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}
 づ ⊚ ⊚ 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 G, N

demon dessert platter D, G, N

beverages

sai 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
tanqueray london dry gin
el jimador blanco

Signature dishes Locally sourced Sustainability - certified

Alcohol Dairy Gluten Nuts Raw Food SF Shellfish SS Sesame 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.