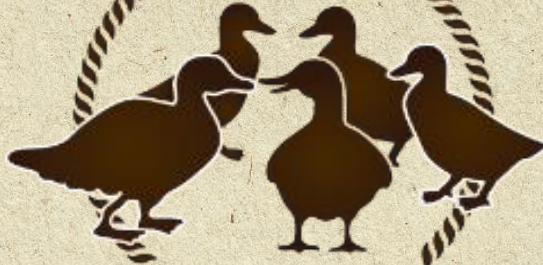


Elite Concepts
PRESENTS

DUCK & WINEFEST
美酒佳鴨盛宴

EST.
2020

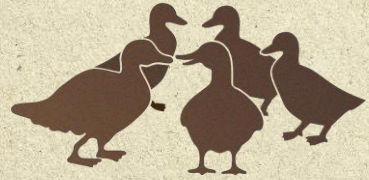


1 DEC 2020 - 10 JAN 2021
香港·上海·台北·北京



鴨精選

Duck Specialties



紅燒狗仔鴨

Stewed sliced duck meat with homemade sauce

\$200

京蔥扒大鴨 (半隻)

Braised duck with scallion (half)

\$280

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

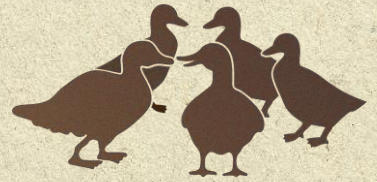
490

Merlot, Duckhorn

1,180

Subject to 10% service charge 另加一服務費

套餐推介
Special Set Menu



XO醬鴨舌

Duck's tongue with xo chili sauce

鹽水鴨

Salted duck meat

翠絲糖豆拌鮮腐竹

Shredded sugar pea with tofu skin



陳皮老鴨湯

Double-boiled old duck with dried citrus peel



煙燻鴨拌蝶餅

Camphor tea leaf smoked duck

酒釀蒸銀雪魚

Steamed sliver cod with Huadiao wine & fermented rice

鴿崧窩巴卷

Crispy rice cones filling with diced pigeon meat

鮮冬筍豆苗

Braised fresh winter bamboo shoot and pea sprout

臘味菜飯

Steamed rice with Chinese sausage and vegetable



蛋白杏仁茶

Almond cream with egg white

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