cocktails and a hand-selected list of classic wines in a beautiful art space, Duddell's offers an all-round cultural experience.

Set over two stories with a dramatic travertine staircase joining the two spaces, Duddell's combines a vibrant, chic Dining Room downstairs with a more casual and intimate upstairs Salon, a members-only Library, and a lush 2000 sq. ft. Garden Terrace in the heart of Central.

Designed by celebrated London-based interior designer Ilse Crawford, Duddell's was founded by Yenn Wong, who has a passion for developing Hong Kong's creative landscape as well as a deep passion for food and wine.

"Duddell's is a place to eat, drink, and socialise," says Yenn Wong. "A vibrant space, it's like being in the home of an art collector who also happens to have a Michelin-starred culinary team and an award-winning Mixologist. To me, Duddell's represents an appreciation of the fine things in life – savvy art, tasty food, good wine and cocktails, and of course, great company."

Downstairs in Duddell's Dining Room, the menu starts with a wide selection of dim sum for lunch including *Soft-boiled quail egg and pork dumpling, shrimp broth, caviar and Steamed rice roll, shrimp spring roll*; along with signature dishes such as *Fried local lobster, salted egg yolk, pumpkin; Pan-fried Kagoshima A5 Wagyu beef, scallions, shallot; Crispy salted chicken; Braised fresh crab claw, imperial bird's nest, caviar, vintage Huadiao wine and South African wild abalone, Kanto sea cucumber, supreme abalone sauce.*

Upstairs at the Salon and Library, guests can enjoy dim sum and Cantonese snacks all day until late evening. The Salon is a space for conversation and contemplation over tea, cocktails or wine and the 4th floor relaxed garden-lush setting offers a unique oasis in the heart of Central.

Also Upstairs at the Salon and Library, Duddell's hosts Dim Sum Dinner, reinventing the traditional Dim Sum experience to cater for the artists and creative types that are resident at Duddell's every evening, as well as for those looking for a casual yet special dining experience. Local designers Paola Sinisterra and Ignacio Garcia have worked alongside the entire Duddell's team to ensure that every detail is modernised yet respectful to the much-loved Cantonese tradition. From menu collaboration with Chef Fung, an array of mix and match locally sourced and designed dinnerware to complement the sharing experience; down to the server's dapper, made-to-measure uniforms; the team worked with local craftsmen to create something truly unique and unanticipated. Teasing out the traditional Dim Sum service times, the chef has crafted four authentic dim sum sets for the Dinners, fashioned with groups of four in mind: "**Decadent Platter**," "**Fiery Specialties**," "**Delicate Morsels**" and "**Wholesome Bites**." Guests may also order **Duddell's Peking Duck**, available only at dinner time and specially carved tableside and served with all the trimmings.

Perfect for get-togethers with family and friends, Duddell's Weekend Brunch offers diners unlimited portions of Cantonese cuisine served fresh and piping hot to the table complete with the option of free-flow Veuve Clicquot Yellow Label, cocktail, wine and soft beverages. The Brunch menu includes dim sum favourites like *Crab meat dumpling with caviar*, *Pork and Shrimp Dumpling with Black Truffle* and *Barbecued Iberico Pork Puff*, as well as a selection of delicious soups, beef and chicken mains, seasonal vegetables, rice and noodles and desserts. Brunch guests can also enjoy *Duddell's Peking Duck* freshly carved in the Salon served with all condiments.

The wine list is hand-selected to focus on classic old world wines with mature and drinkable vintages. Featured prominently on the menu are Chateau Mouton Rothschild wines whose labels are dedicated to art with important international artists including Picasso, Andy Warhol, Chagall, as well as Chinese artists Xu Lei and Gu Gan commissioned to create the labels. In addition, Duddell's offers a selection of all of Bordeaux's First Growths and other notable producers such as Domaine Leflaive, Domaine Faiveley and J .L. Chave.

Duddell's offers a unique beverage direction with a cocktail series blending nature, aesthetics and a dash of elegance. Named "**Harmony**", the menu explores concepts derived from Eastern

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wisdom and draws inspiration from natural imagery and proverb. An elaborate selection of “soft cocktails” are also developed to meet the rising demand in the alcohol-free drinks space. Signatures include light and bittersweet *Yomogi* (*Ichiro's Malt, yomogi shochu, Boston Bittahs and red shiso*), rich and well-rounded *The Nightingale* (*Hennessey VSOP Cognac, matcha, soy, almond, brown sugar and red shiso powder*), and soft cocktail *Masala Chai Kombucha* (*tart fermented tea beverage made in-house with loose leaf black tea and chai spices*).

Art at Duddell's

Open to all art enthusiasts, Duddell's features a year round art programme spearheaded by Art Manager Erin Li. The programme includes world class exhibitions curated by prominent art personalities as well as a continuous series of art talks, performances, film screenings and other events by Hong Kong's cultural innovators.

Currently at Duddell's are two concurrent exhibitions: *A Taste of the Masters II* exhibited on the third floor featuring exhibition are on loan from the M K Lau Collection, showcasing the significant ways Chinese painting has evolved in the 20th century. Featuring artists include acclaimed masters Lin Fengmian, Qi Baishi, Shi Lu and Zhang Daqian etc. *'I Was Not Invited (The Organ Grinder's Canto)'* is showcased upstairs in the Salon and Library. In partnership with Galerie Isabella Bortolozzi (Berlin), the exhibition is an extension of the site-specific musical performance created by Leila Hekmat, showcasing the costumes and photographs reflecting the said performance scheduled on 29th and 30th March at Duddell's. This is the first time a major performance art project has been housed at Duddell's over a more static exhibition format.

The concept is a creation of entrepreneur Yenn Wong, founder of the hospitality based JIA Group which includes restaurants 208 Duecento Otto, Aberdeen Street Social, 22 Ships, Chachawan, Ham & Sherry, Meen & Rice 粥粉麵飯 (in Repulse Bay), Mak Mak, Rhoda, and Commissary at Pacific Place.

Operation Hours

Level 3 - Restaurant

Monday to Saturday

Lunch: 12nn-3pm (last order 2.30pm)

Dinner: 6pm-11pm (last order 10.30pm)

Sunday

Lunch: 12nn-3pm (last order 2.30pm)

Dinner: 6pm-10pm (last order 9.30pm)

Level 4 –Salon**Monday to Thursday**

All day dim-sum & snacks: 12nn-12am (last food order 11pm)

Bar: 12nn-12am (last order 11.30pm)

Friday and Saturday

All day dim-sum & snacks: 12nn-1am (last food order 11.30pm)

Bar: 12nn-1am (last order 12.30am)

Sunday

All day dim-sum & snacks: 12nn-11pm (last food order 9.30pm)

Bar: 12nn-1am (last order 12.30am)

Saturday and Sunday Brunch: 12nn-3pm (last order 2.45pm)

Contact

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