



Demon Duck

by Alvin Leung

the bird that ruled empires

for centuries, duck has held a primal place in Chinese cuisine—served at emperor's tables, family feasts, and everything in between. across regions, its rich flavors and bold preparations have made it a symbol of indulgence and tradition. here, we honor that legacy with our own unapologetic twist.



degustation menu




AED 590 food only | AED 790 wine pairing


a curated journey through Demon Duck's finest creations, featuring our most celebrated flavours and signature specialties.

sharing tower

chop chop suey salad ^{G, SS, V}

 crispy duck, Alvin's special hummus ^{G, SS}


   wasabi prawn toast - tobiko & mango salsa ^{D, G, SF}

 salt & pepper tofu - shichimi coated ^{G, SS, VG}

n/v alberto nani, organic prosecco, Italy

dim sum

 wagyu short rib gyoza - black truffle & sriracha mayo ^{G, SS}

  shrimp har gow ^{G, SF, SS}

wild mushroom fun guo ^{D, G, V}

2023 au pie du mont chauve, 'bourgogne' France

mains

 slow-roasted demon duck - aged 14 days house-made duck sauce and condiments ^{G, SS}

 48-hour short ribs - sweet pickle & kalbi sauce ^{D, G, SS}

black cod - citrus miso & Chinese olives ^{G, SF, SS}

 demon fried rice - mushroom xo, porcini & olive leaf ^{D, V, VG}

charred broccolini - peanut goma-ae ^{A, G, N, V}

2022 brancott, pinot noir, New Zealand

desserts

rose bubble bath - lychee rose ice cream ^{D, G}

chocolate & matcha fondant - brown rice ice cream ^{D, G}

n/v lustau cream capataz sherry

 Signature dishes  Locally sourced  Sustainability - certified




^A Alcohol ^D Dairy ^G Gluten ^N Nuts ^R Raw Food ^{SF} Shellfish ^{SS} Sesame ^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.






hot starters

-  crispy duck, Alvin's special hummus ^{G, SS} 85
- original minced duck wrap - homemade pancakes ^{G, SF, SS} 85
-    wasabi prawn toast - tobiko & mango salsa ^{D, G, SF} 115
- bang bang chicken - tangy & spicy ^{G, N, SS} 95
-  salt & pepper tofu - shichimi coated ^{G, SS, VG} 65

sharing tower

- choose three dishes from above 250
served with
chop chop suey salad ^{G, SS, V}

cold starters

-   beetroot salad - pat chun vinaigrette ^{VG} 85
-   crushed cucumber - garlic & eggplant purée ^{G, SS, VG} 65
- tuna tartare - laksa aioli, coconut cream ^{D, R, SF} 140
-   seabass carpaccio - citrus,
sesame & white soy (sliced tableside) ^{G, R, SS} 105

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dim sum

duck gyoza - foie gras miso sauce ^{D, G} (4 pieces) 125

🦆 wagyu short rib gyoza - black truffle & siracha mayo ^{G, SS} (4 pieces) 135

soft shell crab spring roll - sweet sambal ^{D, G, SF, SS} 125

🌱 lobster gao - asparagus & bamboo shoots ^{G, SF, SS} (3 pieces) 210

chicken & black truffle fun guo ^{D, G, SF, SS} (4 pieces) 115

chicken xiaolong bao ^{G, SS} (4 pieces) 75

🌱🌱 daikon puff ^{D, G, SS, V} (2 pieces) 85

wild mushroom fun guo ^{D, G, V} (4 pieces) 90

🌱🌱 shrimp har gow ^{G, SF, SS} (4 pieces) 100

soups

🦆🍷 signature duck soup 120

🌱 hot & sour lobster ^{G, SF} 120

🍷🌱🌱 vegetarian hot & sour ^{G, VG} 75



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mains

🍷 slow-roasted demon duck - aged 14 days
house-made duck sauce and condiments ^{G, SS}
whole duck 690 / half duck 400

sweet & sour
🌱🌱 prawn ^{G, N, SF} / chicken ^{G, N} / 🌱🌱 tofu ^{G, N, VG}
lychee & Turkish delight
185 / 125 / 105

🌶️ Sichuan chilli
🌱🌱 prawn ^{G, SF, SS} / chicken ^{G, SS} / 🌱🌱 cauliflower ^{G, SS, VG}
185 / 125 / 105

48-hour short ribs - sweet pickle & kalbi sauce ^{D, G, SS} 230

🍷 100g m9 wagyu tenderloin - Singaporean pepper sauce ^{A, D, G, SF} 300

🍷 black cod - citrus miso & Chinese olives ^{G, SF, SS} 225

whole Canadian lobster ^{G, SF, SS} 350
with classic green onion & ginger, crispy noodles

beef striploin - demon chimichuri 290

stir-fry beef with oyster sauce and broccolini ^{G, SS, SF} 180

🌱🌱 crispy red snapper with sichuan home-style sauce ^G 175

🌱 mapo tofu - minced duck ^{G, SF} 165



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vegetables

🌱🌱 tempura cauliflower - chilli sauce ^{G, SS, V} 65

🌱 bok choy - Singaporean crunch ^{D, V} 70

roasted eggplant - sweet miso sauce & almonds ^{G, N, V, SS} 85

🌱 stir-fry green beans - minced duck ^{G, SS} 70

charred broccolini - peanut goma-ae ^{A, G, N, V} 75

starches

fried rice

king prawn ^{SF} / beef / chicken / egg
135 / 115 / 110 / 80

👹 wagyu beef chow mein - beansprouts ^{G, SF} 190

👹 demon fried rice - mushroom xo, porcini & olive leaf ^{D, V} 125

stir-fry seafood noodles - xo sauce ^{G, SF, SS} 145



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desserts

custard tart - lemon & nutmeg crème fraiche ^{D, G} 60

crêpe flambé - banana & grape, peanut butter ice cream ^{A, D, G, N} 75

coconut crème brûlée - passion fruit ice cream ^D 75

chocolate & matcha fondant - brown rice ice cream ^{D, G} 75

rose bubble bath - lychee rose ice cream ^{D, G} 60

exotic bubble bath - pineapple, mango & raspberry sorbet ^{D, G, SS} 60

selection of ice cream ^D / sorbets ^{VG}



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Take a piece of Demon Duck home with you.

Our signature chinaware is available for purchase—simply ask your waiter for more details.

mug (1pc) 295

plate (1pc) 395

chopstick holder (1pc) 195



demon dim sum nights

every tuesday



AED 299 - soft beverage | AED 399 - house beverage | AED 499 - bubbly & house beverage

dim sum selection

chicken & black truffle fun guo ^{D, G, SF, SS}


chicken xiaolong bao ^{G, SS}

wild mushroom fun guo ^{D, G, V}

  shrimp har gow ^{G, SF, SS}

spicy hokkaido scallop siu mai ^{G, SF}

duck gyoza - foie gras miso sauce ^{D, G}

 wagyu short rib gyoza - black truffle
& siracha mayo ^{G, SS}

  swan puff ^{D, G, SS, V}

   wasabi prawn toast - tobiko &
mango salsa ^{D, G, SF}

main course

(select one dish)

egg fried rice ^V

vegetable fried noodles ^{G, V}

experience our slow-roasted demon duck - aged 14 days

house-made duck sauce and condiments ^{G, SS}

whole duck aed 400 / half duck aed 250

beverages

soi ying pun - pear, coconut water, kombu cinnamon

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

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

wine / sake

kim crawford, sauvignon blanc, new zealand

penfolds 'koonunga hill', shiraz/cabernet

sauvignon, australia

ken forrester petit rosé, south africa

hakutsuru "junmai" sake

beer / spirits

asahi, tsingtao

ketel one vodka

havana 3 años rum

johnnie walker red label whisky

tanqueray london dry gin

el jimador blanco

bubbly

alberto nani organic prosecco, italy

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demon duck brunch

every saturday 1:00 pm - 4:00 pm



AED 349 - soft beverage | AED 499 - house beverage | AED 599 - bubbly & house beverage

starters

chop chop suey - lots of veggies, honey citrus & sesame dressing ^{G, SS, V}

selection of dim sum


 wagyu short rib gyoza - black truffle & siracha mayo ^{G, SS}

  shrimp har gow ^{G, SF, SS}

chicken & black truffle fun guo ^{D, G, SF, SS}

wild mushroom fun guo ^{D, G, V}

 crispy duck, Alvin's special hummus ^{G, SS}

   wasabi prawn toast - tobiko & mango salsa ^{D, G, SF}

scallop ceviche - edamame & sichuan green pepper ^{R, SF}

experience our slow-roasted demon duck - aged 14 days

house-made duck sauce and condiments ^{G, SS}

whole duck aed 400 / half duck aed 250

main course

(select one dish / served with egg fried rice ^V)

cashew nut shrimp ^{G, N, SF}

grilled sea bass with hainan yellow
pepper sauce

48-hour short ribs - sweet pickle
& kalbi sauce ^{D, G, SS}

sweet & sour chicken - lychee,
turkish delight ^{D, G, N}

demon dessert platter ^{D, G, N}

beverages

soi ying pun - pear, coconut water, kombu cinnamon

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

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

wine / sake

kim crawford, sauvignon blanc, new zealand
penfolds 'koonunga hill', shiraz/cabernet
sauvignon, australia

ken forrester petit rosé, south africa
hakutsuru "junmai" sake

bubbly

alberto nani organic prosecco, italy

beer / spirits

asahi, tsingtao

ketel one vodka

havana 3 años rum

johnnie walker red label whisky

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