



## RESTAURANT OF THE WEEK

14 August 2008

### *Duck de Chine* 全鴨季

Duck (roasted with apple tree wood in a earth fire oven) as you have never tasted before! Chef Lam has perfected the art of perfectly crisp-skinned, deliciously- moist duck.

The restaurant is a focal point of a newly developed hideaway complex in a former factory originally opened in 1949 – now reborn as a chic walled oasis between tall office towers - *1949 The Hidden City* 1949 隱匿城

You enter through a contemporary gallery – *Gallery 1949* 艺廊1949, leading to a cluster of restaurants, including a sophisticated duck diner *Duck de Chine*; a casual & theatrical *Noodle Bar* 面吧; and European *1/5* 欧洲1/5; *Sugar Bar* 糖吧, a private club and outdoor bar *Well Bar*; grouped round a seductive courtyard.

*FC* recommends you book your dinner at *Duck de Chine* and arrive early enough to peruse the art works at *Gallery 1949* and observe the noodle craftsmen at work by enjoying the first course of your dinner at the tiny (no bookings) *Noodle Bar*.

### *Duck de Chine* 全鴨季

This is a sophisticated, contemporary restaurant with an industrial décor of exposed brick walls, big glass windows, black tablecloth-covered round tables, wooden floor, oversized red lamps, a giant colourful lotus mural, dark wooden serving bar.

Duck mania presides! The tables are set with Porcelain duck ornaments, the food presented on duck-shaped dishes and red bean pastries accompanying the duck dinner are shaped like ducks!

Order a duck or half a duck when booking.

It comes with perfectly thin pancakes and accompaniments, plus tiny melting sesame buns to roll your: 2 skin/2duckmeat (as instructed by Chef Lam) morsels.

If you don't want to eat a whole duck, there's variety of options, such as: *Roast Duck Breast with Mango & Lime Sauce* OR *Duck Leg Confit*, both @ 118 RMB

Plus a choice of starters such as: *Duck Neck in Cognac* 88 RMB; *Duck Webs with Mustard Sauce* 42 RMB; *Duck Egg with Black Truffle Jus* 32 RMB pp; *River Shrimps with Bamboo* 32 RMB; OR *Sour Pressed Pig's Ear* 32 RMB.



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*Chef Lam's Ducks with Homemade Hoisin Sauce, Pancakes, Cucumber, Leeks & Radish sticks* 188 RMB pp.

**OR for the serious Duckophile:** *the Ultimate Duck Set of Duck Webs with Mustard Sauce; Duck Intestines with Spicy Duck Liver Terrine on toast, Salad Leaves & Duck Heart Confit; Stir Fried Duck with Enoki Mushrooms & Green Peppers; Duck Taco; Deep Fried Duck Dumplings with Duck Tea Consommé; Duck Fried Rice with Lettuce & Duck; Lotus Pastry* 188 RMB.

*Duck de Chine* sports the first Bollinger Champagne Bar in China, plus an extensive fine wine list: *Robert Skalli Coteaux du Languedoc AOC 2005*, 175 RMB; *Chateau Ferriere 3eme Grand Cru Classe 2002*, 1,036 RMB; **OR** *Robert Giraud Chateau de Cartillon, Haut Medoc Cru Borgeous 2002*, 142 RMB a glass, 670 RMB bottle; *Trimbach Gewürztraminer AOC 2005*, 152 RMB glass, 717 RMB Bottle; **OR** *Chateau Haut-Lafitte 2 eme Label 2004*, 1,227 RMB.

\*Excellent service, good prices and superb duck make this our pick of Beijing Duck restaurants.

Open daily for Lunch 11 am – 2pm, Dinner 6pm – 10pm

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