



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 ^{G, SS, V}

 crispy duck, Alvin's special hummus ^{G, SS}

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

 salt & pepper tofu - shichimi coated ^{G, SS, VG}

n/v alberto nani, organic prosecco, Italy

dim sum

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

  shrimp har gow ^{G, SF, SS}

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

2023 au pie du mont chauve, 'bourgogne' France

mains

 slow-roasted demon duck - aged 14 days house-made
duck sauce and condiments ^{G, SS}

 48-hour short ribs - sweet pickle & kalbi sauce ^{D, G, SS}

black cod - citrus miso & Chinese olives ^{G, SF, SS}

 demon fried rice - mushroom xo, porcini & olive leaf ^{D, V, VG}

charred broccolini - peanut goma-ae ^{A, G, N, V}

2022 brancott, pinot noir, New Zealand

desserts

rose bubble bath - lychee rose ice cream ^{D, G}

chocolate & matcha fondant - brown rice ice cream ^{D, G}

n/v lustau cream capataz sherry

 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.

hot starters

 crispy duck, Alvin's special hummus ^{G, SS} 85

original minced duck wrap - homemade pancakes ^{G, SF, SS} 85

   wasabi prawn toast - tobiko & mango salsa ^{D, G, SF} 115

bang bang chicken - tangy & spicy ^{G, N, SS} 95

 salt & pepper tofu - shichimi coated ^{G, SS, VG} 65

sharing tower

choose three dishes from above 250

served with

chop chop suey salad ^{G, SS, V}

cold starters

  beetroot salad - pat chun vinaigrette ^{VG} 85

  crushed cucumber - garlic & eggplant purée ^{G, SS, VG} 65

Vietnamese scallop crudo - seaweed crackers ^{R, SF} 125

   seabass carpaccio - citrus,
sesame & white soy (sliced tableside) ^{G, R, SS} 105

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steamed dim sum basket

10 pcs - 210 | 20 pcs - 400

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}

dim sum

duck gyoza - foie gras miso sauce ^{D, G} (4 pieces) 125

 wagyu short rib gyoza - black truffle & siracha mayo ^{G, SS} (4 pieces) 135

soft shell crab spring roll - sweet sambal ^{D, G, SF, SS} 125

 lobster gao - asparagus & bamboo shoots ^{G, SF, SS} (3 pieces) 210

chicken & black truffle fun guo ^{D, G, SF, SS} (4 pieces) 115

chicken xiaolong bao ^{G, SS} (4 pieces) 75

wild mushroom fun guo ^{D, G, V} (4 pieces) 90

  shrimp har gow ^{G, SF, SS} (4 pieces) 100

soups

 signature duck soup 120

  hot & sour lobster ^{G, SF} 120

   vegetarian hot & sour ^{G, VG} 75



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mains

👹 slow-roasted demon duck - aged 14 days
house-made duck sauce and condiments ^{G, SS}
whole duck 690 / half duck 400

sweet & sour
🌱🌱 prawn ^{G, N, SF} / chicken ^{G, N} / 🌱🌱 tofu ^{G, N, VG}
lychee & Turkish delight
185 / 125 / 105

🌶️ Sichuan chilli
🌱🌱 prawn ^{G, SF, SS} / chicken ^{G, SS} / 🌱🌱 cauliflower ^{G, SS, VG}
185 / 125 / 105

48-hour short ribs - sweet pickle & kalbi sauce ^{D, G, SS} 230

👹 black cod - citrus miso & Chinese olives ^{G, SF, SS} 225

whole Canadian lobster ^{G, SF, SS} 350
with classic green onion & ginger, crispy noodles

beef striploin - demon chimichuri 220

stir-fry beef with oyster sauce and broccolini ^{G, SS, SF} 180

🌱🌱 crispy red snapper with sichuan home-style sauce ^G 175

👹 spicy tofu & eggplant ^G - minced duck ^G or beyond meat ^{VG} 105



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vegetables

🌱🌱 tempura cauliflower - chilli sauce ^{G, SS, VG} 65

🌱 bok choy - Singaporean crunch ^{D, VG} 70

🌱 stir-fry green beans - minced duck ^{G, SF} or beyond meat ^{VG} 70

charred broccolini - peanut goma-ae ^{A, G, N, VG} 75

roasted eggplant - sweet miso sauce & almonds ^{G, N, VG, SS} 85

starches

fried rice
seafood ^{SF} / vegetable / egg
135 / 95 / 80

👹 demon fried rice - mushroom xo, porcini & olive leaf ^{D, V} 125

stir-fry seafood noodles - xo sauce ^{G, SF, SS} 145



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desserts

custard tart - lemon & nutmeg crème fraîche ^{D, G} 60

crêpe flambée - peanut butter ice cream ^{A, D, G, N} 75

crème brûlée - passion fruit ice cream ^D 75

chocolate & matcha fondant - brown rice ice cream ^{D, G} 75

🍷 rose bubble bath - lychee rose ice cream ^{D, G} 60

strawberry jasmine pavlova ^{G, VG} 60

selection of ice cream ^D / sorbets ^{VG} (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 ^{G, SS, V}

selection of dim sum

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

  shrimp har gow ^{G, SF, SS}

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

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

 crispy duck, Alvin's special hummus ^{G, SS}

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

scallop ceviche - edamame & sichuan green pepper ^{R, SF}

experience our slow-roasted demon duck - aged 14 days

house-made duck sauce and condiments ^{G, SS}

whole duck aed 520 / half duck aed 300

main course

(select one dish / served with egg fried rice ^V)

cashew nut shrimp ^{G, N, SF}

grilled sea bass with hainan yellow
pepper sauce

48-hour short ribs - sweet pickle
& kalbi sauce ^{D, G, SS}

sweet & sour chicken - lychee,
turkish delight ^{G, N}

demon dessert platter ^{D, G, N}

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

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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