

品嚐晚宴
Tasting Menu

每位 1,588
Per person

都爹利前菜拼盤

Duddell's appetiser selection

川味叉燒 Barbecued pork with spicy sauce

松露蟹肉卷 Crispy crab meat roll with black truffle

酒糟素千層 Bean curd sheet roll with distillers grains

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 腐件

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

脆皮本地牛坑腩 伴 露筍

Crispy local beef brisket; asparagus

蝦醬香蒜帶子炒絲苗

Fried rice with scallop, garlic and homemade shrimp paste

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

美點薈萃

Petit four

升級 Upgrade to:

三頭南非鮑魚

Braised South African abalone 3 heads

每位加 add 988 per person

三十頭皇冠吉品鮑魚

Braised whole Yoshihama abalone 30 heads

每位加 add 1,288 per person

廿三頭皇冠吉品鮑魚

Braised whole Yoshihama abalone 22 heads

每位加 add 2,288 per person

餐酒共嚐 With wine pairing:

經典美酒配對 (四款)

Classic wine pairing (4 glasses)

每位加 add 588 per person

招牌美酒配對 (六款)

Signature wine pairing (6 glasses)

每位加 add 1,088 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

All prices are in Hong Kong dollars. 10% service charge applies.