

# DUDELL'S

都爹利會館

## 點心

24hrs

101 都爹利蝦餃皇 ..... 60 ○



102 蠔皇豚肉叉燒包 ..... 50 ○

103 野菌蘑菇包 ..... 68 ○

104 金柱燒賣 ..... 68 ○



105 菠菜上素粉果 ..... 48 ○

106 上湯鮮竹牛肉球 ..... 48 ○

107 奶皇流沙包 ..... 42 ○

108 馬拉糕 ..... 42 ○

109 糯米雞 ..... 58 ○

06:00-23:00

110 香茜蜜汁豚肉叉燒腸粉 ..... 60 ○

111 水雲上素腸粉 ..... 60 ○

112 韭黃鮮蝦腸粉 ..... 68 ○

113 蒜蓉蝦春卷 ..... 48 ○

114 鮮蝦炸雲吞 ..... 48 ○

115 脆皮菠蘿黑豚肉叉燒包 ..... 48 ○

116 原隻鮑魚雞粒酥 (2件) ..... 108 ○

117 黑松露素豚肉咸水角 ..... 48 ○

118 黑松露咸水角 ..... 48 ○

## 燒味 | 10:30-23:00

HKD

201 蜜餞豚肉叉燒 ..... 160 ○

202 脆皮燒腩仔 ..... 160 ○

203 貴妃雞或豉油雞 ..... 320/180/138 ○  
(全隻/半隻/例)

204 潮蓮黑鬚鵝 ..... 800/400/168 ○  
(全隻/半隻/例)



205 乳豬 (例) ..... 168 ○

206 黑鬚鵝^拼乳豬 (例) ..... 238 ○

207 黑鬚鵝^自選燒味雙拼 (例) ..... 208 ○

208 乳豬自選燒味雙拼 (例) ..... 208 ○

209 自選燒味雙拼 (例) ..... 198 ○

210 蜜餞豚肉叉燒配飯 ..... 98 ○



211 貴妃雞配飯 ..... 98 ○

212 豉油雞配飯 ..... 98 ○

213 燒腩仔配飯 ..... 98 ○

214 潮蓮黑鬚鵝^配飯 ..... 128 ○

215 乳豬飯 ..... 128 ○

216 黑鬚鵝^拼乳豬配飯 ..... 168 ○

217 黑鬚鵝^自選燒味雙拼配飯\* ..... 138 ○

218 乳豬自選燒味雙拼配飯\* ..... 138 ○

219 自選燒味雙拼配飯\* ..... 118 ○

\*自選燒味可選：叉燒、貴妃雞、豉油雞  
或燒腩仔

^黑鬚鵝可選鵝牌，另加\$50 ..... 50 ○

可加煎蛋一隻，另加\$10 ..... 10 ○

白飯可轉：河粉、瀨粉、米粉或生麵，另加\$10 ..... 10 ○

## 湯·羹 | 10:30-23:00

HKD

301 菜膽竹筍燉花菇 ..... 138 ○



302 海鮮酸辣羹 ..... 98 ○

## 港式小菜

以下小炒 (501-508) 加配白飯一碗，另加\$10 ..... 10 ○

10:30-23:00

501 魚香茄子 ..... 108 ○

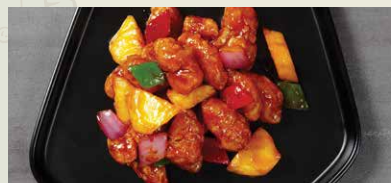
502 麻婆豆腐 ..... 108 ○

503 滑蛋炒蝦仁 ..... 168 ○

504 天府辣子雞 ..... 138 ○

505 黑椒彩椒炒牛柳 ..... 148 ○

506 傳統鳳梨咕嚕肉 ..... 128 ○



507 沙薑京蔥炒牛肉 ..... 148 ○

508 乾煸肉鬆法邊豆 ..... 128 ○

509 蒜蓉炒時蔬 ..... 88 ○

510 田園郊外油菜 ..... 58 ○

## 飯·麵

10:30-23:00

601 招牌蔥香帶子鮑魚燴飯 ..... 228 ○

602 鮮蟹肉金柱子薑蛋白炒飯 ..... 228 ○

603 福建炒飯 ..... 128 ○

604 薑蔥花膠絲燴伊麵 ..... 168 ○

605 豉椒豚肉炒河 ..... 118 ○

606 雪裡紅素牛松炆米 ..... 118 ○

607 上湯菜遠麵 ..... 58 ○

608 北菇素湯麵 ..... 60 ○

609 手打肉丸麵 ..... 70 ○

湯麵可選：河粉、瀨粉、米粉或生麵

24hrs

610 田園五穀炒飯 ..... 108 ○

611 揚洲炒飯 ..... 108 ○

612 乾炒牛河 ..... 118 ○



613 豉油皇炒麵 ..... 108 ○

614 鱈魚肉餅蒸飯 ..... 58 ○

615 北菇滑雞蒸飯 ..... 58 ○

616 豉椒排骨蒸飯 ..... 58 ○

617 絲苗白飯 ..... 18 ○

## 兒童餐 | 06:00-23:00

906 蠔皇豚肉叉燒包、  
黑松露咸水角、菠菜上素粉  
果、豉油王炒麵 ..... 88 ○

## 甜品 | 24hrs

701 香芒楊枝甘露 ..... 48 ○

702 陳皮紅豆沙 ..... 30 ○

703 椰汁紅豆糕 ..... 30 ○

704 迷你蛋撻仔 ..... 30 ○



# DUDELL'S

都爹利會館

## Dim Sum

HKD

24hrs

- 101 Duddell's shrimp dumpling ..... 60 ○



- 102 Steamed barbecued pork bun ..... 50 ○

- 103 Steamed fungus bun ..... 68 ○

- 104 Pork and shrimp dumpling, conpoy



- 105 Spinach dumpling, fungus ..... 48 ○

- 106 Steamed beef ball on beancurd sheet

- 107 Molten salted egg custard bun ..... 42 ○

- 108 Steamed sponge cake ..... 42 ○

- 109 Steamed glutinous rice with chicken in lotus leaf

06:00-23:00

- 110 Barbecued pork rice roll ..... 60 ○

- 111 Fungus rice roll ..... 60 ○

- 112 Shrimp rice roll, chives ..... 68 ○

- 113 Shrimp spring roll, garlic ..... 48 ○

- 114 Deep-fried pork and shrimp wonton

- 115 Crispy barbecued pork bun ..... 48 ○

- 116 Abalone puff, diced chicken (2pcs) ..... 108 ○

- 117 Truffle omnipork fried dumpling ..... 48 ○

- 118 Truffle pork fried dumpling ..... 48 ○

## Poultry & Barbecued | 10:30-23:00 HKD

- 201 Honey-glazed barbecued pork ..... 160 ○

- 202 Crispy pork belly ..... 160 ○

- 203 Poached chicken or Soya Chicken (whole/ half/ standard) ..... 320/180/138 ○

- 204 Roast goose (whole/ half/ standard) ..... 800/400/168 ○



- 205 Suckling Pig (standard) ..... 168 ○

- 206 Roast goose^ and suckling pig (standard) ..... 238 ○

- 207 Roast goose^ and your choice of BBQ meat item (standard)\* ..... 208 ○

- 208 Suckling pig and your choice of BBQ meat item (standard)\* ..... 208 ○

- 209 Your choice of two BBQ meat items (standard)\* ..... 198 ○

- 210 Barbecued pork with rice ..... 98 ○



- 211 Poached chicken with rice ..... 98 ○

- 212 Soya chicken with rice ..... 98 ○

- 213 Crispy pork belly with rice ..... 98 ○

- 214 Roast goose^ with rice ..... 128 ○

- 215 Suckling pig with rice ..... 128 ○

- 216 Roast goose^ and suckling pig with rice ..... 168 ○

- 217 Roast goose^ and your choice of BBQ meat item with rice\* ..... 138 ○

- 218 Suckling pig and your choice of BBQ meat item with rice\* ..... 138 ○

- 219 Your choice of two BBQ meat items with rice\* ..... 118 ○

\* Your choice of BBQ meat items: Barbecued pork/ poached chicken/ soya chicken/ crispy pork belly  
 ^Roast goose legs, add \$50 ..... 50 ○  
 Sunny side up fried egg on top, add \$10 ..... 10 ○  
 Rice could be changed to: rice noodles/ thick rice noodles/ vermicelli/ egg noodles, add \$10 ..... 10 ○

## Soup & Broth | 10:30-23:00 HKD

- 301 Double boiled shiitake mushroom, bamboo pith, Chinese cabbage ..... 138 ○



- 302 Hot and sour broth, seafood ..... 98 ○

## Local Signatures

Add \$10 for a bowl of steamed rice with item 501 - 508 | 10:30-23:00

- 501 Spicy eggplant, minced pork, salted fish ..... 108 ○

- 502 Mapo tofu, spicy sauce, minced pork ..... 108 ○

- 503 Soft scrambled egg, prawn ..... 168 ○

- 504 Fried chicken, chilli ..... 138 ○

- 505 Sautéed beef, bell pepper, black pepper sauce

24hrs

- 506 Sweet and sour crispy pork, pineapple ..... 128 ○



- 507 Sautéed beef, sand ginger, leek ..... 148 ○

- 508 Sautéed green bean, minced pork ..... 128 ○

- 509 Sautéed seasonal vegetable, garlic ..... 88 ○

- 510 Poached seasonal vegetable ..... 58 ○

## Rice & Noodles

10:30-23:00

- 601 Duddell's braised abalone rice, scallop, scallion ..... 228 ○

- 602 Fried rice, fresh crab meat, egg white, young ginger, conpoy ..... 228 ○

- 603 Hokkien fried rice ..... 128 ○

HKD

- 604 Braised e-fu noodles, fish maw slices, scallion ..... 168 ○

- 605 Fried rice noodles, pork, fermented black bean ..... 118 ○

- 606 Braised vermicelli, preserved mustard green, beyond meat ..... 118 ○

- 607 Vegetable soup noodles ..... 58 ○

- 608 Chinese mushroom soup noodles ..... 60 ○

- 609 Homemade pork meat ball soup noodles

Soup noodles, choice of: rice noodles/ thick rice noodles/ vermicelli/ egg noodles

24hrs

- 610 Fried multi-grain rice with vegetable ..... 108 ○

- 611 Yangzhou fried rice ..... 108 ○

- 612 Fried rice noodles, beef ..... 118 ○



- 613 Fried noodles with soy sauce ..... 108 ○

- 614 Steamed minced pork patty with sun-dried squid, served on rice ..... 58 ○

- 615 Steamed chicken and chinese mushrooms, served on rice ..... 58 ○

- 616 Steamed spare ribs in black beansauce, served on rice ..... 58 ○

- 617 Steamed rice ..... 18 ○

## Kids Menu | 06:00-23:00

- 906 Steamed barbecued pork bun ..... 88 ○

Truffle pork fried dumpling • Spinach dumpling, fungus • Fried noodles, soy sauce

## Dessert | 24hrs

- 701 Mango, grapefruit and sago in coconut milk ..... 48 ○

- 702 Red bean and tangerine sweet soup ..... 30 ○

- 703 Coconut milk pudding with red bean ..... 30 ○

- 704 Mini egg tart ..... 30 ○

Can be made in vegetarian style