

Ducked Up Lunch sample menu

DUCKED UP

Available Monday
Friday 12pm to 4pm

Dim Sum

- Scallion Pancake, ponzu dipping sauce (plant based) \$12
- Carrot Curry Dumplings, coconut, curry (plant based) \$12
- Miss Fang's Spring Rolls, sweet chili sauce (plant based) \$12
- Pork and Shrimp Wontons, hot pepper oil, black vinegar, scallion \$14
- Pork Soup Dumplings, scallion, chili oil, black vinegar \$15
- Tempura Mushroom Bao, spicy miso mayo, boston lettuce, b&b pickle (vegetarian) \$16

Rice and Noodle Bowl \$15

- Choice of One: crunchy greens, thai rice, coconut rice, sushi rice, egg noodle, rice noodle, shanghai noodle
- Choice of Four: edamame, pineapple, corn, cucumber, bean sprouts, radish, scallions, avocado +\$2
- Choice of One +\$8: stir fried beef, tuna (raw), shrimp, miso salmon, taiwanese fried chicken, smoked tofu, taiwanese fried cauliflower
- Choice of Two: crispy shallots, cured chilies, shredded nori, crispy garlic

Duck

- Joe Jurgielewicz & Son Farm Bowl Of Noodles, ramen noodles, duck jus, xo sauce, cured chilies \$18
- Mr. Liu's Peking Duck, cucumber, spring onion, pancakes, hoisin sauce, half \$44 | whole \$84

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Where possible, all ingredients are organic and locally sourced.

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Wesake

Junmai Ginjo, Kobe, Japan 200ml \$13

House Specials

Lady Dragon, Mezcal Rosaluna, Dragon Fruit Pepper Jam, Pitaya Rim \$20
Bali in Ny, Leblon Cachaça, Pisco, Pandan Yogurt, Yuzu \$20
Passion For Passion, Banks 5 Rum, Passion Fruit Syrup, Lime \$20

Sparkling

Prosecco, Tasi, Veneto \$16
Champagne, Moët & Chandon \$27

Rosé

Maison Vincent, Languedoc \$14
Lady A, Provence \$17
Lady K, Coteaux D'aix En Provence \$22

White

Maison Vincent, Languedoc \$14
Sauvignon Blanc, Scarbolo, Friuli Venezia \$16
Chardonnay, Luuna, Sonoma Coast \$20
Sancerre, Raimbault-Pineau, Loire Valley \$23

Red

Maison Vincent, Languedoc \$14
Pinot Noir, Brea, California \$19
Cabernet Sauvignon, Ancient Peaks, Paso Robles \$23
Malbec, Solar Del Alma, Mendoza, Argentina '18" \$24 | \$84

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