

Duddell's

*A place to eat, drink, and socialise with Michelin-starred,
authentic Cantonese cuisine, and artisanal cocktails and vintage champagnes*

Concept

Duddell's is a cultural and social destination created for people who have an active appreciation of the arts. Founded by hospitality entrepreneur Yenn Wong, Duddell's is neither museum nor gallery – it is a colorful backdrop against which ideas can be shared and developed, connecting art and people in a new way. After only five months of opening, Duddell's received its first Michelin star and has retained its Michelin status ever since.

With interiors as noteworthy as the art on its walls, entering Duddell's feels like being welcomed into the home of a great art collector – one that also happens to have an in-house Michelin-starred culinary team, a lush 2,000 square foot outdoor terrace, and sophisticated salon with artisanal cocktails and vintage champagne. Conceived as the perfect instrument to enable other events and experiences to happen, the interior architecture and design are by London-based Ilse Crawford, who was awarded AD Spain's International Prize 2013 for Contribution and Influential Work in Architecture, Design and Interior Design.

Art at Duddell's

Open to all art enthusiasts, Duddell's features a year round art programme spearheaded by a dedicated art manager. The programme will include world class exhibitions curated by prominent art personalities as well as a continuous series of discussions, performances, film screenings and other events by Hong Kong's cultural innovators.

Address

Level 3, Shanghai Tang Mansion, 1 Duddell Street,
Central, Hong Kong

Contacts	Phone: +852 2525 9191 Email: info@duddells.co Website: www.duddells.co Facebook & Instagram: @DuddellsHK
Owner	Yenn Wong Duddell's is managed by Yenn Wong's JIA Group
General Manager	Iris Lee
Executive Chef	Jacky Wu Chun Kit
Restaurant Manager	Ben Yang
Chief Sommelier	Derek Li
Bar Manager	Masumi Tomioka
Interior Designer	Ilse Crawford
Date Opened	20 May, 2013
Opening Hours	<p>Level 3 - Restaurant</p> <p>Monday to Saturday</p> <p>Lunch: 12nn-3pm (last order 2.30pm)</p> <p>Dinner: 6pm-11pm (last order 10.30pm)</p> <p>Sunday</p> <p>Lunch: 12nn-3pm (last order 2.30pm)</p> <p>Dinner: 6pm-10pm (last order 9.30pm)</p> <p>Level 4 – Salon</p> <p>Monday to Thursday</p> <p>All day dim-sum & snacks: 12nn-12am (last food order 11pm)</p> <p>Bar: 12nn-12am (last order 11.30pm)</p> <p>Friday and Saturday</p>

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)

Capacity

3rd Floor Restaurant

Dining: 110 persons | Cocktails: 250 persons

4th Floor

Salon: Dining: 54 persons | Cocktails: 120 persons

Garden Terrace: 80-100 persons (standing)

Design Overview

The interiors are designed by celebrated, London-based Ilse Crawford. Her past work includes Soho House New York, Aesop, Grand Hotel Stockholm, and award-winning Ett Hem brands, which prompted Yenn Wong to commission her to realise *Duddell's*' novel concept. With interiors as noteworthy as the art on its walls, entering *Duddell's* will feel like being welcomed into the eclectic home of a great art collector. Some key design elements include the travertine and polished cement that form the frame, which are both soft and strong, while the terrace intentionally planted as a jungle among the concrete jungle, lush, slightly over planted, like someone's garden at home, rather than a manicured landscape.

Cuisine

Duddell's plays homage to the traditional roots of Cantonese cuisine, combining textures and flavours with contemporary presentations to excite the taste buds and challenge even the most demanding epicure.

Downstairs in *Duddell's* Dining Room, the menu starts with a wide selection of dim sum for lunch along with a well-crafted a la carte menu. Upstairs at the Salon and Library, guests may

order a selection of dim sum, rice and noodle dishes from the kitchen all day.

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 a menu collaboration with Duddell's Executive Chef, 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.

Signature Dishes

- Fried local lobster, salted egg yolk, pumpkin
- Pan-fried Kagoshima A5 Wagyu beef, scallions, shallot
- Crispy Salted Chicken
- Barbequed ibérico pork, honey glaze
- Braised fresh crab claw, imperial bird's nest, caviar, vintage Huadiao wine
- South African wild abalone, Kanto sea cucumber, supreme abalone sauce
- Almond cream, egg white

Dim Sum:

- Soft-boiled quail egg and pork dumpling, shrimp broth, caviar
- Soup dumpling, bird's nest, lobster

	<ul style="list-style-type: none"> - Pan-fried M9 Wagyu bun - Steamed rice roll, shrimp spring roll
Signature Cocktails	<ul style="list-style-type: none"> - Yomogi (<i>Ichiro's Malt, yomogi shochu, Boston Bittahs and red shiso</i>) - The Nightingale (<i>Hennessey VSOP Cognac, matcha, soy, almond, brown sugar and red shiso powder</i>) - Masala Chai Kombucha
Al Fresco area	Yes
Reservations Accepted	Yes
Corkage Fee	HK\$ 500 per 750ml bottle
Cake Charge	HK\$ 200 per cake under 2lbs
Average Spending	HK\$ 1000 per person
Dress Code	<p>Smart Casual</p> <p>No shorts or sandals for gentlemen in 3/F restaurant</p> <p>No sandals for gentlemen in 4/F salon</p>
Membership	<p>While Duddell's is not a members-only venue, membership is available with numerous benefits.</p> <p>Please email members@duddells.co for inquiries.</p>
Private Functions	<p>Depending on the size of groups, Duddell's is able to reserve one of the intimate private rooms, a particular area on the 3rd or 4th floor, the Garden Terrace, or the whole venue.</p> <p>Please email events@duddells.co for inquiries.</p>
Credit Cards	Visa, MasterCard, American Express, Union Pay & JCB
Parking	Some car parks in the vicinity
Media Contacts	

For more information or interviews, please contact:

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High resolution images can be downloaded from

http://jiagroup.co/JIA_Group_Limited/Duddells/

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