

SIGNATURE PEKING DUCK EXPERIENCE

The only duck oven in New Zealand, and the heart of Huami. We built the restaurant around it.

Every duck is seasoned with our house spice blend, & hung to dry before roasting for 90 minutes over Mānuka and cherry wood, right here in the kitchen.

SPECIALTY FRUIT WOOD-SMOKED DUCK SET MENU

$88 pp | Entire table only | Minimum two people

每位$88 (至少2人訂起)

TO START

前奏• 鴨香精華
酸菜鴨骨湯
Prelude - Duck Essence (G)
Duck bone broth, pickled cabbage, tofu, ginger & goji.

初印象• 鴨香初綻
香酥鴨絲左柚香梅醬
First Impression - Duck & Aromatics (G, N)
Crispy duck salad, herb cress, shallot, pomelo, pine nuts & plum dressing.

MAINS

傳承經典• 北京鴨
北京片皮鴨
Heritage Course - Roast Duck (G, S)
Aromatic orchard fruit wood-smoked duck, crispy skin, boneless meat, thin pancakes & shredded vegetables

蛻變• 鴨二食
鴨肉炒米粉
Transformation - Duck Second Cuts (G, S)
Ya Si Chao Mi Fen wok fried vermicelli, garlic chives, shiitake, bean sprout, duck

DESSERT

花蜜龜苓仙草凍
Cincau Guiling Grass Jelly (G, V)
Chinese herb- liquorice, chuanxiong, Mānuka honey.

signature dish
(D) contains Dairy (G) contains gluten (N) contains nuts (S) contains seafood (V) vegetarian option
If you have any allergies or dietary requirements, please let us know.