



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

€ 590 food only | € 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 ^{SS, V, G}

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

🦆 🌱 🌱 wasabi prawn toast - tobiko & mango salsa ^{G, D, SF, F, E}

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

n/v alberto nani, organic prosecco, Italy

dim sum

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

🌱 🌱 shrimp har gow ^{G, SF, SS}

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

2023 j. moreau & fils, chablis, France

mains

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

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

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

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

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

2022 brancott, pinot noir, New Zealand

desserts

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

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

n/v lustau cream capataz sherry

🦆 Signature dishes 🌱 Locally sourced 🌱 Sustainability - certified

^A Alcohol ^E Egg ^F Fish ^D Dairy ^G Gluten ^N Nuts ^R Raw Food ^S Soy ^{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 € and inclusive of 7% municipality fee, 10% service charge and 5% VAT.

hot starters

 crispy duck, Alvin's special hummus ^{SS, S, G} 98

original minced duck wrap - homemade pancakes ^{SF, SS, S, G} 95

   wasabi prawn toast - tobiko & mango salsa ^{G, D, SF, F, E} 135

bang bang chicken - tangy & spicy ^{N, SS, S, G} 110

 salt & pepper tofu - shichimi coated ^{G, SS, VG, S} 80

sharing tower

choose three dishes from above 280

served with

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

cold starters

  beetroot salad - pat chun vinaigrette ^{VG} 85

  crushed cucumber - garlic & eggplant purée ^{G, SS, VG, S} 75

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

   seabass carpaccio - citrus,
sesame & white soy (sliced tableside) ^{R, SS, S, F, G} 120

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steamed dim sum basket

10 pcs - 210 | 20 pcs - 400

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

chicken xiaolong bao ^{G, SS}

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

  shrimp har gow ^{G, SF, SS}

spicy Hokkaido scallop siu mai ^{G, SF}

dim sum

duck gyoza - foie gras miso sauce ^{G, D, S} (4 pieces) 128

 wagyu short rib gyoza - black truffle & sriracha mayo ^{G, SS, E, S} (4 pieces) 138

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

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

chicken & black truffle fun guo ^{G, D, SF, SS} (4 pieces) 120

chicken xiaolong bao ^{G, SS} (4 pieces) 95

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

  shrimp har gow ^{G, SF, SS} (4 pieces) 115

soups

 signature duck soup ^S 120

  hot & sour lobster ^{SF, S, G} 130

   vegetarian hot & sour ^{VG, S, G} 75



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mains

🦆 slow-roasted demon duck - aged 14 days
house-made duck sauce and condiments ^{SS, G}
whole duck 695 / half duck 410

sweet & sour
🌱🌱 prawn ^{N, SF} / chicken ^{E, N} / 🌱🌱 tofu ^{N, VG, S}
lychee & Turkish delight
185 / 135 / 115

🌶️ Sichuan chilli
🌱🌱 prawn ^{SF, SS, S, G} / chicken ^{G, SS, S} / 🌱🌱 cauliflower ^{G, SS, VG, S}
185 / 135 / 115

48-hour short ribs - sweet pickle & kalbi sauce ^{D, SS, S, G} 260

🦆 black cod - citrus miso & Chinese olives ^{SS, SF, F, S, G} 250

whole Canadian lobster ^{SF, G} 380
with classic green onion & ginger, crispy noodles

beef striploin - demon chimichuri ^F 280

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

🌱🌱 crispy red snapper with Sichuan home-style sauce ^{F, S, G} 185

🦆 spicy tofu & eggplant - minced duck ^{SF, S, G} or beyond meat ^{S, G, V} 125



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vegetables

🌱🌱 tempura cauliflower - chilli sauce ^{G, SS, VG, E, S} 75

🌱 bok choy - Singaporean crunch ^{D, V} 80

🌱 stir-fry green beans - minced duck ^{SS, S, G} or beyond meat ^{VG, SS, S, G} 80

charred broccolini - peanut goma-ae ^{A, E, V, N, S, G} 85

roasted eggplant - sweet miso sauce & almonds ^{N, VG, SS, S} 95

starches

fried rice
seafood ^{SF, E} / vegetable ^E / egg ^E
135 / 95 / 85

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

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



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desserts

custard tart - lemon & nutmeg crème fraîche ^{D, G, E} 65

crêpe flambée - peanut butter ice cream ^{A, D, G, N, E} 90

coconut crème brûlée - passion fruit sorbet ^{D, E} 75

chocolate & matcha fondant - brown rice ice cream ^{D, G, E} 80

🍷 rose bubble bath - lychee rose ice cream ^{D, G, N} 65

strawberry jasmine pavlova ^{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

