

# DUDELL'S

都多利會館

## EVENTS DINNER MENUS



## 晚時套餐 1

### DINNER MENU 1

#### 都爹利拼盤

脆皮燒腩仔、芝心炸蝦丸、松露蟹肉卷

Duddell's appetizer

Crispy pork belly,

Crispy shrimp ball with cheese,

Crispy crab meat roll with black truffle

#### 海鮮魚肚羹

Supreme broth with seafood and fish maw

#### X.O.醬露荀鮮菌炒帶子

Saut é ed scallops with asparagus and mushrooms

in Duddell's signature X.O. sauce

#### 柚子蜜豬肩肉

Crispy Pork Shoulder with yuzu honey

#### 金湯燴菜苗

Braised seasonal vegetable in carrot broth

#### 金蒜牛崧炒珍珠米

Fried pearl rice with minced beef and crispy

garlic

#### 生磨蛋白杏仁茶

Almond cream with egg white

#### 美點薈萃

Petit fours

每位 \$988

+ 10% per person

## 晚時套餐 2

### DINNER MENU 2

#### 特色拼盆

酒糟素千層、胭脂蝦餃皇、蜜餞豚肉叉燒

Selection of appetizers

Bean curd sheet roll with distillers grains,  
Shrimp dumpling, dried flounder fish powder,  
Barbecued pork, honey-glazed

#### 日本松葉炸蟹拑

Crispy Japanese snow crab claw

#### 濃雞湯芙蓉蝦球

Steamed prawn with egg white in double-boiled  
chicken soup

#### 燒汁脆米A4宮崎和牛

Pan-fried Miyazaki A4 Wagyu beef with crispy rice  
in gravy sauce

#### 上湯竹筍浸時蔬

Poached seasonal vegetables with bamboo pith in  
supreme soup

#### 帶子薑米蛋白炒絲苗

Fried rice with scallop, ginger and egg white

#### 香芒楊枝金露

Mango sago with grapefruit

#### 美點薈萃

Petit fours

每位 \$1288

+ 10% per person

## 晚時套餐 3

### DINNER MENU 3

都爹利拼盤

片皮乳豬件、香蔥煎雞脯、帶子豚肉燒賣

Duddell's appetizers

Crispy suckling pig,

Fried chicken breast with Scallion,

Pork and shrimp dumpling, scallop

天白菇竹筍燉花膠

Double-boiled fish maw with bamboo pith and

Shiitake mushroom

日本松葉炸蟹拑

Crispy Japanese snow crab claw

二十年花雕龍蝦蒸蛋

Steamed egg with lobster meat and 20 years

Huadiao

上湯鮮紫淮山蓮子浸菜苗

Poached vegetables with purple yam, lotus seeds  
in supreme soup

原隻鮑魚荷葉飯

Steamed fried rice with whole abalone in lotus  
leaf

薑汁香滑奶凍

Milk pudding, sweet ginger syrup

美點薈萃

Petit fours

每位 \$1588

+ 10% per person

## 素食晚時套餐

### VEGETARIAN DINNER MENU

#### (SAMPLE)

精選拼盤

(果仁脆豆腐, 涼伴日本青瓜, 上素蒸粉果)

Appetizer combination

(Crispy bean curd with nuts, Marinated Japanese cucumber,  
Steamed vegetarian dumpling)

榆耳粟米羹

Sweet corn broth with yu mushroom

琥珀露皇素帶子

Saut é ed Water Chestnut with Asparagus and Walnut

紅燒天白菇豆腐

Braised Bean Curd with Shitake Mushroom

上湯竹笙金菇卷

Bamboo Pith Stuffed with Enoki in Supreme Soup

素菜粒炒飯

Fried rice with vegetable

蓮蓉西米焗布甸

Baked sago pudding with lotus seed paste

美點薈萃

Petit fours