

• 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

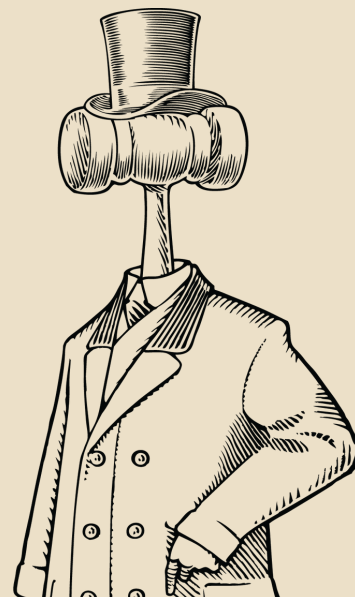
Krug Prestige Package:

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



DUDELL'S

都爹利會館

• 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

升級至尊貴暢飲之選:

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

樓上樓早午餐

THE UPPER ROOM 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

