

DUDDLELL'S

都爹利會館

自2013年起，都爹利會館一直凝聚香港及國際藝術社群，成為藝術愛好者的熱門去處及交流平台。會館由三位具前瞻性的香港人士創立，並非博物館，亦非畫廊，而是藝術人士相聚之地，讓大家交換意見，激發更多新意念，亦形成了自我的一套風格。

會館踏入五周年，以「融」為依歸，彰顯都爹利會館不同方面的巧思。由Ilse Crawford設計的舒適空間，到行政總廚鄔進傑師傅的精緻美食，互融為一，精彩難忘。

「融」代表了不同元素的無縫配合，相互補全、相輔相成，得出更優秀的結果。無論會館環境、食物質素、乃至服務，均是融為一體，諧和無間。

這亦是粵菜藝術的精粹，就如傳統陰陽學說，相互依靠、相互制約、相互轉化，箇中智慧是美味的根本。從食材選擇、菜式設計、烹調過程至上菜賣相，都爹利會館均以融為本，呈現最舒心曼妙的美食。

我們邀請你瀏覽我們的菜單，從豐富的菜式中，點選心頭所好，體驗都爹利團隊以世代相傳的傳統技藝，加上前瞻想像及好奇心，悉心製作的美食，在這裡找尋自身的和諧共融。

Since 2013, Duddell's has grown to become a hub for the Hong Kong and international art communities, where the likes of art collectors, patrons, curators, gallerists and museum directors could come together to engage in meaningful yet interesting cultural dialogues. Duddell's is neither white cube space nor institution - but an alternative platform where new ideas can be shared and developed, organically connecting art and people in a new way - accompanied by what is now a signature style.

In celebration of Duddell's fifth anniversary, we have chosen to highlight the notion of harmony. A simple word, but one that speaks to a layered consideration - applicable to the spatial, celebrated interiors from Ilse Crawford, but also to what is served under the direction of Executive Chef Jacky Wu Chun Kit - the delicious and fleetingly tangible, but utterly memorable.

The definition of harmony speaks to a simultaneous and seamless combination - one that occurs when all components come together, symbiotically moving and responding when needed, often without observation by third party. It could be said that a great dining room and the service entailed within, is indeed harmonious.

So too the Cantonese culinary discourse - one that for centuries has emphasised yin and yang - forces that complement and form a wholesome entity, that is greater than its parts. It is a unity also influenced from the diligent sourcing and preparation of ingredients intended to nourish and nurture - that when transformed, seamlessly please.

We invite you to explore our menu, choosing from myriad sections that showcase both centuries of technique coupled with the forward-thinking and curious nature of our team, to find your own harmony, here in Hong Kong.

品嚐晚宴
Tasting Menu

都爹利前菜拼盤
Duddell's appetiser selection

片皮乳豬配自製時令果醬
Crispy suckling pig, house made jam

醋椒鱈魚粒
Diced cod, fresh peppercorn, chilli and vinegar

山楂桂花梨
Osmanthus-scented pear, hawthorn

Chinese wine: Grace Vineyard, Angelina, Brut Reserve, Shanxi, China, 2009

Adventurous wine: Ruinart, Blanc de Blancs, Champagne, France, NV

Signature wine: Krug, Grande Cuvée, Champagne, NV

羊肚菌竹絲雞燉響螺
Double boiled sea whelk, silky fowl, morel

原隻南非鮑魚扣天白菇
Braised whole South African abalone, shiitake mushroom

Chinese wine: Chardonnay, Silver Height, Reserve, Ning Xia, China, 2016

Adventurous wine: Blaufränkisch, Gut Oggau, Burgenland, Austria, 2017

Signature wine: Chardonnay, Bernard-Bonin, Vieilles Vignes, Meursault, Burgundy, France, 2015 - 5418 Bouteilles

自製木綿豆腐伴野菌配紅燒蝦籽汁
House-made bean curd, fungus, shrimp roe jus

Signature wine: Sommelier's Surprise

蒜子豆豉爆宮崎A4和牛粒
Pan-fried Miyazaki A4 Wagyu beef, fermented black soybean, garlic

Chinese wine: Cabernet Sauvignon, Legacy Peak, Ning Xia, China, 2014

Adventurous wine: Merlot, Bessa Valley, Enira, Bulgaria, 2011

Signature wine: Cabernet Sauvignon, Château Pontet-Canet, Pauillac, Bordeaux, France, 2005 - Magnum Bottle

冶味龍蝦炒有機茉莉絲苗
Fried organic jasmine rice, lobster, Chinese doughnut, corn

杏汁燉官燕
Double boiled imperial bird's nest, almond cream

Chinese wine: BeiChun, Puchang, Sweet BeiChun, Xinjiang, China, 2014

Adventurous wine: Madeira, Blandys Malmsey, Portugal, 5 years

Signature wine: Madeira, D'Oliveiras, Verdelho, Portugal, 1988

都爹利甜品拼盤
Duddell's dessert platter

每位 1680
Per Person

(需最少二人同時點選 minimum two persons)

升級
Upgrade to:

三十頭皇冠吉品鮑魚 每位 2280
Whole Yoshihama abalone 30 heads Per Person

廿二頭皇冠吉品鮑魚 每位 3180
Whole Yoshihama abalone 22 heads Per Person

餐酒共嚐
With wine pairing:

中國葡萄酒 每位加 788
Chinese wine pairing Add Per Person

探索美酒配對 每位加 988
Adventurous wine pairing Add Per Person

招牌美酒配對 每位加 1388
Signature wine pairing Add Per Person

廚師推介 Chef’s Recommendations

話梅肉桂醋香法國豬肩肉 380
Crispy Basque Kintoa pork shoulder, salty dried plum,
black rice vinegar, cinnamon

話梅是香港及廣東地區常見的涼果小食，味道鹹酸帶甘，搭配豬肉菜式，甚佳。我們特別選用法國巴斯克地區的黑白豬，肉味鮮甜而且具堅果味道。豬肩肉油炸後，加入話梅黑醋醬汁快炒拌勻，醋香、話梅、再加上肉桂，酸甜開胃。伴碟配上都爹利自製的醃子薑，帶來清爽味道。 A popular snack both in Hong Kong and the greater Guangdong region, salty dried plums often feature in pork dishes for their ability to cut through the rich nature of the meat owing to their sour and salty tones. Kintoa pork from the Basque country features in this dish for the sweet and nutty flavour naturally found within. It is one transformed through an initial deep fry, before a quick stir fry alongside a sauce featuring black vinegar and the aforementioned plums. The acidity and sweetness of the two playfully combine and are further heightened by the addition of cinnamon. A side of young ginger that has been pickled in house, serves to clean and calm the palate.

八雞湯燉花膠 每位 480
Per Person

“Eight chicken” double boiled fish maw, rich chicken soup

八雞湯是一道極費時間及心機的燉湯菜式，前後使用八隻鮮雞，濃香鮮美。大廚先放三隻雞和豬肉同煲，雞味盡出後，換入新雞繼續燉煮，直至所有雞肉的味道完全融入湯中，再以這個濃郁的雞湯燉煮花膠，矜貴味美。 A seemingly simple, very rich chicken soup that is complex, time consuming to make and utterly delicious. In total, it takes eight chickens to make this dish - the first three placed alongside some pork, in 12 litres of filtered water. Left to boil until all flavour seeps from the carcass and flesh into the liquid, the chickens are replaced, one after another, until all have been used. Fish maw is then added, and double boiled.

十五年花雕金湯玉液鮮蟹拑 每位 380
Per Person

Steamed fresh flower crab claw and egg white, imperial bird’s nest,
Japanese carrot bisque, 15-year Hua Diao wine

傳統、矜貴的高級菜式，盡顯大廚功架及粵菜智慧。火候恰到好處的蛋白蒸鮮蟹拑，細嫩滑溜，濃縮了蟹肉的鮮甜。大廚特意加入以日本甘筍及雞湯調製的的金湯，清麗淡雅，融和整道菜式的不同味道。菜式更用上十五年花雕取其醇厚酒香，及加入上等印尼官燕增添口感。 In Cantonese cuisine, egg whites are considered the finest companion to seafood for the resulting umami that exists once the two proteins combine. Steamed egg whites serve as the base in this dish – before they are carefully dressed with a carrot bisque, 15 year aged Hua Diao wine and a steamed claw from a locally sourced flower crab. The final touch? An imperial bird’s nest.

香檳艇家風味煮花蛤 420
Clams ‘In Fisherman Style’ featuring Ruinart ‘Blanc de Blanc’

香港漁民對海鮮瞭如指掌，烹調海鮮更有其獨特方法，把其美味帶至極致。我們從艇家身上取經，以洋蔥、蒜頭、香菇及大頭菜爆香花蛤，再加入海鮮湯及香草慢煮，最後以青檸皮及香檳提鮮。本菜特地選用都爹利會館藝術贊助商Ruinart的白中白香檳，味道更優雅清新。 Said to be the creation of Cantonese fishermen, who thought it the best way to amplify the natural sweetness of seafood. Local clams are stir fried with onion, garlic, mushrooms and rutabaga (swede) until fragrant. They are then simmered with seafood stock and herbs, before finished with the zest of a lime and champagne. The addition of the champagne is both a playful nod to Duddell’s principal art patron, Ruinart – and a touch of sweetness.

三頭南非鮑魚扣關東刺參 每位 1,480
Per Person

South African wild abalone, Kanto sea cucumber,
supreme abalone sauce

矜貴的鮑魚以最簡單直接的方法烹調已很美味。我們的野生南非鮑魚熬上9小時至柔軟嫩滑，再配上日本關東遼參，最後加上經長時間慢煮熟製而成的鮑汁，帶出食材本身鮮味。 A delicacy that is best enjoyed when its preparation allows the natural flavours within to shine. In this dish, Wild South African abalone is braised for nine hours until soft and tender. The presence of fine sea cucumber from Kanto (Japan), further complements the dish, as does the braising sauce served alongside.

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玉樹瓊脂 – 松露香煎南澳帶子伴薑蔥燴蛋白 每位 480
Pan-fried South Australian scallop, ginger-scallion egg white,
black truffle, truffle vinegar pearl Per Person

大廚揉合傳統及現代手法，重新演繹帶子薑蔥燴蛋白，把不同質感及味道的食材融為一體。蛋白以溫油烹煮，燴入薑蔥茸，簡單的食材在大廚的巧手下，成為色香味俱全的珍饈。燴蛋白放上煎香的南澳帶子及鮮刨黑松露，更特別加入自製松露黑醋珠代替普通黑醋，豐富口感之餘，更添趣味。 This is a forward thinking and luxurious take on the nostalgic Cantonese dish of braised egg whites. Egg whites are quickly scrambled in warm oil with ginger and scallion puree – a seemingly simple act, but one that requires understanding and quick skill to transform them into a soft and silky dish. While delicious alone, in this version, shavings of seasonal black truffles are placed atop. So too, pan fried scallops featuring a caramelised exterior, and house made truffle vinegar ‘pearls’ that explode in the mouth.

奇香粉絲焗花竹蝦 680
Braised Kuruma prawn, bean sauce, glass noodles

選用本地花竹蝦及本地生曬麵醬，這道菜式充滿香港本土風情。肉厚彈牙的新鮮花竹蝦，以生曬麵醬、蒜頭、薑、辣椒、胡椒粒及金不換生焗，奇香誘人。粉絲盡取大蝦及醬汁味道，叫人大快朵頤。 A dish that showcases the possibility of Hong Kong’s bounty and talent. Kuruma (tiger) prawns, caught by a trusted local fisherman, have been chosen both for their size and the bouncy texture they yield when perfectly transformed. The prawns are braised whole in sun-dried bean sauce, with garlic, ginger, chilli, peppercorns and sweet basil forming an aromatic combination. Served atop glass noodles, the resulting sauce is deliciously absorbed by the noodle - transforming their neutral existence.

蜜餞黑毛豬叉燒 300
Barbecued ibérico pork, honey glaze

叉燒是世上最受歡迎的中國菜之一，相當具標誌性。我們選擇用肉質鮮嫩、味道濃郁的黑豚梅肉。豬肉的表面塗上特製醬汁及麥芽糖，再以傳統廣東烤爐焗至油光發亮、肉面微焦，啖啖滋味。 Barbecued pork (char siu) occupies an iconic place in Cantonese cooking. We use the best quality Iberico pork because of its tenderness and favour. After glazing in a special sauce featuring maltose, the pork is slowly roasted until it is perfectly charred and caramelised.

南乳醬香吊燒雞 全隻 Whole 600
Crispy roasted chicken, fermented red beancurd sauce 半隻 Half 300

儘管美味難忘，這一道菜因其繁複工序而被時代捨棄，僅餘少數餐廳保留傳統，費時炮製。大廚選用肥瘦比例適合的本地泰安雞，在雞架內均勻塗上本地老字號廖孖記手工製作的南乳，醃製四小時，吊燒後再稍微油炸，讓其雞皮香脆不膩，雞肉惹味鮮嫩。進食時蘸上南乳醬，倍添美味。 Despite being beloved by many, this age-old Cantonese dish is one difficult to find nowadays. Local Taion chickens approximately 2.3 kilograms have been selected to ensure the correct ratio of meat, to fat, to bone exists. Red bean curd from artisan producer Liu Ma Kee, that has been naturally fermented, is rubbed within the cavity, before being left to marinate for four hours. It is then roasted, before being finished in hot oil – the resulting skin is crisp, while the meal deliciously tender. The accompanying fermented red bean curd sauce yields a rich aroma.

高湯燴龍蝦伴薑蔥撈粗麵 1280
Supreme lobster noodle

極具喜慶感的經典粵菜菜式，採用新鮮本地龍蝦，肉質鮮甜爽口，以香濃高湯燴煮，伴以更飽掛汁的粗麵，麵條充滿龍蝦鮮味，讓人欲罷不能。 A dish that sits at the pinnacle of Cantonese fine-dining and sometimes saved for celebratory occasions. Fresh, local lobster – the meat succulent and sweet, is braised with golden supreme stock before served atop noodles that have been braised in a supreme soup of scallion, garlic and more.

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燒味
Roast, Barbecued

片皮乳豬件 Crispy suckling pig			320
蜜餞黑豚肉叉燒 Barbecued ibérico pork, honey glaze			300
脆皮燒腩仔 Crispy ibérico pork belly			240
明爐燒米鴨 Roasted duck			220
都爹利拼盤 Duddell's roast and barbecued selection	每位 三款 四款	Per person Three Kinds Four Kinds	150 200

小食
Snacks

麻香海蜇 Marinated jelly fish, sesame			90
話梅有機蕃茄 Chilled organic tomato, salty dried plum			90
蒜香海苔脆豆腐 Crispy bean curd, seaweed, garlic			90
腐乳汁脆雞件 Crispy chicken, fermented bean curd sauce			120
鹵水豬腳仔 Marinated pork leg			120
椒麻和牛面頰肉 Chilled wagyu beef cheek, chilli			120
芝心蝦丸 Crispy shrimp ball, mozzarella cheese filling			120
芥末海蜇冷鮑片 Chilled abalone, jellyfish, wasabi			580

湯,羹
Soup, Broth

八雞湯燉花膠 “Eight chicken soup” Double boiled fish maw, rich chicken soup		每位 Per Person	480
佛跳牆 “Buddha jumps over the wall” Double boiled abalone, sea cucumber, fish maw, conpoy		每位 Per Person	680
菜膽竹筍燉花膠 Double boiled fish maw, Chinese cabbage, bamboo pith		每位 Per Person	480
羊肚菌黃耳燉花膠 Double boiled fish maw, morel mushroom, yellow fungus		每位 Per Person	480
菜膽瑤柱燉刺參 Double boiled sea cucumber, Chinese cabbage, conpoy		每位 Per Person	480
松茸竹筍燉菜膽 Double boiled matsutake mushroom, bamboo pith, Chinese cabbage		每位 Per Person	220
菜膽竹筍燉花菇 Double boiled shiitake mushroom, bamboo pith, Chinese cabbage		每位 Per Person	220
鮑魚瑤柱海味羹 Abalone seafood broth, conpoy		每位 Per Person	280
海參豆腐酸辣羹 Hot and sour broth, sea cucumber, bean curd		每位 Per Person	220
甘筍濃湯蟹肉羹 Carrot broth, fresh crab meat		每位 Per Person	220
鮮蟹肉粟米羹 Sweet corn broth, fresh crab meat		每位 Per Person	180

鮑魚,海味
Abalone, Dried Seafood

六頭日本大網鮑 Braised whole Japanese Amidori abalone 6 heads	每隻 Per Piece	6980
廿二頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 22 heads	每隻 Per Piece	2480
三十頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 30 heads	每隻 Per Piece	1280
三頭南非鮑魚 Braised South African abalone 3 heads	每隻 Per Piece	1380
五頭南非鮑魚 Braised South African abalone 5 heads	每隻 Per Piece	480
三頭南非鮑魚伴關東刺參 South African wild abalone, Kanto sea cucumber, supreme abalone sauce	每隻 Per Piece	1480
鮑汁關東刺參 Braised Kanto sea cucumber, supreme abalone sauce	每條 Per Piece	480
蔥燒關東刺參 Braised Kanto sea cucumber, scallions	每條 Per Piece	480
鮑汁原件鱈肚公 Braised whole premium male fish maw, supreme abalone sauce	每件 Per Piece	13800

(需 24 小時前預訂 24hours pre-order required)

燕窩
Bird's Nest

紅燒腿蓉竹笙釀官燕 (製作約三十分鐘) Braised imperial bird's nest, stuffed bamboo pith, ham puree (30 mins)	每位 Per Person	680
羊肚菌高湯燉官燕 Double boiled imperial bird's nest, morel mushroom supreme soup	每位 Per Person	680
鮮蟹肉燴官燕 Braised imperial bird's nest, fresh crab coral	每位 Per Person	680
花膠燕窩羹 Bird's nest broth, fish maw	每位 Per Person	380
紅棗冰花燉官燕 Sweetened double boiled imperial bird's nest, red date	每位 Per Person	380
杏汁燉官燕 Sweetened double boiled imperial bird's nest, almond cream	每位 Per Person	380

海鮮 Seafood

荷香金蒜銀絲開邊龍蝦 Steamed lobster, garlic, vermicelli, lotus leaf	每隻 Per Piece	880
油泡龍蝦球伴椒鹽頭爪 Lobster in two ways, sautéed lobster meat, crispy seasoned lobster legs	每隻 Per Piece	1280
高湯燴龍蝦伴薑蔥撈粗麵 Supreme lobster noodle	每隻 Per Piece	1280
玉樹瓊脂 - 松露香煎南澳帶子伴薑蔥燴蛋白 Pan-fried South Australian scallop, ginger-scallion egg white, black truffle, truffle vinegar pearl	每位 Per Person	480
十五年花雕金湯玉液鮮蟹拑 Steamed fresh crab claw and egg white, imperial bird's nest, Japanese carrot bisque, 15-year Hua Diao wine	每位 Per Person	380
香檳艇家風味煮花蛤 Clams 'In Fisherman Style' featuring Ruinart 'Blanc de Blanc'		420
瓊台白玉星班球 Steamed garoupa, bean curd	每位 Per Person	480
松茸雲腿芙蓉蒸星斑球 Steamed garoupa, matsutake mushroom, Yunnan ham, egg white		680
芹香鮮百合雲耳炒星班球 Fried garoupa, fresh lily bulb, black fungus, Chinese celery		680
頭抽百花煎焗星斑球 Pan-fried garoupa, minced shrimp, supreme soy sauce	每位 Per Person (兩位起 minimum two persons)	180
奇香粉絲焗花竹蝦 Braised Kuruma prawn, sun-dried bean sauce, vermicelli		680
鮮蟹肉滑蛋炒蝦仁 Braised crab meat, shrimp, egg		480
生拆蟹黃燴蝦球 Braised prawn, fresh crab coral	每位 Per Person	380
黑松露露筍炒蝦球帶子 Sautéed prawns, scallops, asparagus, black truffle		400

牛肉, 豬肉 Beef, Pork

蒜子豆豉爆宮崎A4和牛 Pan-fried Miyazaki A4 Wagyu beef, fermented black soybean, garlic		1480
燒汁芥末香煎宮崎A4和牛 Pan-fried Miyazaki A4 Wagyu beef, wasabi sauce		1480
陳皮砵酒澳洲和牛尾 Braised Australian Wagyu ox tail, port, dried tangerine peel		460
味菜黑椒炒美國牛柳 Sautéed US beef tenderloin, black pepper, preserved cabbage		380
老式菜遠炒本地牛肉 Sautéed local beef, choy sum, supreme soy sauce		280
話梅肉桂醋香法國豬肩肉 Crispy Basque Kintoa pork shoulder, salty dried plum, black rice vinegar, cinnamon		380
吊片土魷蒸肉餅 Steamed pork patty, cuttlefish, dried squid		250
大澳馬友香煎肉餅 Pan-fried pork patty, local salted threadfin		250
時果脆皮咕嚕肉 Crispy pork, sweet and sour sauce, seasonal fruit		230

家禽 Poultry

北京片皮鴨	一食以特選配料佐食	全隻 Whole	780
Peking Duck	One course with all the trimmings		
	兩食 (鴨崧生菜包)		880
	With second course (Minced duck, lettuce wrap)		
富貴鹽香雞		全隻 Whole	600
Crispy salted chicken		半隻 Half	300
南乳醬香吊燒雞		全隻 Whole	600
Crispy roasted chicken, fermented red bean curd sauce		半隻 Half	300
西檸芝麻雞脯		全隻 Whole	600
Fried chicken, lemon, sesame		半隻 Half	300
大澳蝦醬炸雞		全隻 Whole	600
Fried chicken, local shrimp paste		半隻 Half	300
天府辣子雞		全隻 Whole	600
Fried chicken, chilli		半隻 Half	300

蔬菜 Vegetables

芙蓉蟹肉扒菜苗			280
Braised seasonal vegetables, crab meat, egg white			
濃雞湯浸素千層靈芝菇菜苗			280
Poached bean curd sheet, shimeji mushroom, seasonal vegetables, chicken broth			
竹筍鼎湖上素			220
Braised seasonal vegetables, fungus, bamboo pith			
松露百合靈芝菇鮮露筍			220
Sautéed lily bulb, asparagus, marmoreal mushroom, black truffle			
南乳銀絲粗齋煲			220
Clay pot of braised bean curd sheet and glass noodles, mushroom, fungus, fermented red bean curd			
金沙涼瓜片			200
Crispy bitter melon, salted egg yolk			
琥珀露皇素帶子			200
Sautéed water chestnut, asparagus, walnut			
羊肚菌榆耳紅燒豆腐			200
Braised bean curd, yu mushroom, morel mushroom			
生啫唐生菜煲			200
Clay pot of sizzling Chinese cabbage, shrimp paste			

茶 Tea

茗茶是中國人幾千年來的傳統文化。在中國的禮儀，如宗教，婚禮已及其他慶典都有奉茶的儀式。平日優雅好客的茶道也擔當著一個非常重要的角色。茶是中國文化的中心，從古至今都彰顯了中國獨有的藝術氣質。在都爹利會館，我們希望延續這茶道的傳統及選擇了一些上等茶葉讓您品賞。

Tea drinking has been a long tradition of the Chinese people for centuries. The offering of tea is an elegant demonstration of hospitality and plays a major part in Chinese ritual ls, ranging from religious rites, wedding ceremonies to other celebratory acts. Tea, at the heart of Chinese culture, exemplifies the artistic temperament of the Middle Kingdom as well as modern days. At Duddell's, we wish to continue this practice and have selected some of the choicest teas for your enjoyment and indulgence.

精選茗茶 Premium Tea

不知年易武正山茶餅 (生餅) Yunnan Yiwu Zhang Shan Unfermented Pu Er (age unknown)	每位 Per person	480
不知年易武生態茶餅 (熟餅) Yunnan Yiwu Fermented Pu Er (age unknown)	每位 Per person	280
西湖明前龍井 Xihu pre-Qingming Longjing	每位 Per person	160
台灣阿里山高山茶 Taiwan Ali Mountain Oolong	每位 Per person	160
頂級觀音王 Supreme Tie Guan Yin	每位 Per person	120
安徽不知年六安 Anhui Liu An (age unknown)	每位 Per person	120
清香鳳凰單攬 Fragrant Phoenix Mono Species	每位 Per person	120
牡丹針王 Supreme Peony Needle	每位 Per person	80
茉莉白龍珠 Jasmine White Dragon Pearl	每位 Per person	80
花好月圓 Joyous Moment	每位 Per person	80
步步高陞 Hearty Pleasure	每位 Per person	80
都爹利茗茶 Duddell's Chinese teas	每位 Per person	28

雲南遠年普洱	Yunnan Aged Pu Er	台灣凍頂烏龍	Taiwan Dongding Oolong
浙江特級龍井	Zhejiang Super Long Jing	香花六安	Fragrant Liu An
安溪特級鐵觀音	Anxi Super Tie Guan Yin	雀舌香片	Bird's Tongue Jasmine
福鼎白牡丹	Fuding White Peony	杭州珍珠菊花	Hangzhou Baby Chrysanthemum