

• NON-ALCOHOLIC FREE-FLOW PACKAGES •

Free-Flow Fresh Juice, Soft Drinks

HKD 638 Per Adult / HKD 300 Per Child (3-10 yrs old)

Free-flow Saicho Hojicha Sparkling Tea,

Ginger Lemon Fizz, Virgin Mary, Fresh Juice, Soft Drinks

HKD788 Per Adult / HKD450 Per Child (3-10 yrs old)

• ALCOHOLIC FREE-FLOW PACKAGES •

Free-Flow Veuve Clicquot Brut Yellow Label

HKD 998 Per Adult

Premium Package:

Free-Flow Ruinart Blanc De Blancs

HKD 1,388 Per Adult

Krug Prestige Package:

Free-Flow Krug Grande Cuvee

HKD 2,688 Per Adult

\*All Alcoholic Free-flow Packages include Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Rose wine, Soft Drinks

All prices are subject to a 10% service charge

• 無酒精無限暢飲套餐 •

無限享用鮮果汁及汽水:

每位港幣638元 / 三至十歲小童每位港幣300元

無限享用Saicho焙茶氣泡茶, Ginger Lemon Fizz,

Virgin Mary, 鮮果汁及汽水:

每位港幣788元 / 三至十歲小童每位港幣450元

• 含酒精無限暢飲套餐 •

無限享用 Veuve Clicquot Brut Yellow Label 香檳

每位港幣998元

升級至優越暢飲之選:

無限享用 Ruinart Blanc De Blancs, Ruinart Rose 香檳

每位港幣1,388元

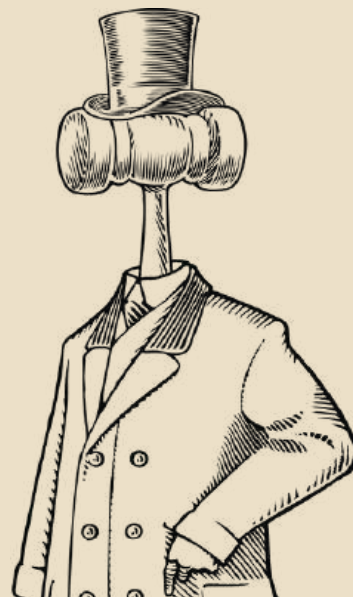
升級至專貴暢飲之選:

無限享用Krug Grande Cuvee 香檳

每位港幣2,688元

\*含酒精套餐均包含雞尾酒: Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, 啤酒, 紅白餐酒, 玫瑰酒及無酒精飲品

所有價目以港元計算、另收加一服務費



DUDELL'S

都爹利會館

會客廳早午餐

WEEKEND SALON BRUNCH

無限量供應即叫即製點心及佳餚  
Served fresh and unlimited to your table

## 點心 Dim Sum

每款兩件 2 pieces per portion

- 筍尖蝦餃皇  
Duddells shrimp dumpling
- 蟹籽燒賣  
Pork and shrimp dumpling, crab roe
- 羽衣甘藍上素糰  
Kale dumpling with fungus
- 紅油抄手  
Spicy wonton
- 有機素菜包  
Steamed organic vegetables bun
- 走地雞包仔  
Steamed chicken bun
- 牛肝菌素腐皮卷  
Deep-fried bean curd roll, porcini mushroom
- 鮮蝦炸雲吞  
Deep-fried pork and shrimp wonton
- 韭黃蝦春卷  
Shrimp spring roll, yellow chives
- 豉油皇炒腸粉  
Stir-fried rice roll, supreme soy sauce

## 小食 Snack

- 涼拌木耳  
Marinated black fungus
- 燒汁煙燻鴨胸  
Diced smoked duck breast  
with gravy sauce
- 麻辣雞脆骨  
Spicy ma la chicken cartilage

## 湯羹 Soup

- 海鮮酸辣羹  
Hot and sour broth with seafood
- 鮮蟹肉魚鰾粟米羹  
Sweet corn soup with fish maw  
and crab meat

素食 Vegetarian



## 主菜 Mains

- 北京烤鴨  
Peking duck  
根據需求為整桌新鮮提供 served fresh for the table upon request  
12:40pm | 1:40pm
- 黑椒牛柳條  
Sautéed beef tenderloin with pepper
- 翡翠炒花枝片  
Sautéed sliced cuttlefish with vegetable
- 吉列蝦仁  
Prawn cutlet
- 辣子雞球  
Diced crispy chicken with chili
- 蒜蓉炒時蔬  
Stir-fried seasonal vegetable with garlic
- 鮑汁珍菌  
Braised fungus with abalone sauce

## 飯麵 Rice & Noodles

- X.O. 醬海鮮炒飯  
Fried rice with seafood and X.O. sauce
- 乾燒伊麵  
Braised e-fu noodle, mushroom
- 鮮蝦雲吞麵  
Soup noodles with shrimp wonton

## 甜品 Dessert

- 香滑合桃露  
Walnut sweet soup
- 香芒楊枝甘露  
Mango and grapefruit sago
- 鬆化合桃酥  
Walnut cookie
- 菊花糕  
Chrysanthemum jelly pudding