



# Demon Duck

by Alvin Leung

## the bird that ruled empires

for centuries, duck has held a primal place in Chinese cuisine—served at emperor's tables, family feasts, and everything in between. across regions, its rich flavors and bold preparations have made it a symbol of indulgence and tradition. here, we honor that legacy with our own unapologetic twist.



# degustation menu




AED 590 food only | AED 790 wine pairing  
designed for sharing - minimum 2 guests per order


a curated journey through Demon Duck's finest creations, featuring  
our most celebrated flavours and signature specialties.

## sharing tower

chop chop suey salad <sup>G, SS, V</sup>

 crispy duck, Alvin's special hummus <sup>G, SS</sup>

   wasabi prawn toast - tobiko & mango salsa <sup>D, G, SF</sup>

 salt & pepper tofu - shichimi coated <sup>G, SS, VG</sup>

*n/v alberto nani, organic prosecco, Italy*

## dim sum

 wagyu short rib gyoza - black truffle & sriracha mayo <sup>G, SS</sup>

  shrimp har gow <sup>G, SF, SS</sup>

wild mushroom fun guo <sup>D, G, V</sup>

*2023 au pie du mont chauve, 'bourgogne' France*

## mains

 slow-roasted demon duck - aged 14 days house-made  
duck sauce and condiments <sup>G, SS</sup>

 48-hour short ribs - sweet pickle & kalbi sauce <sup>D, G, SS</sup>

black cod - citrus miso & Chinese olives <sup>G, SF, SS</sup>

 demon fried rice - mushroom xo, porcini & olive leaf <sup>D, V, VG</sup>

charred broccolini - peanut goma-ae <sup>A, G, N, V</sup>

*2022 brancott, pinot noir, New Zealand*

## desserts

rose bubble bath - lychee rose ice cream <sup>D, G</sup>

chocolate & matcha fondant - brown rice ice cream <sup>D, G</sup>

*n/v lustau cream capataz sherry*

 Signature dishes  Locally sourced  Sustainability - certified

<sup>A</sup> Alcohol <sup>D</sup> Dairy <sup>G</sup> Gluten <sup>N</sup> Nuts <sup>R</sup> Raw Food <sup>SF</sup> Shellfish <sup>SS</sup> Sesame <sup>V</sup> Vegetarian <sup>VG</sup> 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.

## hot starters

 crispy duck, Alvin's special hummus <sup>G, SS</sup> 85

original minced duck wrap - homemade pancakes <sup>G, SF, SS</sup> 85

   wasabi prawn toast - tobiko & mango salsa <sup>D, G, SF</sup> 115

bang bang chicken - tangy & spicy <sup>G, N, SS</sup> 95

 salt & pepper tofu - shichimi coated <sup>G, SS, VG</sup> 65

## sharing tower

choose three dishes from above 250

served with


chop chop suey salad <sup>G, SS, V</sup>

## cold starters

  beetroot salad - pat chun vinaigrette <sup>VG</sup> 85

  crushed cucumber - garlic & eggplant purée <sup>G, SS, VG</sup> 65

Vietnamese scallop crudo - seaweed crackers <sup>R, SF</sup> 125

   seabass carpaccio - citrus,  
sesame & white soy (sliced tableside) <sup>G, R, SS</sup> 105

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## steamed dim sum basket

10 pcs - 210 | 20 pcs - 400

chicken & black truffle fun guo <sup>D, G, SF, SS</sup>

chicken xiaolong bao <sup>G, SS</sup>

wild mushroom fun guo <sup>D, G, V</sup>

  shrimp har gow <sup>G, SF, SS</sup>

spicy hokkaido scallop siu mai <sup>G, SF</sup>

## dim sum

duck gyoza - foie gras miso sauce <sup>D, G</sup> (4 pieces) 125

 wagyu short rib gyoza - black truffle & siracha mayo <sup>G, SS</sup> (4 pieces) 135

soft shell crab spring roll - sweet sambal <sup>D, G, SF, SS</sup> 125

 lobster gao - asparagus & bamboo shoots <sup>G, SF, SS</sup> (3 pieces) 210

chicken & black truffle fun guo <sup>D, G, SF, SS</sup> (4 pieces) 115

chicken xiaolong bao <sup>G, SS</sup> (4 pieces) 75

wild mushroom fun guo <sup>D, G, V</sup> (4 pieces) 90

  shrimp har gow <sup>G, SF, SS</sup> (4 pieces) 100

## soups

 signature duck soup 120

  hot & sour lobster <sup>G, SF</sup> 120

   vegetarian hot & sour <sup>G, VG</sup> 75



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## mains

🦆 slow-roasted demon duck - aged 14 days  
house-made duck sauce and condiments <sup>G, SS</sup>  
whole duck 690 / half duck 400

sweet & sour  
🌱🌱 prawn <sup>G, N, SF</sup> / chicken <sup>G, N</sup> / 🌱🌱 tofu <sup>G, N, VG</sup>  
lychee & Turkish delight  
185 / 125 / 105

🌶️ Sichuan chilli  
🌱🌱 prawn <sup>G, SF, SS</sup> / chicken <sup>G, SS</sup> / 🌱🌱 cauliflower <sup>G, SS, VG</sup>  
185 / 125 / 105

48-hour short ribs - sweet pickle & kalbi sauce <sup>D, G, SS</sup> 230

🦆 black cod - citrus miso & Chinese olives <sup>G, SF, SS</sup> 225

whole Canadian lobster <sup>G, SF, SS</sup> 350  
with classic green onion & ginger, crispy noodles

beef striploin - demon chimichuri 220

stir-fry beef with oyster sauce and broccolini <sup>G, SS, SF</sup> 180

🌱🌱 crispy red snapper with sichuan home-style sauce <sup>G</sup> 175

🦆 spicy tofu & eggplant <sup>G</sup> - minced duck <sup>G</sup> or beyond meat <sup>VG</sup> 105



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## vegetables

🌱🌱 tempura cauliflower - chilli sauce <sup>G, SS, VG</sup> 65

🌱 bok choy - Singaporean crunch <sup>D, VG</sup> 70

🌱 stir-fry green beans - minced duck <sup>G, SF</sup> or beyond meat <sup>VG</sup> 70

charred broccolini - peanut goma-ae <sup>A, G, N, VG</sup> 75

roasted eggplant - sweet miso sauce & almonds <sup>G, N, VG, SS</sup> 85

## starches

fried rice  
seafood <sup>SF</sup> / vegetable / egg  
135 / 95 / 80

👹 demon fried rice - mushroom xo, porcini & olive leaf <sup>D, V</sup> 125

stir-fry seafood noodles - xo sauce <sup>G, SF, SS</sup> 145



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## desserts

custard tart - lemon & nutmeg crème fraîche <sup>D, G</sup> 60

crêpe flambée - peanut butter ice cream <sup>A, D, G, N</sup> 75

crème brûlée - passion fruit ice cream <sup>D</sup> 75

chocolate & matcha fondant - brown rice ice cream <sup>D, G</sup> 75

🌀 rose bubble bath - lychee rose ice cream <sup>D, G</sup> 60

strawberry jasmine pavlova <sup>G, VG</sup> 60

selection of ice cream <sup>D</sup> / sorbets <sup>VG</sup> (scoop) 40



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Take a piece of Demon Duck home with you.

Our signature chinaware is available for purchase—simply ask your waiter for more details.

mug (1pc) 295

plate (1pc) 395

chopstick holder (1pc) 195



# demon duck brunch

every saturday 1:00 pm - 4:00 pm

AED 349 - soft beverage | AED 499 - house beverage | AED 599 - bubbly & house beverage

## starters

chop chop suey - lots of veggies, honey citrus & sesame dressing <sup>G, SS, V</sup>

selection of dim sum

 wagyu short rib gyoza - black truffle & siracha mayo <sup>G, SS</sup>

  shrimp har gow <sup>G, SF, SS</sup>

chicken & black truffle fun guo <sup>D, G, SF, SS</sup>

wild mushroom fun guo <sup>D, G, V</sup>

 crispy duck, Alvin's special hummus <sup>G, SS</sup>

   wasabi prawn toast - tobiko & mango salsa <sup>D, G, SF</sup>

scallop ceviche - edamame & sichuan green pepper <sup>R, SF</sup>

experience our slow-roasted demon duck - aged 14 days

house-made duck sauce and condiments <sup>G, SS</sup>

whole duck aed 520 / half duck aed 300

## main course

(select one dish / served with egg fried rice <sup>V</sup>)

cashew nut shrimp <sup>G, N, SF</sup>

grilled sea bass with hainan yellow  
pepper sauce

48-hour short ribs - sweet pickle  
& kalbi sauce <sup>D, G, SS</sup>

sweet & sour chicken - lychee,  
turkish delight <sup>G, N</sup>

demon dessert platter <sup>D, G, N</sup>

## 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

### 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

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