

DUDDLELL'S
都爹利會館

都爹利會館是一個文化及社交場地，為熱衷於藝術的人士而設。會館由三位亞洲最具影響力的新晉年輕企業家所創。都爹利會館並非博物館，亦非畫廊，這裡是藝術人士相聚之地，讓大家互相交流意見，激發更多新意念。

會館的設計精緻而具觀賞價值，置身其中彷彿走進一座博學藝術藏家的大宅，欣賞其琳瑯滿目的精品。這座非一般的大宅內有超過2,000平方呎的露天花園以及富格調的大廳，讓客人品嚐手工雞尾酒及年份香檳。

餐廳的美食由大廚馮文業師傅主理。馮師傅忠於粵菜傳統，菜式保留粵菜正宗口感和味道，再以現代手法呈獻，令人食指大動。

Duddell's is a cultural and social destination created for people who have an active appreciation of the arts. Founded by three of Hong Kong's most influential young minds, Duddell's is neither museum nor gallery – it is a colourful backdrop against which ideas can be shared and developed, connecting art and people in a new way.

With interiors as noteworthy as the art on its walls, entering Duddell's will feel like being welcomed into the home of a great art collector – one that also happens to have a two Michelin star restaurant, a chic Salon with world-class art exhibitions and a lush Garden Terrace in which to entertain.

Heading the culinary team is Executive Chef Fung Man-Ip. Chef Fung 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.

品嚐晚宴 Tasting Menu

松茸竹筍燉菜膽
Double boiled matsutake mushroom, bamboo pith, Chinese cabbage

原隻南非鮑魚伴厚花膠
Braised whole South African abalone, fish maw, supreme abalone sauce
Laherte Frères, Ultradition, Rosé, Champagne, France, N.V.

黑魚籽蛋白蒸本地乳龍
Steamed local young lobster, egg white, caviar
FX Pichler, Loibner Klostersatz, Federspiel, Wachau, Austria, 2013
*Château de la Maltroye, Clos du Château, Chassagne-Montrachet, Burgundy, France, 2015**

黑椒野菌煎A5和牛
Pan-fried Kagoshima A5 Wagyu beef, wild mushroom, black pepper
Kir-Yianni, Diaporos, Naousa, Greece, 2012
*Paul Jaboulet Aîné, La Chapelle, Hermitage, France, 1996**

鮮蟹肉蟹黃扒鮮露筍
Sautéed asparagus, fresh crab meat, fresh crab roe

甜梅菜脆皮黑豚肉蛋白炒飯
Fried rice, crispy ibérico pork, sweetened preserved vegetable, egg white

杏汁燉官燕
Double boiled imperial bird's nest, almond cream
Malmsey, Blandy's, Madeira, 5 years

美點蒼萃
Petit four

每位 1,480 per person

升級 Upgrade to:

三十頭中東鮑魚
Whole Middle East abalone 30 heads 每位 1,680 per person

三十頭皇冠吉品鮑魚
Whole Yoshihama abalone 30 heads 每位 2,080 per person

廿二頭皇冠吉品鮑魚
Whole Yoshihama abalone 22 heads 每位 2,980 per person

餐酒共嚐 with wine pairing 每位加 add 600 per person

*配 with Coravin selection 每位加 add 900 per person

廚師推介

Chef's Recommendations

濃魚骨湯竹筴菜膽燉花膠 每位 480
Double boiled fish and pork soup, fish maw, bamboo pith,
Chinese cabbage Per person

粵菜湯品營養價值甚高，而且暖意入心，滋味無窮，因此成為廣東菜必備的佳餚。濃骨湯先採用新鮮魚骨，豬筒骨，老雞，瘦肉，火腿及，大火烹煮八小時，取其精華，再配上厚花膠，一級竹筴及白菜膽細心燉煮，口感濃香順滑，乃湯中極品。

Cantonese soups are popular for their warming and nutritional qualities. Our chefs make the stock with fish bones, pork leg bones, chicken, lean pork, premium Jinhua ham and conpoy, boiled for over 8 hours to extract the collagen from the bones. The milky stock is then double boiled with premium fish maw, bamboo pith and Chinese cabbage, creating a rich, aromatic and smooth supreme soup.

遠年花雕黑魚籽官燕蒸鮮蟹鉗 每位 380
Braised fresh crab claw, imperial bird's nest, caviar,
vintage Hua Diao wine Per person

這道精緻的菜式以傳統廣東菜中最上乘的食材熬製而成，材料包括新鮮蟹鉗，燕窩和黑魚子。鮮蟹鉗以頂級上湯熬製，配上來自印尼北蘇門答臘省的上等官燕，混入柔滑的蛋花後再灑上法國索洛涅魚子醬，佐以陳年花雕酒提昇香氣，突顯蟹肉的鮮甜，口感豐富之餘，味道協調得恰到好處。

A delicate dish featuring some of the best ingredients in authentic Cantonese cuisine - fresh crab claw, bird's nest and caviar. Braised in a superior broth, the crab claw is paired with the finest bird's nest from North Sumatra, Indonesia and served on silky smooth steamed egg white, topped with caviar from Sologne, France. Vintage Hua Diao wine is added to offer a unique fragrance and to enhance the sweetness of the crab. This is a dish with an array of textures yet harmonising flavours.

金沙龍蝦球 每隻 850
Fried local lobster, salted egg yolk, pumpkin Per piece

龍蝦是傳統廣東菜常見的高級食材，我們只選用新鮮的本地龍蝦，確保其肉質鮮甜多汁。廚師巧妙地以適當的溫度油炸龍蝦至其外表金黃鬆脆，同時保持內裡肉質鮮嫩，然後加入鹹蛋黃，讓香氣昇華，配以鮮甜的日本南瓜，香脆可口。

Lobster is a popular ingredient in Cantonese fine dining. We only use fresh local lobster for its sweet and succulent meat. In this crispy, fragrant dish the lobster is deep-fried and served with Japanese pumpkin and a premium salted egg yolk sauce.

富貴鹽香雞 全隻 Whole 500
Crispy salted chicken 半隻 Half 250

我們使用本地的新鮮雞。原隻新鮮雞浸於香濃雞湯中，加入金華火腿、日本干貝和蝦米，再風乾12小時，以保持雞肉嫩滑多汁。最後淋上滾油，使雞皮鬆脆透薄。

We use fresh chicken from local farms. The chickens are soaked in a hot chicken broth with Jinhua ham, Japanese conpoy and dried shrimp then air-dried for 12 hours. This makes the chicken juicy and tender. It is then finished with hot oil, giving it a crisp, wafer-like skin.

蜜餞黑豚肉叉燒 280
Barbecued ibérico pork, honey glaze

叉燒是世上最受歡迎的中國菜之一，相當具標誌性。我們選擇用肉質鮮嫩、味道濃郁的黑豚梅肉。豬肉的表面塗上特製醬汁及麥芽糖，再以傳統廣東烤爐焗至油光發亮、肉面微焦。

Barbecued pork is one of the most popular Chinese dishes in the world and holds a symbolic status in Chinese cuisine. We make ours using the meat from the black Iberian pig for its tender meat and strong flavour. The pork is glazed in special sauce and maltose and grilled in a traditional Cantonese oven until nicely charred and caramelised.

三頭南非鮑魚伴關東刺參 每位 1,280
South African wild abalone, Kanto sea cucumber, Per person
supreme abalone sauce

矜貴的鮑魚以最簡單直接的方法烹調已很美味。我們的野生南非鮑魚熬上12小時至柔軟嫩滑，再配上日本關東遼參，最後加上經長時間慢煮熬製而成的鮑汁，帶出食材本身鮮味。
Abalone is a delicious delicacy that is best enjoyed when its preparation allows its natural flavours to shine. We cook our wild South African abalone for 9 hours until soft and tender and complement it with the finest sea cucumber from Kanto, Japan. Our chefs serve this dish with the abalone's braising sauce, which has been slow-cooked for hours.

乾蔥香煎鹿兒島A5和牛 1,280
Pan-fried Kagoshima A5 Wagyu beef, scallions, shallot

我們用上味道獨特、肉質幼嫩的鹿兒島A5和牛。將煎好的牛肉切塊，再以蠔油及頂級醬油乾炒，使牛肉的味道更突出，最後灑上香脆乾蔥。
Kagoshima A5 Wagyu beef for its unique flavour and tender texture. The beef is pan-fried, diced and stir-fried with oyster sauce and premium soy sauce to complement the flavours of the beef, then topped with crispy shallots.

宮保大花蝦 每位 240
Fried king prawn, sweet and spicy sauce Per person

中國菜的功駕見於利用簡單材料，巧妙地炮製作出佳餚美饌。主角大花蝦肉質爽口多汁，配以甜辣的醬汁，開胃可口，再佐以米通脆餅，為這味饌菜帶來豐富的口感。
 Oftentimes, in Chinese cooking, you will find chefs masterfully transforming simple ingredients into outstanding creations. Our chefs do that with this dish. The king prawn is stir-fried in a sweet and spicy sauce, complemented by a rice cracker which adds a toasty flavour and crunchy texture to this dish.

瓊台白玉星斑球 每位 380
Steamed garoupa, bean curd Per person

廣東菜擅於以簡單調味突顯食材的鮮美，這道精緻的海鮮菜式正好體驗了粵菜的傳統精粹。師傅以俐落刀功把鮮美的東星斑起肉清蒸，並搭配用秘方特製的豆腐，只加入極少的調味。淡淡的豆香襯托出星斑自身的鮮甜味道，入口柔滑順喉，鮮嫩無此，看似簡單但足見師傅的功架。
Cantonese cuisine at its best reflects the freshness of ingredients with minimal seasoning. This delicate seafood dish showcases the true spirit of Cantonese cooking. Our chefs skillfully debone the fresh garoupa and carefully steam it with custom-made bean curd. Only a tiny bit of salt and soy sauce is used in this dish to highlight the delicate sweetness of garoupa. Years of experience and great skill are required to perfect this kind of simplicity.

醬烤黑豚豬腩肉 480
Braised ibérico pork belly

豬腩肉在中菜地位舉足輕重，在重要宴會必定見其蹤影。大廚馮師傅以特製醬汁醃製豬腩肉，再將其慢煮至軟腩入味。
In traditional Chinese culture, pork belly is served at important meals. Chef Fung marinates and slow-cooks the pork belly with his signature sauce for hours until soft and tender.

燒味

Roast, Barbecued

片皮乳豬件 Crispy suckling pig			320
蜜餞黑豚肉叉燒 Barbecued ibérico pork, honey glaze			280
脆皮燒腩仔 Crispy ibérico pork belly			240
明爐燒米鴨 Roasted duck			220
都爹利拼盤 Duddell's appetiser selection	每位 三款 四款	Per person Three kinds Four kinds	150 200

小食

Snacks

脆皮黃金花枝球 Crispy squid balls			120
香麻和牛面頰肉 Chilled spicy Wagyu beef cheek			120
X.O. 醬流心皮蛋豆腐 Preserved egg, bean curd, X.O. sauce			90
脆皮百花小棠菜 Crispy shrimp fritter, Chinese cabbage			90
滷水豬腳仔 Marinated pork leg			90
蜜餞脆鱔柳 Crispy eel, sweet chili			90
辣子脆皮豆腐 Crispy bean curd, chili			90
海蜆冷鮑片 Chilled abalone, jellyfish			480

湯,羹
Soup, Broth

濃魚骨湯竹筍菜膽燉花膠 Double boiled pork ribs soup, fish maw, bamboo pith, Chinese cabbage	每位 Per person	480
佛跳牆 “Buddha jumps over the wall” Double boiled abalone, sea cucumber, fish maw, conpoy	每位 Per person	680
菜膽竹筍燉花膠 Double boiled fish maw, Chinese cabbage, bamboo pith	每位 Per person	480
松茸瑤柱燉刺參 Double boiled sea cucumber, matsutake mushroom, conpoy	每位 Per person	380
松茸竹筍燉菜膽 Double boiled matsutake mushroom, bamboo pith, Chinese cabbage	每位 Per person	200
菜膽竹筍燉花菇 Double boiled shiitake mushroom, bamboo pith, Chinese cabbage	每位 Per person	180
鮑魚瑤柱海味羹 Abalone seafood broth, conpoy	每位 Per person	280
海鮮酸辣羹 Hot and sour broth, seafood	每位 Per person	180
鮮蟹肉西湖牛肉羹 Beef broth, fresh crab meat	每位 Per person	160
鮮蟹肉粟米羹 Sweet corn broth, fresh crab meat	每位 Per person	160

鮑魚,海味

Abalone, Dried Seafood

七頭日本大網鮑 Braised whole Japanese Amidori abalone 7 heads	每隻 Per piece	4,800
廿二頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 22 heads	每隻 Per piece	2,380
三十頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 30 heads	每隻 Per piece	1,280
三頭南非鮑魚 Braised South African abalone 3 heads	每隻 Per piece	1,180
三十頭中東鮑魚 Braised Middle East abalone 30 heads	每隻 Per piece	680
五頭南非鮑魚 Braised South African abalone 5 heads	每隻 Per piece	480
三頭南非鮑魚伴關東刺參 South African wild abalone, Kanto sea cucumber, supreme abalone sauce	每位 Per person	1,280
鮑汁原件鱉肚公 Braised whole premium male fish maw, supreme abalone sauce	每件 Per piece	13,800
鮑汁關東刺參 Braised Kanto sea cucumber, supreme abalone sauce	每條 Per piece	480
蔥燒關東刺參 Braised Kanto sea cucumber, scallions	每條 Per piece	480
蔥爆花膠條 Sautéed fish maw, scallions		680

燕窩
Bird's Nest

紅燒竹筍釀官燕 (制作約三十分鐘) Braised imperial bird's nest, stuffed bamboo pith (30 mins)	每位 Per person	580
高湯燉官燕 Double boiled imperial bird's nest, supreme soup	每位 Per person	630
鮮蟹肉燴官燕 Braised imperial bird's nest, fresh crab meat	每位 Per person	580
竹筍燕窩羹 Bird's nest broth, bamboo pith	每位 Per person	280
冰花燉官燕 Sweetened double boiled imperial bird's nest	每位 Per person	360
杏汁燉官燕 Sweetened double boiled imperial bird's nest, almond cream	每位 Per person	360

海鮮

Seafood

金沙龍蝦球 Fried local lobster, salted egg yolk, pumpkin	每隻 Per piece	850
油泡龍蝦球伴椒鹽頭爪 Sautéed lobster, crispy seasoned head	每隻 Per piece	850
上湯焗開邊龍蝦 Baked whole lobster, supreme broth	每隻 Per piece	780
三杯焗本地乳龍 Braised local young lobster, sweet basil, rice wine, soy sauce	每隻 Per piece	480
麻婆豆腐龍蝦球 Sautéed lobster, bean curd, spicy sauce	每隻 Per piece	480
焗釀脆皮黃金蟹蓋 Stuffed crab shell, fresh crab meat, onion	每位 Per person	180
遠年花雕黑魚籽官燕蒸鮮蟹拑 Braised fresh crab claw, imperial bird's nest, caviar, vintage Huadiao wine	每位 Per person	380
瓊台白玉星斑球 Steamed garoupa, bean curd	每位 Per person	380
宮保大花蝦 Fried king prawn, sweet and spicy sauce	每位 Per person	240
松茸雲腿蒸星斑球 Steamed garoupa, matsutake mushroom, Yunnan ham		680
芹香鮮百合雲耳炒星斑球 Fried garoupa, fresh lily bulb, black fungus, Chinese celery		680
松露醬爆花尾龍躉球 Sautéed giant garoupa, black truffle sauce		480
摩利菌爆花尾龍躉球 Fried giant garoupa, morel mushroom		480
黑松露露筍炒蝦球帶子 Sautéed prawns, scallops, asparagus, black truffle		400
雙蔥頭抽鮮胡椒蝦球 Fried prawn, fresh peppercorn, scallions, soy sauce		380

牛肉, 豬肉
Beef, Pork

乾蔥香煎鹿兒島A5和牛 Pan-fried Kagoshima A5 Wagyu beef, scallions, shallot	1,280
芥末香煎澳洲M9和牛粒 Pan-fried Australian M9 Wagyu beef, wasabi soy sauce	580
醬爆鮮菇雙蔥牛柳條 Sautéed beef tenderloin, mushroom, scallions, X.O. sauce	250
X.O. 醬京蔥爆牛柳條 Sautéed beef tenderloin, leek, X.O. sauce	250
意大利黑醋咕嚕肉 Crispy ibérico pork, balsamic vinegar	230
蜜餞欖角脆香骨 Crispy pork ribs, pickled olive, fermented black bean, honey	230
醬烤黑豚豬腩肉 Braised ibérico pork belly	480

家禽 Poultry

北京片皮鴨 Peking duck	一食以特選配料佐食 One course with all the trimmings	每隻 Whole	680
	兩食 (鴨崧生菜包) With second course (Minced duck, lettuce wrap)		780
瑤柱花膠貴妃雞 (制作約六十分鐘) Poached chicken, fish maw, conpoy (60 mins)		全隻 Whole 半隻 Half	1,080 550
富貴鹽香雞 Crispy salted chicken		全隻 Whole 半隻 Half	500 250
脆皮炸龍崗雞 Crispy Lung Kong chicken		全隻 Whole 半隻 Half	600 300
天府辣子雞 Chicken casserole, chilli		全隻 Whole 半隻 Half	600 300
大澳蝦醬炸雞 Fried chicken, local shrimp paste		全隻 Whole 半隻 Half	500 250
鴨崧生菜包 Minced duck, lettuce wrap			280

蔬菜

Vegetables

魚湯杞子百合鮮腐竹浸時蔬 Poached seasonal vegetables, wolf berry, lily bulb, fresh bean curd sheet, fish broth	260
上湯竹筍浸時蔬 Poached seasonal vegetables, bamboo pith, supreme soup	260
竹筍鼎湖上素 Braised seasonal vegetables, fungus, bamboo pith	200
羅漢石榴球 Steamed bean curd sheet parcel, fungus, bamboo shoot	200
松露百合靈芝菇鮮露筍 Sautéed lily bulb, asparagus, marmoreal mushroom, black truffle	200
原條竹筍釀金菇菜 Poached enoki mushroom, stuffed bamboo pith	180
琥珀露皇素帶子 Sautéed water chestnut, asparagus, walnut	180
紅蓮百合鮮腐竹 Sautéed ginkgo, lily bulb, red date, fresh bean curd sheet	180
燒汁野生什菌 Braised wild mushroom, vegetarian gravy	180
羊肚菌榆耳紅燒豆腐 Braised bean curd, yu mushroom, morel mushroom	200
麻婆素豆腐 Braised bean curd, spicy sauce	180

茶 Tea

茶是中國人幾千年來的傳統文化。在中國的禮儀，如宗教，婚禮及其他慶典都有奉茶的儀式。平日優雅好客的茶道也擔當著一個非常重要的角色。茶是中國文化的中心，從古至今都彰顯了中國獨有的藝術氣質。在都爹利會館，我們希望延續這茶道的傳統及選擇了一些上等茶葉讓您品賞。

Tea drinking has been a long tradition of the Chinese people for centuries. The offering of tea is an elegant demonstration of hospitality and plays a major part in Chinese rituals, ranging from religious rites, wedding ceremonies to other celebratory acts. Tea, at the heart of Chinese culture, exemplifies the artistic temperament of the Middle Kingdom as well as modern days. At Duddell's, we wish to continue this practice and have selected some of the choicest teas for your enjoyment and indulgence.

精選茗茶 Premium Tea

不知年普洱茶餅 Yunnan Pu Er (age unknown)	每位 Per person	280
西湖明前龍井 Xihu pre-Qingming Longjing	每位 Per person	160
頂級觀音王 Supreme Tie Guan Yin	每位 Per person	120
安徽不知年六安 Anhui Liu An (age unknown)	每位 Per person	120
清香鳳凰單叢 Fragrant Phoenix Mono Species	每位 Per person	120
牡丹針王 Supreme Peony Needle	每位 Per person	80
茉莉白龍珠 Jasmine White Dragon Pearl	每位 Per person	80
花好月圓 Joyous Moment	每位 Per person	80
步步高陞 Hearty Pleasure	每位 Per person	80
都爹利茗茶 Duddell's Chinese teas	每位 Per person	28
雲南遠年普洱 Yunnan Aged Pu Er		
浙江特級龍井 Zhejiang Super Long Jing		
安溪特級鐵觀音 Anxi Super Tie Guan Yin		
福鼎白牡丹 Fuding White Peony		
武夷白雞冠 Wuyi Bai Ji Guan		
香花六安 Fragrant Liu An		
雀舌香片 Bird's Tongue Jasmine		
杭州珍珠菊花 Hangzhou Baby Chrysanthemum		