

demon duck brunch

1:00pm – 4:00pm

aed 288 – inclusive soft beverages

aed 388 – inclusive selected house beverages

aed 488 – inclusive prosecco & house beverages

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

selection of dim sum

chicken & black truffle (d, g)

porcini mushroom (d, g, v)

shrimp gao (g, s, ss)

beef gyoza, siracha mayo (e, g, sf)

shrimp toast – salted lemon mayonnaise, chives (d, e, sf, ss)

crispy duck, Alvin's special hummus (g, ss)

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

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

shrimp – demon lobster sauce, typhoon shelter crumb (d, g, sf, ss)

or

rainbow trout – brown butter, mint & basil, nuoc cham sauce (g, n, s)

or

72 hour braised short ribs – kalbi sauce (d, g, ss)

or

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

with

egg fried rice (e, v)

demon dessert platter (d, e, g, n)

house beverages

waterkloof 'circle of life' white blend, stellenbosch, south africa

waterkloof 'circle of life' syrah, stellenbosch, south africa

ken forrester petit rose, south africa

da luca prosecco, italy

hakutsuru junmai sake

ketel one vodka, havana 3 rum, johnny walker red label whiskey

bombay sapphire gin

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

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

sai ying pun - pear, coconut water, kombu cinnamon

beer asahi, japan

FOOD CONTAINS: (A) Alcohol (D) Dairy (E) Eggs (G) Gluten (N) Nuts (RAW) Raw Food (S) Seafood (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.