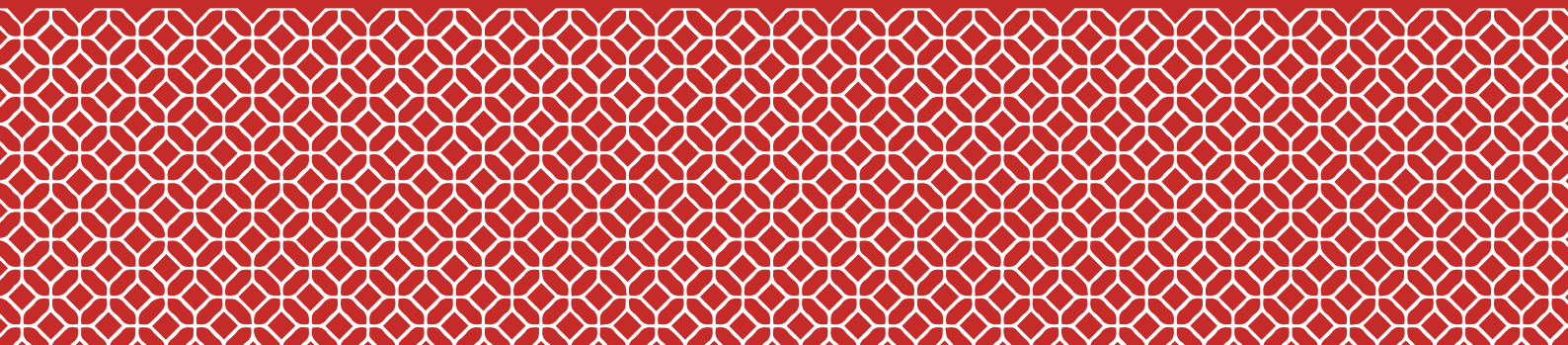




DUCK PIER





What do Blind Creek and a Chinese river from the 11th century share in common? Ducks, apparently.

The name “Duck Pier” was inspired by a Chinese poem titled “春江晚景” written by famous poet Su Shi in the 11th century. In the poem, he depicts a beautiful springtime evening scenery by a river, describing ducks as being the first to realise the returning warmth of spring to the water. Perhaps it is fate then, that during yet another sunset some thousand years later and 9,000 kilometers away, our founders observed three ducks waddling along from Blind Creek (located behind the restaurant) and settling into a large puddle of water within our carpark. The rest, as the saying goes, is history.

At Duck Pier, we pride ourselves on having a unique and original interpretation of “Modern Chinese Cuisine”. Our food encapsulates the essence of Chinese cooking from various regions in China (Beijing, Sichuan, Shanghai etc.) while also selectively drawing on elements and techniques from both other Eastern regions (e.g. Japan) as well as the West. This culminates in a refreshing dining experience where our customers get to experience a careful selection of dishes that Head Chef Li has personally curated.

Whether you’re here for our signature Peking Duck, traditional Shanghai/Sichuan food, Modern Sichuan cuisine, or Chef Li’s seasonally-changing Creative Expression Signature Dishes, we’re confident that you will not leave disappointed.



The original ducks ‘behind’ Duck Pier



北京烤鸭 (整只)  
101 Whole Peking Duck Set

## 北京烤鸭 | HOUSE SPECIAL - PEKING DUCK


### 整只 | Whole Duck Set 88

- 101** | 北京烤鸭 (整只)  
Whole Peking Duck
-  手工鸭饼 (20张)  
Steamed Handmade Pancakes (20 pcs)
- 鸭架白菜豆腐汤 或 椒盐鸭架  
Your choice of: Duck Bone Soup with Tofu and Chinese Cabbage OR  
Deep Fried Salt and Pepper Duck Frame
- 鸭丝炒豆芽  
Stir Fried Shredded Duck with Bean Sprouts

### 半只 | Half Duck Set 55

- 102** | 北京烤鸭 (半只)  
Half Peking Duck
- 手工鸭饼 (10张)  
Steamed Handmade Pancakes (10 pcs)
- 鸭架白菜豆腐汤  
Duck Bone Soup with Tofu and Chinese Cabbage
- 鸭丝炒豆芽  
Stir Fried Shredded Duck with Bean Sprouts

### 额外 | Extras

- 103** | 鸭丝炒豆芽加面  
Add Noodles 每份 (per portion)  
 12
- 104** | 手工鸭饼 (10张)  
Steamed Handmade Pancakes (10 pcs) 10
- 105** | 葱条、黄瓜条、密瓜条  
Extra Sides (Spring Onion, Cucumber & Melon) 6
- 106** | 烤鸭蘸酱  
Signature Duck Dipping Sauce 3

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

澳洲龙虾 - “芙蓉蒸蛋”  
201 Live Australian Lobster - "Steamed with Egg White"



松鼠鱼

205 Deep Fried Sweet and Sour Live  
Murray Cod Carved in Squirrel Shape

## 鲜活海鲜 | LIVE SEAFOOD

201 | 澳洲龙虾 时价  
Live Australian Lobster Seasonal Price

烹调方式: 刺身 | 姜葱面底 | 芙蓉蛋蒸 | 黑松露 | 避风塘  
Cooking Methods: Sashimi | Stir Fried with Ginger & Scallion on Noodles | Steamed with Egg White | Sautéed with Black Truffle Sauce | "Typhoon Shelter" Style - Sautéed with Garlic, Scallion & Chilli

202 | 雪花蟹 时价  
Live Snow Crab Seasonal Price

烹调方式: 鹅肝酱 | 咸蛋黄 | 瑶柱蛋白 | 姜葱 | 香辣  
Cooking Methods: Sautéed with Foie Gras Sauce | Sautéed with Salted Egg Yolk | Steamed with Dried Scallops and Egg White | Stir Fried with Ginger and Scallion | Sautéed with Hot Spicy Flavour

203 | 花鲈 时价  
Live Murray Cod Seasonal Price

204 | 盲曹 时价  
Live Barramundi Seasonal Price

烹调方式: 清蒸 | 烧椒 | 水煮 | 沸腾  
Cooking Methods: Steamed with Superior Soya Sauce | Boiled with Roasted Pepper Sauce | Sichuan Water-Boiled | Boiled in Numbing Chilli Oil & Sichuan Pepper

205 | 松鼠鱼 时价  
 Deep Fried Sweet and Sour Live Murray Cod Carved in Squirrel Shape Seasonal Price

Please inform our staff if you have any dietary requirements.

 素 Vegetarian

 辣 Spicy

 厨师推荐 Chef's Recommendation

金汤脆米大明虾

302 Tiger Prawn with Homemade Rice Krispies  
in Superior Stock



金汤狮子头

301 Braised Pork & Prawn Ball in Superior Stock

## 位上菜 | EXCLUSIVE "INDIVIDUAL SERVING" DISHES

Traditionally most dishes in Chinese Cuisine are sharing plates, however these exclusive dishes featuring premium ingredients are typically served in individual portions.

		每位 (per person)
301	金汤狮子头 Braised Pork & Prawn Ball in Superior Stock	22.8
302	金汤脆米大明虾 Tiger Prawn with Homemade Rice Krispies in Superior Stock	24.8
303	鲍汁扣澳洲鲍鱼 Braised Australian Abalone served with Broccoli and Shiitake Mushroom in Superior Abalone Sauce	32.8
304	鲍汁扣羊肚菌花胶 Braised Fish Maw and Morel Mushroom in Superior Abalone Sauce	32.8
305	鱼翅皇竹荪花胶 Braised Shark's Fin Soup (Superior Consommé with Shark's Fin, Bamboo Shoots, Morel Mushroom, Fish Maw and Dried Scallops)	34.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian

 辣 Spicy

 厨师推荐 Chef's Recommendation





虾春卷  
403 Prawn Spring Rolls



生菜包  
401 San Choy Bow



虾饺  
407 Steamed Shrimp Dumplings



叉烧酥  
404 "Char Siu" BBQ Pork Puff Pastry

## 点心 | APPETISERS

		每份 (per portion)
401	生菜包 San Choy Bow - Chinese Lettuce Wraps with Minced Pork (each)	9.8
402	 素春卷 Vegetable Spring Rolls (3 pcs)	9.8
403	虾春卷 Prawn Spring Rolls (3 pcs)	14.8
404	叉烧酥 "Char Siu" BBQ Pork Puff Pastry (3 pcs)	12.8
405	叉烧包 Steamed "Char Siu" BBQ Pork Buns (2 pcs)	8.8
406	韭菜饺 Steamed Shrimp and Chives Dumplings (3 pcs)	9.8
407	虾饺 Steamed Shrimp Dumplings (3 pcs)	9.8
408	烧卖 Steamed Pork Dim Sims (3 pcs)	9.8
409	 流沙包 Molten Salted Egg Yolk Custard Buns (2 pcs)	8.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

凉拌海蜇头  
506 Marinated Cold Jellyfish Salad










酸辣蕨根粉  
501 Hot and Sour Fern Root Noodles



本帮熏鱼  
504 Shanghai Style Smoked Fish

## 凉菜 | COLD DISHES

		每份 (per portion)
501	酸辣蕨根粉   Hot and Sour Fern Root Noodles	14.8
502	皮蛋豆腐  Chilled Tofu with Century Egg	14.8
503	冷吃牛肉  Sichuan Spicy Cold Beef Slices	18.8
504	本帮熏鱼 Shanghai Style Smoked Fish	18.8
505	葱油螺片  Sauteed Sea Whelks in Scallion Oil	18.8
506	凉拌海蜇头  Marinated Cold Jellyfish Salad	19.8
507	白切走地鸡 Boiled Free Range Chicken Slices with Ginger & Scallion Sauce	26.8
508	藤椒鸡  Sichuan Green Pepper Chicken	26.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation



意大利黑醋里脊

601 Crispy Pork Tenderloin with Italian Balsamic Vinegar Sauce

自制山水豆腐

607 Homemade Soy Bean & Egg Tofu with Superior Sauce


## 晚景创意融合菜 | SIGNATURE CULINARY CREATIONS

"Gastronomy knows no geographical or cultural boundaries. Masters of the culinary craft boldly traverse the unknown, tirelessly experimenting and attempting to create an entirely new experience for their audience - the diners." With these signature dishes, we cordially invite you to join us on a culinary adventure where you discover what happens when Sichuan meets Shanghai, Chinese encounters Japanese, East converges with West, and more...

### 肉类 | Meat Signature Creations

		每份 (per portion)
601	意大利黑醋里脊 Crispy Pork Tenderloin with Italian Balsamic Vinegar Sauce	32.8
602	日本清酒猪手煲 Pork Knuckle Stew Cooked with Japanese Saké	28.8
603	江南红烧肉 Jiangnan Style Braised Pork Belly	36.8
604	酸菜小土豆炒自制腊肉  Chef's Secret Cured Pork with Small Potatoes and Pickled Vegetables	38.8
605	晚景东坡鸡 (半/全) Signature Free Range 'Dong Po' Chicken Claypot (Half / Whole)	35.8 / 58.8

### 素食 | Vegetarian Signature Creations

606	 橙汁珍珠南瓜煲【甜】 Pumpkin Pearl Claypot with Orange Sauce [Sweet]	24.8
607	 自制山水豆腐 Homemade Soy Bean & Egg Tofu with Superior Sauce	26.8
608	 燕麦片铁棍山药【甜】 Chinese Yam Cooked with Oatmeal [Sweet]	28.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

黑椒芥末汁煎鱈鱼

613 Fried Cod on Fresh Bamboo Shoots with Black Pepper & Wasabi Sauce



奶香蛋黄焗虾球

610 Milk-flavoured Crispy Prawns with Salted Egg Yolk

## 海鲜 | Seafood Signature Creations

		每份 (per portion)
609	网红酸汤鱼  "Internet Celebrity Style" Fish in Tasty Hot and Sour Soup	32.8
610	奶香蛋黄焗虾球 Milk-flavoured Crispy Prawns with Salted Egg Yolk	38.8
611	黑松露海参炒鲜奶 Sea Cucumber Topped with Black Truffle on Bed of Fried Fresh Milk	42.8
612	锅巴上的诱惑 "Allure of the Scallops" - Pan Fried Scallops on Scorched Rice Crusts	44.8
613	黑椒芥末汁煎鳕鱼 Fried Cod on Fresh Bamboo Shoots with Black Pepper & Wasabi Sauce	52.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation



泡椒脆肚

702 Crispy Pork Tripe with Pickled Pepper



辣子鸡

803 Sichuan Style Spicy Chicken

## 家常菜 | TRADITIONAL "HOME-COOKED STYLE" DISHES

### 猪肉 | Pork

		每份 (per portion)
701	咕嚕肉 Sweet and Sour Pork	26.8
702	泡椒脆肚  Crispy Pork Tripe with Pickled Pepper	26.8
703	鱼香肉丝   Stir Fried Shredded Pork with Spicy Garlic Sauce	28.8
704	干煸肥肠  Stir Fried Pig Intestines with Chilli	32.8

### 家禽 | Poultry

801	柠檬鸡 Lemon Chicken	28.8
802	蜜糖鸡 Honey Chicken	28.8
803	辣子鸡  Sichuan Style Spicy Chicken	28.8
804	腰果鸡丁 Sautéed Diced Chicken with Cashew Nuts	28.8
805	宫保鸡丁   "Kung Pao Chicken" - Stir Fried Diced Chicken with Peanuts, Peppers and Chilli	28.8
806	双椒走地鸡  Free Range Chicken with Twin Peppers	36.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

雀巢玉菇牛柳粒

90g Sautéed Diced Beef Fillet with Shimeji Mushroom  
in Deep Fried "Nest"



## 牛肉 | Beef

		每份 (per portion)
901	黑椒牛肉 Sautéed Beef with Black Pepper Sauce	28.8
902	铁板蒙古牛肉 Sizzling Mongolian Beef on Hotplate	28.8
903	豆豉牛肉 Sautéed Beef with Black Bean Sauce	28.8
904	小炒牛肉   Sautéed Sliced Beef with Fresh Chilli	28.8
905	水煮牛肉  Sichuan Boiled Beef	28.8
906	沙爹牛肉粉丝煲 Satay Beef and Glass Noodles Casserole	32.8
907	黑椒牛柳粒 Sautéed Diced Beef Fillet with Black Pepper Sauce	39.8
908	蒜香牛柳粒 Sautéed Diced Beef Fillet with Garlic	39.8
909	雀巢玉菇牛柳粒  Sautéed Diced Beef Fillet with Shimeji Mushroom in Deep Fried "Nest"	42.8
910	M9和牛粒 (烹调方式: 蒜香   黑椒) Sautéed Diced M9 Grade Wagyu Beef Fillet (Your Choice of flavour: Garlic   Black Pepper Sauce)	88.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian  辣 Spicy  厨师推荐 Chef's Recommendation

黑松露酱焗鲍鱼走地鸡  
1011 Black Truffle Abalone and Free Range Chicken



川香牛蛙  
1009 Sautéed Bullfrog with Sichuan Spices

## 海鲜 | Seafood

		每份 (per portion)
1001	油焖大明虾 (只) Braised Tiger Prawns (each) [min order: 4]	12.8
1002	水煮鱼  Sichuan Boiled Fish	32.8
1003	酸菜鱼   Sichuan Style Fish Fillets With Pickled Vegetables	32.8
1004	椒盐虾球 Salt and Pepper Crispy Prawns	35.8
1005	腰果炒虾球 Sautéed Prawns with Cashew Nuts	35.8
1006	蟹粉虾球 Sautéed Prawns with Crab Meat	38.8
1007	椒盐带子 Salt and Pepper Scallops	42.8
1008	鹅肝酱炒带子  Stir Fried Scallops with Foie Gras Sauce	44.8
1009	川香牛蛙   Sautéed Bullfrog with Sichuan Spices	68.8
1010	泡椒牛蛙  Sautéed Bullfrog with Pickled Peppers	68.8
1011	黑松露酱焗鲍鱼走地鸡  Black Truffle Abalone and Free Range Chicken	68.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian

 辣 Spicy

 厨师推荐 Chef's Recommendation

鹅肝酱珍珠菇  
1108 Foie Gras Baked Mushroom



上汤玉菇菠菜  
1101 Braised Shimeji Mushroom and Spinach in Superior Sauce



## 素食 | Vegetable Dishes

		每份 (per portion)
1101	上汤玉菇菠菜 Braised Shimeji Mushroom and Spinach in Superior Sauce	24.8
1102	手撕包菜 Special Stir Fried Chinese Cabbage	22.8
1103	鱼香茄子  Sautéed Eggplant with Spicy Garlic and Chilli Sauce	22.8
1104	 酸辣大白菜  Hot and Sour Chinese Cabbage	22.8
1105	 麻婆豆腐  'Mapo Tofu' - Stir Fried Tofu in Hot Sichuan Pepper Meat Sauce	22.8
1106	 有机花菜炒腊肠 Organic Cauliflower Stir Fried with Sliced Chinese Sausage	26.8
1107	 咸蛋黄珍珠菇 Salted Egg Yolk Baked Mushroom	28.8
1108	鹅肝酱珍珠菇 Foie Gras Baked Mushroom	28.8
1109	 芥兰 (烹调方式: 清炒   炆炒   蒜蓉   蚝油) Stir Fried Chinese Broccoli (Your Choice of flavour: Original   Garlic, Chilli & Pepper   Minced Garlic   Oyster Sauce)	24.8

Please inform our staff if you have any dietary requirements.



 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation





洪湖藕片汤  
1204 Lotus Root Pork Rib Soup

## 汤品 | SOUP

		每位 (per person)	大份 (4+ servings)
1201	鸡茸粟米汤 Sweet Corn and Minced Chicken Soup	8.8	32.8
1202	酸辣汤  Hot and Sour Soup	8.8	32.8
1203	青瓜皮蛋汤 Cucumber and Century Egg Soup	8.8	32.8
1204	洪湖藕片汤  Lotus Root Pork Rib Soup	12.8	48.8
1205	蟹肉羹 Crabmeat Soup	14.8	54.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation



上海外婆炒饭  
1303 Shanghai "Grandma" Fried Rice




川味小面  
1401 Sichuan Style Noodles

## 主食 | STAPLES

### 米饭 | Rice

		每份 (per portion)
1301	蒸米饭 Bowl of Steamed Rice	3.5
1302	扬州炒饭 Yangzhou Fried Rice	18.8
1303	上海外婆炒饭 Shanghai "Grandma" Fried Rice	22.8
1304	瑶柱蛋白炒饭 Dried Scallops and Egg White Fried Rice	22.8
1305	咸蛋黄大虾炒饭 Salted Egg Yolk and Prawns Fried Rice	22.8
1306	黑松露海鲜炒饭 Black Truffle Seafood Fried Rice	34.8

### 面类 | Noodles

1401	川味小面  Sichuan Style Noodles	14.8
1402	上海葱油拌面 Shanghai Style Scallion Oil Noodles	14.8
1403	牛肉炒面 Stir Fried Beef Noodles	18.8
1404	海鲜炒面 Stir Fried Seafood Noodles	24.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

自制冰粉  
1501 Homemade Ice Jelly



炸馒头  
1503 Fried "Mantou" Buns with  
Condensed Milk



红糖糍粑  
1504 Glutinous Rice Cakes with Brown Sugar

## 甜品 | DESSERTS

		每份 (per portion)
1501	自制冰粉 Homemade Ice Jelly	8.8
1502	豆沙窝饼 Red Bean Paste Pancakes	12.8
1503	炸馒头 Fried "Mantou" Buns with Condensed Milk	12.8
1504	红糖糍粑 Glutinous Rice Cakes with Brown Sugar	16.8
1505	酒酿圆子 Mini Rice Balls in Sweet Rice Wine (1 serve / Large: 8-10 serves)	4.8 / 22.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian    辣 Spicy    厨师推荐 Chef's Recommendation

## 午餐盒饭 | 'LUNCH BOXES' (AVAILABLE FOR LUNCH ONLY)

Available for lunch only (excluding weekends & public holidays), these 'lunch boxes' contain a more compact version of the corresponding dishes in the full menu, and come served on rice.

		每份 (per portion)
1601	咕鲁肉饭 Sweet and Sour Pork on Rice	16.8
1602	鱼香肉丝饭   Stir Fried Shredded Pork with Spicy Garlic Sauce on Rice	16.8
1603	柠檬鸡饭 Lemon Chicken on Rice	16.8
1604	蜜糖鸡饭 Honey Chicken on Rice	16.8
1605	腰果鸡丁饭 Sautéed Diced Chicken with Cashew Nuts on Rice	16.8
1606	宫保鸡丁饭   "Kung Pao Chicken" on Rice	16.8
1607	时菜鸡肉饭 Mixed Vegetables and Chicken on Rice	16.8
1608	黑椒牛肉饭 Sautéed Beef with Black Pepper Sauce on Rice	16.8
1609	蒙古牛肉饭  Mongolian Beef on Rice	16.8
1610	豆豉牛肉饭 Sautéed Beef with Black Bean Sauce on Rice	16.8
1611	小炒牛肉饭  Sautéed Sliced Beef with Fresh Chilli on Rice	16.8
1612	水煮牛肉饭  Sichuan Boiled Beef on Rice	16.8
1613	沙爹牛肉饭 Sautéed Beef with Satay Sauce on Rice	16.8
1614	时菜牛肉饭 Mixed Vegetables and Beef on Rice	16.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian  辣 Spicy  厨师推荐 Chef's Recommendation

		每份 (per portion)
1615	水煮鱼饭  Sichuan Boiled Fish on Rice	18.8
1616	 酸菜鱼饭  Sichuan Style Fish Fillets with Pickled Vegetables on Rice	18.8
1617	椒盐虾球饭 Salt and Pepper Crispy Prawns on Rice	18.8
1618	腰果炒虾球饭 Sautéed Prawns with Cashew Nuts on Rice	18.8
1619	鱼香茄子饭  Sautéed Eggplant with Spicy Garlic & Chilli on Rice	14.8
1620	 麻婆豆腐饭  'Mapo' Tofu - Stir Fried Tofu in Hot Sichuan Pepper Meat Sauce on Rice	14.8

Please inform our staff if you have any dietary requirements.

 素 Vegetarian     辣 Spicy     厨师推荐 Chef's Recommendation