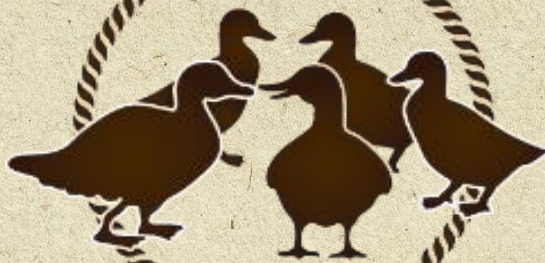


Elite Concepts
PRESENTS

DUCK & WINEFEST
美酒佳鴨盛宴

EST.
2020

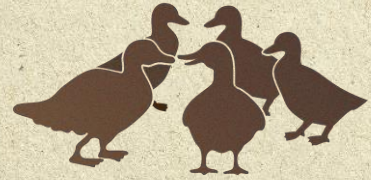


1 DEC 2020 - 10 JAN 2021
香港·上海·台北·北京



南海一號
NANHAI No.1

鴨精選 Duck Specialties



怪味鴨舌

Spicy duck's tongue

\$88

金盞鵝肝鴨崧

Minced duck meat & goose liver

\$288

松茸花膠燉水鴨 (兩位)

Double boiled teal duck with matsutake (2 persons)

\$308

餐酒配對

Duckfest Wine Pairings

Rosé Frizant, Mas Daumas Gassac, France (Sparkling Rosé)



100



490

Côtes De Provence «Whispering Angel», Château D'esclans, France

100

490

Chardonnay "Run Free", Single file - Western Australia

100

490

Pinot Noir "Decoy", Duckhorn Vineyard, Napa, USA

100

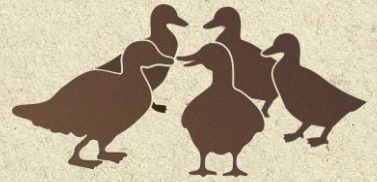
490

Merlot, Duckhorn

1,180

Subject to 10% service charge 另加一服務費

套餐推介
Special Set Menu



怪味鴨舌

Spicy duck's tongue

話梅石榴

Guava in plum flavor

麥糖花生脆芋絲

Crispy shredded yam with peanuts



松茸花膠燉水鴨

Double boiled teal duck with matsutake



即燒片皮鴨

Roasted Peking duck

避風塘大頭蝦 (2隻)

Deep fried king prawn, spicy garlic (2 pcs)

金盞鵝肝鴨崧

Minced duck meat & goose liver

黃豆醬蒸海方利

Steamed dover sole, yellow bean sauce

皺椒炒腩肉

Stir-fried sliced pork with Yunnan pepper

鮑魚珍珠雞

Glutinous rice with mini abalone



鮮百合杏仁茶

Almond cream with fresh lily bulbs

四位用 \$2,680+10% (for 4 persons)

Includes one bottle of

Chardonnay "Run Free", Single File, Western Australia

OR

Pinot Noir "Decoy", Duckhorn Vineyard, USA