

## 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 (g, d)

porcini mushroom (g, d, v)

shrimp gao (g, s, ss)

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

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

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

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

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 (g, d, 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

kung fu girl riesling, washington state, usa

palacios 'la vendimia' tempranillo/grenache, rioja, spain

ken forrester petit rose, grenache / viognie, south africa

bisol 'jeio' 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.