

# EATER

## See the Menu for DaDong, the Michelin-Starred Roast Duck Chain Landing in NYC

The China-based company opens near Bryant Park in December

by **Serena Dai** | Oct 11, 2017, 3:20pm EDT



One of Beijing's most acclaimed roast duck chains **DaDong** starts serving its signature dishes in New York City on December 11 — and reservations [are live now](#).

The restaurant's [multi-level New York location](#), located at 3 Bryant Park at 42nd Street, will be serving the flagship duck for \$98, enough for at least four people. Half a duck costs \$58. Either way, it's accompanied by pancakes and sauces, and for \$42 additional dollars, diners can add a caviar supplement. They're clearly aiming for a higher end of dining; by comparison, a whole duck at Peking Duck House [costs \\$56](#).

A menu for the New York location shows that several other "signature" dishes will be on deck here. The outpost will serve appetizers such as cherry foie gras, geoduck clam

fillets, and sweet and sour pork ribs. Entrees range from a steamed king crab with egg whites and Shao Xing rice wine to black pepper wagu cutlets with dried chiles. See the full menu below.

Chef **Dong Zhenxiang** has been eyeing new locations for his chain for years. Like the other locations, this one will be on the finer end of dining. Many of the chef's other outposts [have Michelin Stars](#), gaining acclaim for both the duck and dishes like braised sea cucumber. DaDong has more than a dozen locations already, though they're all in China.

The first U.S. location will be a sprawling affair, with room for more than 400 people in the space. It will feature both a dining room, an outdoor terrace, and a lounge. Stay tuned for more.

### DA DONG

● DaDong Signature Dish ● Spicy ● Vegetarian  
 \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 PHOTOS FOR REFERENCE ONLY

#### ROAST DUCK

- 大董“福寿”烤鸭 DaDong "FuShou" Roast Duck ● \$98 (whole) / \$58 (half)  
Served with Sugar Pancakes, Cabbage Sesame Sauce and Special Sauces
- 顶级北京片皮鸭 \$10, Kolaga Caviar \* Supplement \$62

#### COLD DISHES

- 脆皮填鸭片皮鸭 Goodluck Clam \* Fillets ● \$39  
Kolaga Caviar \* Green Sichuan Peppercorn
- 北京填鸭片皮鸭 Smoked Salmon \* ● \$22  
Sliced Avocado with Traditional Chinese Chili Sauce
- 五福拼盘 Fresh Oyster \* Dual Flavors ● \$32  
Kolaga Caviar \* Green Apple Flavors, Balsamic and Marinated Peach
- 凉拌翡翠鲜贝 Scornish Langoustine \* Sashimi \$38
- 樱桃甜虾 Cherry Foie Gras ● \$20
- 川味口水鸡 Chilled Spicy Chicken Sichuan Style ● \$38  
With Sesame and Peanut Paste
- 酱爆牛柳 Braised Beef Cubes ● \$36
- 伊比利火腿拼盘 Srilaky Rice Wrapped with Iberico Ham ● \$35
- 香煎脆皮炸子鸡 Champagne Glazed Vine Tomatoes ● \$16  
Crispy Shrimp and Salad Dressing
- 翡翠豆腐 Broad Beans with Preserved Vegetables ● \$32
- 蒜茸炒时蔬 Mashed Eggplants with Sesame Paste ● \$8  
On Crispy Wafers
- 仁菜豆腐 Chinese Cabbage Two Ways ● \$36  
Mustard and Vinegar
- 酸辣土豆丝 Spicy and Sour Cucumbers ● ● \$9

#### SOUPS

- 三鲜海味汤文蛤汤 Squid Ink Soup ● \$14  
with Tofu, Biscuits and Black Truffle
- 合时例汤 Seafood Soup in Orange Cep  
Shrimp and Water Chestnuts
- 花雕醉蟹拼盘 Wonton in Hui Diao Wine Broth  
Stuffed with Almond Shrimp's Puree
- 北京栗子汤 Hot and Sour Scallops \* Cappuccino ● \$14
- 北京栗子汤 Chilled Scallops \* Citrus Soup ● \$16
- 北京栗子汤 Lobster Soup with Blanched Goodluck Clams ● \$28

#### HOT DISHES

- 北京填鸭片皮鸭 Steamed King Crab (choice of whole or half) ● \$30P  
with Egg Whites and Shao Xing Rice Wine
- 北京填鸭片皮鸭 DaDong Braised Sea Cucumber ● \$89  
with Young Wheat Grain and Lotus
- 北京填鸭片皮鸭 Braised Sea Cucumbers with Lotus ● \$195
- 北京填鸭片皮鸭 Fresh King Crab Golden Hot Pot (choice of whole or half) ● \$30P  
Includes Choice of 2 Vegetables and 2 Starches
- 北京填鸭片皮鸭 Slow-Cooked Lobster with Saffron Rice ● \$52  
Balsamic Poach
- 北京填鸭片皮鸭 Braised Abalone with Italian Risotto ● \$38
- 北京填鸭片皮鸭 Truffle Braised Whole Abalone ● \$92  
with Chinese Iron Yarn

#### STAPLES

- 北京填鸭片皮鸭 Crystal Vegetable Buns ● ● \$12
- 北京填鸭片皮鸭 Pan-Seared Pork & Shrimp Steamed Buns ● \$4 / per  
Medium-size Piece
- 北京填鸭片皮鸭 Pan-Fried Dumpling ● \$6
- 北京填鸭片皮鸭 Steamed Dumpling Floury Rolls ● \$12
- 北京填鸭片皮鸭 Trio of Crispy Pork Rolls ● \$3
- 北京填鸭片皮鸭 Soy Beef \* Fried Rice ● \$22
- 北京填鸭片皮鸭 Wang Sauce Fried Rice ● \$14
- 北京填鸭片皮鸭 Beijing Zha Jiang Noodles ● \$18  
with Soy Bean Paste and Traditional Accompaniments
- 北京填鸭片皮鸭 Noodles with Beef \* and Pickled Cabbage ● \$14
- 北京填鸭片皮鸭 Cold Avocado Noodles ● ● \$11  
with Spicy Sichuan Sauce

#### DESSERTS

- 北京填鸭片皮鸭 Chocolate Pudding with Candied Cherries ● \$12
- 北京填鸭片皮鸭 Cookies with Ya Guang Apricot Jam ● \$12
- 北京填鸭片皮鸭 Multi-Flavored White Chocolate Shells ● \$12
- 北京填鸭片皮鸭 Five Flavor Cheese Mousse Draped in Silk ● \$10
- 北京填鸭片皮鸭 Traditional Diced Tangerine Peel Flavored Ice Cream ● \$9
- 北京填鸭片皮鸭 Traditional Glazed Caramel Apple ● \$16
- 北京填鸭片皮鸭 Traditional Beijing Snacks (choice of Four Pieces) ● \$9 / per  
choice of Four Pieces
- 北京填鸭片皮鸭 Red and Yellow Pancakes ● \$5  
with Chinese Cheese Filling

- 北京填鸭片皮鸭 Steamed Rice with Braised Abalone ● \$36  
Truffle Sauce and Chinese Iron Yarn
- 北京填鸭片皮鸭 Dry-Braised Whole Sole ● \$69  
with Blueberries, Herbs and Spices
- 北京填鸭片皮鸭 Dry-Braised Sole Fillet ● \$34  
with Blueberries, Herbs and Spices
- 北京填鸭片皮鸭 Sunset Steamed Cod Fillet ● \$21  
with Diced Hot Red Peppers
- 北京填鸭片皮鸭 Flash-Craved and Slow-Cooked Sole Fillet ● \$29  
Malayasia, Pan-Dusted and Heirloom Carrots
- 北京填鸭片皮鸭 Baked Whole Sea Bass ● \$46  
Filled with Pork Papayon and Roasted Garlic
- 北京填鸭片皮鸭 Steamed Sole Fillets ● \$25  
with Herbs and Spice Hooh
- 北京填鸭片皮鸭 Song Shu Crispy Whole Fish ● \$40  
with Sweet and Sour Sauce and Pine Nuts
- 北京填鸭片皮鸭 Sauced Spanish Red Camello Prawns ● \$22
- 北京填鸭片皮鸭 Hot and Spicy Lobster ● \$30P  
Whole Lobster with Chile
- 北京填鸭片皮鸭 DaDong King Poo Shrimp ● \$26  
Peanut, Chile and Scallions
- 北京填鸭片皮鸭 DaDong King Poo Chicken ● \$22  
Peanut, Chile and Scallions
- 北京填鸭片皮鸭 Roasted Squab with Lemongrass ● \$36
- 北京填鸭片皮鸭 Six-Fried Duck Treasures ● \$24  
Served on a Crisp Potato Nest with Pine Nuts
- 北京填鸭片皮鸭 Black Pepper Wagyu \* Rib Cakes ● ● \$34
- 北京填鸭片皮鸭 Red Chili Diced Short Rib \* ● \$30
- 北京填鸭片皮鸭 See Sole and Lime Seared Wagyu Beef \* ● \$26
- 北京填鸭片皮鸭 Seared Wagyu Beef \* ● \$18  
with Preserved Soybean Vegetables
- 北京填鸭片皮鸭 Stirling Steed Short Rib \* ● \$28  
with Shiitake