



Demon Duck

鴨魔

by Alvin Leung

The Story of the Peking Duck

Peking Duck dates back to the Ming dynasty, about 600 years ago, it originated in the former Chinese Capital Nanjing. In the Ming dynasty the imperial court moved to Beijing (Peking is an older spelling). Aspiring cooks from all over China travelled to the capital Beijing to cook for the Emperor.

It was an exceptionally prestigious occupation, as only the very best could enter the palace kitchens.

It was in these kitchens where dishes of exceptional quality such as the Peking Duck was first created and crafted to perfection by those chefs, some of the top chefs later became ministers!

However, many of the recipes for such “foods of the Emperor” were later smuggled out of the kitchen and onto the streets of Beijing. With the eventual fall of the Ching dynasty in 1911, chefs who left the Forbidden City set up restaurants around Beijing and brought the Peking Duck and other delicious dishes to the masses.

Alvin Leung today, uses many of those early techniques to perfect his culinary creations and continues to explore the archives of those pioneering chefs to identify his next creation.

starters - to begin

 crispy duck, alvin's special hummus (g) 85

 duck kibbeh

a dubai food festival collaboration with orlafi brothers (g, n, sf) 75

hokkaido scallop ceviche – edamame & Sichuan green pepper (raw, sf) 95

original minced duck wrap – homemade pancakes (g, sf) 85

wasabi prawn toast – tobiko, mango salsa (g, d, sf) 110

bang bang chicken – tangy, spicy & nice (g, n) 95

soft shell crab spring roll – sweet sambal (d, g, sf) 125

tempura cauliflower – chilli sauce (g) 65

salt & pepper tofu – shichimi coated (g, vg) 65

chop chop suey – lots of veggies

honey citrus & sesame dressing (d, g, n, v) 105

sharing tower

choose three dishes from above

served with chop chop suey 250

wagyu beef tartare – laksa aioli, coconut cream (raw, sf, d) 160

must have crispy ginger beef – sweet & spicy twist (g) 125

chicken or beef satay – candied peanuts, aioli (d, g, n, sf) 95

signature dishes

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

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dim sum - wicked comfort

duck gyoza – foie gras miso sauce (a, d, g) (4 pieces) 115

wagyu short rib gyoza – black truffle & siracha mayo (g) (4 pieces) 135

lobster gao – asparagus, bamboo shoots (g, sf) (3 pieces) 210

spicy hokkaido scallop siu mai (g, sf) (3 pieces) 120

chicken & black truffle fun gao (g, d, sf) (4 pieces) 110


chicken xiaolong bao (g) (4 pieces) 75

vegetable daikon puff (d, g, v) (4 pieces) 85

wild mushroom fun gao (d, g) (4 pieces) 90

shrimp har gow (g, sf) (4 pieces) 100

soups - the cauldrons

 A.L. duck soup (g) 85

 hot & sour lobster (d, g, sf) 95

 vegetable hot & sour (g, vg) 65

chicken & sweetcorn (g) 75

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mains - the demon delights

🍽️ slow roasted demon duck – aged 14 days
steamed calamansi buns, hoisin sauce (g)
whole duck 690

sweet & sour
prawn / chicken / cauliflower
lychee, turkish delight (d, g, n, sf)
185 / 115 / 105

sichuan chilli
prawn / lamb cutlets / chicken / cauliflower (d, g, sf)
185 / 175 / 115 / 105

48 hour short ribs
crispy cauliflower, garlic kalbi sauce (g) 230

🍽️ 100g m9 wagyu tenderloin – singaporean pepper sauce (a, d, g, sf) 300

🍽️ black cod – citrus miso & chinese olives (g, sf) 225

🍽️ lobster – homemade rice cakes, shaoxing cream (a, d, sf) 360

🍽️ singaporean chilli shrimps mantou (g, sf) 170

rainbow trout
brown butter, mint & basil, nuoc cham sauce (d, sf) 225

whole canadian lobster (g, sf) 350
with classic green onion & ginger, crispy noodles
or with spicy singaporean mantou
🍽️ or with demon lobster sauce, typhoon crunch (a)

🍽️ signature dishes

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vegetables - saints

bok choy – singaporean crunch (d, g, v) 70

roast eggplant – sweet miso sauce, almonds (g, n, vg) 85

stir fried green beans, minced duck (g) 70

charred broccolini, peanut goma-ae (a, g, n, v) 75


starches - sinners

fried rice

king prawn / beef / chicken / egg (sf)

160 / 115 / 110 / 80

 wagyu beef chow mein – beansprouts (g, sf) 220

 demon fried rice – mushroom xo, porcini, olive leaf (d, g, v) 125

dan dan noodles – minced duck, spicy pistachio (g, n) 80

signature dishes

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desserts - angels from the master

custard tart – lemon & nutmeg crème fraiche (d, g) 60

crepe flambe – banana & grape, peanut butter ice cream (a, g, d, n) 75

whipped coconut – aromatic pineapple (d, g, n) 75

chocolate & matcha fondant – brown rice ice cream (g, d, n) 75

rose bubble bath – lychee rose ice cream (g, d) 60

exotic bubble bath – raspberry sorbet (g, d, n) 60

signature dishes

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