

大董

大董 DADONG



"This cozy, hospitable island is a beautiful location to showcase my contemporary Chinese cuisine to discerning international diners"



大董

Having been working in the catering industry for 30 years, Dong Zhenxiang has conducted painstaking research on the basic theory of Chinese cooking and systematically learned Shandong cuisine, Cantonese cuisine, Sichuan cuisine, Jiangsu cuisine and Western cuisine knowledge, absorbing all advantages and forming the unique features of Da Dong. His classic, traditional and modern fashion has become the symbol of Chinese cooking technique.

In his view, modern Chinese cooking should be the mix of art, science, culture and delicious food. Deliciousness is the most basic level, culture reflects the unique personality of cuisine and national characteristics, nutritional science makes people healthy and artistic property could convey the art of food.

As a result, he put forward Da Dong Artistic Conception of Chinese Cuisine and then Da Dong Roast Duck Restaurant has become the representative of artistic Chinese cooking by its products styles.

With the business philosophy of "culture, values and fashion" and the products philosophy of "healthy, delicious and personalized", Da Dong has become the banner of Chinese catering industry by leading the fashion of modern Chinese cuisine.





Starters

红油小肉肉

Slow braised beef shank served in spicy Sichuan dressing

麻酱茄泥

Chopped eggplant salad seasoned with sesame paste
served on a crispy wafer

凉拌土豆丝

A Beijing favorite - Chinese shredded potato salad

口水鸡

Da Dongs Sichuan style spicy chicken

冲菜牛肉

Seared Wagyu beef with spring onion salsa & mustard

汤

Soups

酸辣汤

Da Dong's Hot & Sour Soup







主菜

Main dishes

麻辣龙虾

Wok tossed hot & spicy Maldivian lobster

葱爆牛肉

Wok seared Wagu beef with leek & Basil

宫保虾

Kung Pao King Prawn, Da Dong Style

鱼炖豆腐

Braised freshly caught reef fish with tofu, soy & rice wine

xo 酱鱼片泡飞饼

Maldivian reef fish with XO sauce & crispy pancake





鸡蛋炸酱面

Traditional Peking noodles
finished with a slow cooked bean paste

书皮肉饼

Da Dong's classic home style crispy beef, onion & leek pancake

火锅 Hot Pot

董氏马尔代夫海鲜火锅

Da Dong Maldivian Seafood Hot Pot

甜品

Desserts

沙琪玛

Mocha caramel classic Beijing treats

拔丝苹果

Crispy toffee apple with vanilla ice-cream







个人荣誉
Personal Awards

1981年参加餐饮工作
1981 Joined catering work

1988 年第一届“京龙杯”烹饪大赛,获得“京龙杯”金奖
1988 Gold Prize of the first “Jinglong Cup” cooking contest

1999年第四届全国烹饪大赛,获得热菜“冷菜双金牌”

1999 Gold Prize for Hot Dishes and Cold Dishes of the Fourth National Cooking Competition

2000年第三届世界烹饪大赛,获热菜金牌
2000 Gold Prize for Hot Dishes of the Third World Cuisine Contest

2007年两度受西班牙大使馆之邀参加
“西班牙国际美食大会”,并获得“世界上最好的厨师”称号
2007 Invited by the Spanish Embassy to participate in “Spanish International Cuisine Festival” twice and won the title of “World Best Cook”.

2008年与陈凯歌”李连杰等众多人士共获Time Out “城市英雄”荣誉称号
2008 Won the title of City Hero by Time Out together with Chen Kaige and Jet Li etc.

2009年以其个人卓越的影响力,参加在东京举办的第一届世界烹饪大会”
2009 With personal influence, participated in the First World Cooking Conference held in Tokyo.

2009年因其卓越的领导力和独特的个人魅力及其“大董中国意境菜”的创立等因素获得了中国餐饮权威杂志《美食与美酒》首届“中国餐饮名人堂——卓越成就奖”
2009 Due to his excellent leadership and unique personal charm and Da Dong Artistic Cuisine, Won the Excellent Achievement Award of the first China Food Fame Hall by “Food and Wine”


大華



JA Manafaru
2062, Haa Alifu Atoll,
Republic of Maldives
Tel: +960 650 045 6
E-mail: reservations.manafaru@jaresorts.com

jaresortshotels.com

 /Manafaru

 @JAManafaru_Maldives