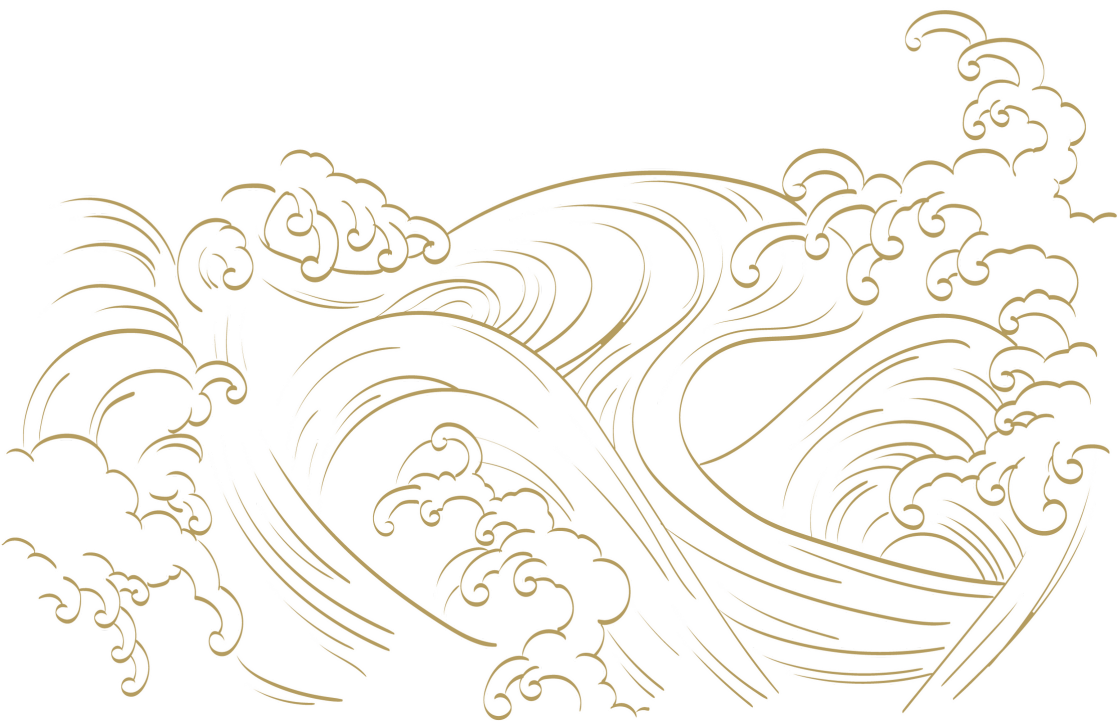


DUDELL'S

都季利會館

限定海鮮

SEAFOOD SPECIALS



清蒸或紅炆海上鮮

Steamed or Braised whole garoupa

東星斑

Spotted garoupa

時價

Market price

紅瓜子斑

Red ag garoupa

時價

Market price

黃皮老虎斑

Yellow skin tiger garoupa

時價

Market price

蘇鼠斑

Coral garoupa

時價

Market price

花英斑

Highfin garoupa

時價

Market price

大海斑二食

Garoupa (Two courses)

時價 / 需預約

Market price / Pre-order required

古法炆斑翅

Ancient braised garoupa fin

油泡斑球

Sautéed garoupa

大肉蟹二食

Mud crab (Two courses)

時價 / 需預約

Market price / Pre-order required

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

雞油花雕蒸花蟹

Steamed blue crab with chicken oil and Huadiao

時價 / 需預約

Market price / Pre-order required

澳洲龍蝦 (約530克)

Australian lobster (approximately 530 grams)

上湯焗 / 豉椒炒 / 蒜茸蒸 / 避風塘

\$988

Braised with supreme broth / Sautéed with fermented black bean /
Steamed with garlic / Sautéed with chilli and garlic typhoon shelter style

每隻 / per piece

廚師發辦

\$1,088

Omakase

每隻 / per piece

花竹蝦

Kuruma Prawn

豉油皇 / 上湯焗 / 蒜蓉蒸 / 廚師發辦

\$100

Fried with supreme soy sauce / Braised with supreme broth /
Steamed with garlic / Omakase

每兩 / per tael

南非鮮鮑魚 (2隻起)

South African abalone (Minimum order from 2 pieces)

X.O. 醬炒 / 椒鹽 / 油泡

\$148

Sautéed with Duddell's signature X.O. sauce /
Deep-fried with spiced salt / Sautéed

每隻 / per piece

廚師發辦

\$158

Omakase

每隻 / per piece

蠔子皇 (2隻起)

Razor Clams (Minimum order from 2 pieces)

X.O. 醬炒 / 蒜蓉粉絲蒸 / 豉椒炒

\$148

Sautéed with Duddell's signature X.O. sauce / Steamed with vermicelli and garlic /
Sautéed with fermented black bean

每隻 / per piece

廚師發辦

\$158

Omakase

每隻 / per piece

