

## demon duck brunch

1:00 pm – 4:00 pm

AED 349 – inclusive soft beverages

AED 499 – inclusive selected house beverages

AED 599 – inclusive prosecco & house beverages

chop chop suey – lots of veggies, honey citrus & sesame dressing (g)

*selection of dim sum*

chicken & black truffle (g, d)

porcini mushroom (g, d, v)

shrimp gao (g)

beef gyoza, sriracha mayo (g, sf)

wasabi prawn toast – tobiko, mango salsa (d, g, sf)

crispy duck, Alvin's special hummus (g)

scallop ceviche – edamame & sichuan green pepper (raw, sf)

experience our slow roasted demon duck – aged for 14 days  
steamed calamansi buns, calamansi hoisin sauce (g)  
whole duck aed 400 / half duck aed 250

cashew nut shrimp (g, n, sf)

*or*

grilled sea bass with hainan yellow pepper sauce

*or*

48 hour braised short ribs – kalbi sauce (g)

*or*

sweet & sour chicken – lychee, turkish delight (g, n)

*with*

egg fried rice (v)

demon dessert platter (d, g, n)

## house beverages

penfolds 'koonunga hill', chardonnay, white, australia

penfolds 'koonunga hill', shiraz/cabernet sauvignon, red, australia

ken forrester 'petit', rosé, south africa

alberto nani organic prosecco, italy

hakutsuru junmai sake

ketel one vodka, havana 3 rum, johnnie walker red label whisky

tanqueray london dry gin

daisy duck - sake, gin, umeshu, blue liqueur, rosebuds

woozy at wyndham – mangosteen, strawberry & cacao infused with gin,  
vermouth & campari

sai ying pun - pear, coconut water, kombu cinnamon

beer asahi, japan

FOOD CONTAINS: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (RAW) Raw Food (SF) Shellfish (V) Vegetarian (VG) Vegan

We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server before ordering. Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.