

DA DONG

大董意境菜



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🍲 DaDong Signature Dish 🌶️ Spicy 🌿 Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PHOTOS FOR REFERENCE ONLY

ROAST DUCK

大董“酥不膩”烤鴨	DaDong “SuBuNi” Roast Duck 🍲\$98 Whole / \$58 Half Served with Sugar, Pancakes, Crispy Sesame Buns and Special Sauces
另配 10 克卡露伽黑魚子	10g Kaluga Caviar * Supplement \$42

COLD DISHES

鮮花椒煸象拔蚌	Geoduck Clam * Fillets 🍲 \$19 with Green Sichuan Peppercorn
老干媽醬烟熏三文魚油梨卷	Smoked Salmon * 🌶️ \$22 Sliced Avocado with Traditional Chinese Chili Sauce
生蚝雙味	Fresh Oyster * Dual Flavors \$12 Kaluga Caviar * , Green Apple Foam, Balsamic and Mustard Pearls
深海鰲蝦刺身	Scottish Langoustine * Sashimi \$38
櫻桃鵝肝	Cherry Foie Gras 🍲 \$20
川味口水雞	Chilled Spicy Chicken Sichuan Style 🌶️ \$18 with Sesame and Peanut Paste
紅油小牛肉	Braised Beef Cubes 🌶️ \$16 Red Chili Oil
伊比利亞火腿粽子	Sticky Rice Wrapped with Iberico Ham \$15
番茄脆菇沙拉	Champagne Glazed Vine Tomatoes 🌿 \$16 Crispy Mushroom Salad Stuffing
欖菜蠶豆	Broad Beans with Preserved Vegetables 🌿 \$12
麻醬茄泥	Mashed Eggplants with Sesame Paste 🌿 \$8 On Crispy Wafers
白菜雙墩	Chinese Cabbage Two Ways \$16 Mustard and Vinegar
酸辣黃瓜	Spicy and Sour Cucumbers 🌶️ 🌿 \$9

江雪糖醋小排	Sweet and Sour Pork Ribs ② \$18 Preserved Plums and Sprinkled with Powdered Sugar
糯米藕	Lotus Root with Glutinous Rice ⑤ \$14 Glazed with Caramel
海膽飯	Sea Urchin ★ on Rice \$18
高郵咸蛋黃飯	Salted Duck Egg Yolk with Green Mung Bean Rice ⑤ \$14 Scented with Kaffir Lime Leaves
芝士薄脆餅	Layered Crispy Pancakes with Parmigiano ⑤ \$12

SOUPS

黑松露墨魚汁文思羹	Squid Ink Soup ② \$14 with Tofu Threads and Black Truffle
香橙湖鮮羹	Seafood Soup in Orange Cup \$12 Shrimp and Water Chestnuts
花雕湯敲蝦餛飩	Wontons in Hua Diao Wine Broth \$12 Stuffed with Minced Shepherd's Purse
泡沫酸辣帶子湯	Hot and Sour Scallop ★ Cappuccino ⑤ \$14
漿水帶子冷湯	Chilled Scallop ★ Citrus Soup \$14
龍蝦湯灼象拔蚌	Lobster Soup with Blanched Geoduck Clams ★ \$28

HOT DISHES

花雕芙蓉蒸帝王蟹	Steamed King Crab (choice of whole or half) ② \$MP with Egg Whites and Shao Xing Rice Wine
董氏新麥燒海參	DaDong Braised Sea Cucumber ② \$89 with Young Wheat Grains and Leeks
伙食海參	Braised Sea Cucumbers with Leeks ② \$195 To Share
涮帝王蟹	Fresh King Crab Golden Hot Pot (choice of whole or half) ② \$MP Includes Choice of 2 Vegetables and 2 Starches
紅花汁飯焗龍蝦	Slow-Cooked Lobster with Saffron Rice ② \$32 Balsamic Pearls
意大利米飯煮溏心鮑魚	Braised Abalone with Italian Risotto ② \$38
松露汁鐵棍山藥鮑魚	Truffle Braised Whole Abalone ② \$92 with Chinese Iron Yam

松露汁鐵棍山藥鮑魚飯	Steamed Rice with Braised Abalone ② Truffle Sauce and Chinese Iron Yam	\$26
干燒龍利魚	Dry-Braised Whole Sole ⑤ with Blueberries, Herbs and Spices	\$69
干燒龍利魚 (去骨)	Dry-Braised Sole Fillet ⑤ with Blueberries, Herbs and Spices	\$24
紅漫天鱈魚 (去骨)	Sunset Steamed Cod Fillet ⑤ with Diced Hot Red Peppers	\$21
黃燒蘑菇龍利魚 (去骨)	Flash Cured and Slow-Cooked Sole Fillet Mushroom, Pearl Onion and Heirloom Carrots	\$29
紅胡椒焗大眼紅斑魚 (去骨)	Baked Whole Sea Bass Filletted with Pink Peppercorns and Roasted Garlic	\$48
俚炖龍利魚 (去骨)	Stewed Sole Fillets with Herbs and Spice Broth	\$25
松鼠魚	Song Shu Crispy Whole Fish with Sweet and Sour Sauce and Pine Nuts	\$42
桃花泛 (油焗西班牙大蝦)	Sautéed Spanish Red Carabinero Prawns	\$22
麻大 (麻辣大龍蝦)	Hot and Spicy Lobster ⑤ Whole Lobster with Chilies	\$MP
董氏宮保蝦	DaDong Kung Pao Shrimp ⑤ Peanuts, Chilies and Scallions	\$26
宮保鷄丁	DaDong Kung Pao Chicken ⑤ Peanuts, Chilies and Scallions	\$22
香茅草焗乳鴿	Roasted Squab with Lemongrass	\$36
雀巢鴨寶	Stir-Fried Duck Treasures Served on a Crisp Potato Nest with Pine Nuts	\$24
招牌豉椒雪花牛仔粒	Black Pepper Wagyu ★ Rib Cutlets ② ⑤ with Dried Chilies	\$34
豉椒牛仔粒	Red Chili Diced Short Rib ★ ⑤	\$30
青檸海鹽牛肉	Sea Salt and Lime Seared Wagyu Beef ★ with Cauliflower Florets	\$26
椒麻衝菜牛肉	Seared Wagyu Beef ★ ⑤ with Preserved Sichuan Vegetables	\$18
葱爆小牛肉	Sizzling Sliced Short Rib ★ with Shallots	\$28

美極金鈎炒蠶豆	Sautéed Broad Beans with Dried River Shrimp	\$17
紅花汁栗子白菜	Saffron Braised Baby Cabbage and Chestnuts	\$18
紅花汁豆腐	Tofu with Saffron Sauce	\$17
董氏燒茄子	DaDong Braised Eggplant V	\$19
清炒豌豆尖	Sautéed Snow Pea Sprouts V	\$16

STAPLES

透亮素包子	Crystal Vegetable Buns D V	\$12
三點肉包子 (4個起售)	Pan-Seared Pork & Shrimp Steamed Buns Minimum 4 Pieces	\$4 / per piece
尖椒煎餃	Pan-Fried Dumpling	\$6
敦煌飛天彩饅	Steamed Dun Huang Flowery Rolls V	\$12
書皮肉餅	Trio of Crispy Pork Rolls D	\$21
雪花牛肉炒飯	Wagyu Beef [★] Fried Rice	\$22
醬油炒飯	Soy Sauce Fried Rice	\$14
老北京炸醬面	Beijing Zha Jiang Noodles with Soy Bean Paste and Traditional Accompaniments	\$18
牛肉酸菜面	Noodles with Beef [★] and Pickled Cabbage	\$14
牛油果麻辣涼面	Cold Avocado Noodles S V with Spicy Sichuan Sauce	\$11

DESSERTS

霜	Chocolate Pudding with Candied Cherries D	\$12
李廣杏醬曲奇	Cookies with 'Li Guang' Apricot Jam	\$12
貝殼邂逅白芝士巧克力	Multi-Flavored White Chocolate Shells	\$12
漸變慕斯	Five Flavor Cheese Mousse Draped in Silk	\$10
陳皮冰激凌	Traditional Dried Tangerine Peel Flavored Ice Cream	\$9
拔絲蘋果	Traditional Glazed Caramel Apples D	\$16
北京小吃	Traditional Beijing Snacks choice of Four Pieces	\$9 / per plate
紅黃甜柚	Red and Yellow Pomelos with Chinese Greengage Plums	\$5