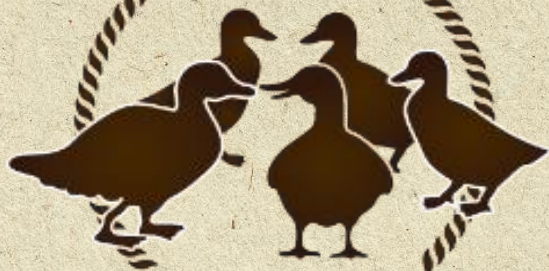


Elite Concepts
PRESENTS

DUCK & WINEFEST
美酒佳鴨盛宴

EST.
2020



1 DEC 2020 - 10 JAN 2021
香港·上海·台北·北京

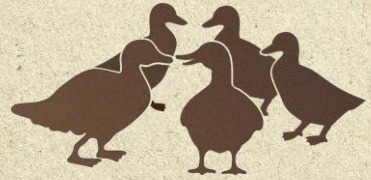
SHŪK

蜀客



MODERN SICHUAN

鴨精選 Duck Specialties



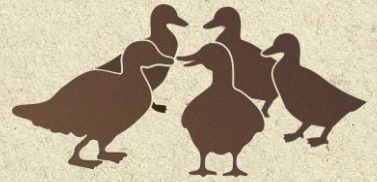
醬鴨舌 Duck tongues, Sichuan style	\$128
金陵醉鴨 Drunken duck	\$138
五指毛桃燉老鴨湯 (每位) Double-boiled duck soup with hairy fig (per person)	\$128
脆皮血旺 Salt and pepper duck blood cube	\$108
香芋鴨方 Deep fried boneless duck with taro	\$188
四川香辣鴨 (每隻) Braised duck in black bean sauce, Sichuan style (whole)	\$288

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



醬鴨舌

Duck tongues, Sichuan style

煨辣熊貓笋

Peppered bamboo shoots

碧綠脆瓜北寄貝

Arctic surf clam and cucumber in soy



五指毛桃燉老鴨湯

Double-boiled duck soup with hairy fig



成都辣滷龍蝦

Marinated lobster in mala sauce

酸菜桂魚

Braised fish fillet with pickled vegetables

四川香辣鴨

Braised duck in black bean sauce, Sichuan style

炗炒花椰菜

Sautéed cauliflower with chili

鐘水餃

Pork dumpling, Chengdu style



四川冰粉

Sichuanese ice jelly

兩位用 \$1,340 + 10% (for 2 persons)

四位用 \$2,680 + 10% (for 4 persons)

Includes 2 glasses (for 2 persons) / one bottle (for 4 persons) of

Chardonnay "Run Free", Single File, Western Australia

OR

Pinot Noir "Decoy", Duckhorn Vineyard, USA