

demon dim sum nights

every tuesday


AED 299 - soft beverage | AED 399 - house beverage | AED 499 - bubbly & house beverage

dim sum selection

chicken & black truffle fun guo ^{D, G, SF, SS}


chicken xiaolong bao ^{G, SS}

wild mushroom fun guo ^{D, G, V}


  shrimp har gow ^{G, SF, SS}

spicy hokkaido scallop siu mai ^{G, SF}

duck gyoza - foie gras miso sauce ^{D, G}

 wagyu short rib gyoza - black truffle
& siracha mayo ^{G, SS}

  swan puff ^{D, G, SS, V}

   wasabi prawn toast - tobiko &
mango salsa ^{D, G, SF}

main course

(select one dish)

egg fried rice ^V

vegetable fried noodles ^{G, V}

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

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

beer / spirits

asahi, tsingtao

ketel one vodka

havana 3 años rum

johnnie walker red label whisky

tanqueray london dry gin

el jimador blanco

bubbly

alberto nani organic prosecco, italy

 Signature dishes  Locally sourced  Sustainability - certified

^A Alcohol ^D Dairy ^G Gluten ^N Nuts ^R Raw Food ^{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.