

DIM SUM LIBRARY



Signature dish





Spicy

另加一服務費 All prices are subject to 10% service charge

廚師推介 CHEF'S RECOMMENDED



-   黑椒和牛酥 HK\$96 for 3pcs
Wagyu beef puff with black pepper
- 海膽蟹肉春卷 HK\$108 for 4pcs
King crab & sea urchin spring roll
- 薑蔥龍蝦包 HK\$96 for 3pcs
Ginger lobster bao with spring onion
-   擔擔湯包 HK\$88 for 3pcs
Dan dan xiaolong bao
- 黑松露蝦餃 HK\$78 for 3pcs
Black truffle har gau - shrimp dumpling
-  白飯魚春卷 HK\$88 for 3pcs
Chinese noodlefish & century egg spring roll
-  雲南黑菌手撕脆皮雞 HK\$450 whole
HK\$248 half
Yunnan black truffle crispy-skin chicken
-  青芥末蒜香A4和牛粒 HK\$388
Wok-tossed A4 wagyu beef with wasabi & garlic sauce
-  魚香脆茄子 HK\$148
Crispy aubergine tossed with salted fish, sakura shrimp & minced pork
- 鵝肝桂花燻糖心蛋 HK\$130 for 2pcs
Seared foie gras with osmanthus-smoked coddled eggs
- 蟠絲蒜香帶子皇 HK\$178 for 2pcs
Steamed scallops with garlic and vermicelli
- 花膠響螺牛肝菌燉土雞湯 (位上/ per person) HK\$168
Double boiled free-range chicken soup with fish maw, conch and porcini mushrooms
製作需時25分鐘 Preparation time approx 25 minutes

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點心 DIM SUM

-  胡椒海皇灌湯餃 (位上/ per person) HK\$92
Seafood dumpling in white pepper lobster broth
製作需時30分鐘 Preparation time approx 30 minutes
- 蔥香海參餃 HK\$98 for 3pcs
Sea cucumber dumpling with infused scallion oil
- 雞縱菌帶子餃 HK\$88 for 3pcs
Scallop & Yunnan termite mushroom dumpling
- 巴馬火腿蘿蔔糕 HK\$92 for 3pcs
Pan-fried turnip cake with crispy Parma ham
- 鵝肝芋角 HK\$78 for 3pcs
Deep-fried taro puff with foie gras
-  黑炭魚香咸水角 HK\$85 for 3pcs
Yu xiang crispy pork dumpling
-  黑蒜燒賣 HK\$88 for 4pcs
Black garlic siu mai - pork & shrimp dumpling
- 水晶蝦餃 HK\$75 for 3pcs
Crystal har gau - shrimp dumpling
- 叉燒包 HK\$68 for 3pcs
Steamed barbecue pork bao
- 灌湯小籠包 HK\$78 for 3pcs
Traditional xiao long bao

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腸粉 CHEUNG FUN



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|---|---|--------|
| | 香葱黑毛豬腸粉
Roasted Iberico pork with spring onion & coriander | HK\$92 |
| | 紫椰菜脆腸粉
Crispy purple cabbage | HK\$92 |
|  | 秘製牛肉腸粉
Beef cheung fan with homemade spicy sweet sauce | HK\$92 |
| | 原隻蝦皇腸粉
Prawn with chives | HK\$92 |
|  | 花枝響鈴炸兩腸粉
Crispy bean curd with prawn and squid mousse | HK\$92 |

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精選 A LA CARTE

-  藤椒蒸黑鱈魚 HK\$268
Steamed Alaskan black cod fillets with
Chinese chives and Sichuan pepper
- 鴛鴦菠蘿咕嚕肉 HK\$238
Sweet and sour pork
-  A4和牛麻婆豆腐 HK\$198
Mapo tofu served with diced A4 wagyu beef
- 鮮蟹肉米皇黃花魚 HK\$128
Braised yellow croaker with fresh crab meat in milled rice broth
- 煙燻馬友魚 HK\$198
Smoked threadfin fish
- 茶樹菇醬蘆筍炒元貝 HK\$248
Stir-fried scallops with asparagus and poplar mushrooms
-  辣椒小炒煙燻臘肉 HK\$238
Stir-fried smoked bacon with mixed chili
-  撈汁花甲 HK\$188
Cold braised clams with mixed seafood sauce
- 法蔥樟茶鴨 HK\$168
Smoked duck with French spring onion

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粉麵飯 RICE/NOODLES

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|  | 石鍋葱香鵝肝和牛炒飯
Foie gras & wagyu beef fried rice in stone pot | HK\$278 |
|  | 黑松露鮑魚燒飯
Braised rice with black truffle and abalone | HK\$268 |
| | 沙窩韭菜菜脯炒飯
Preserved vegetable fried rice with Chinese leek and minced pork | HK\$198 |
| | 蟹肉泡飯 (位上/ per person)
Soak cooked rice in soup with Alaskan crab meat & minced pork | HK\$128 |
|  | 乾炒和牛河
Wok-fried flat rice noodles with wagyu beef | HK\$288 |
| | 蝦球炆伊麵
Soy-braised E-fu noodles with prawns | HK\$208 |
|  | 星洲黑豚叉燒炒米粉
Singaporean fried vermicelli with Iberico pork char siu & shrimp | HK\$198 |
|  | 家鄉炒粉絲
Stir-fried vermicelli with shrimp minced pork and bean sprouts | HK\$188 |
|  | 慢煮麵醬和牛面頰湯河
Wagyu beef cheek with soy bean paste and rice noodles in soup | HK\$168 |
| | 石鍋魚湯日本稻庭烏冬
Diced sea bass with Inariwa udon in stone pot | HK\$178 |
|  | 上海燻蛋擔擔麵
Dan dan pork noodles in soup with Shanghainese coddled egg & sakura shrimp | HK\$128 |
| | 葱香雞肉濃湯拉麵
Hand-pulled noodles in soup with chicken and spring onion | HK\$128 |



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素食 VEGETARIAN

-  紅菜頭野菌餃
Wild mushroom & beetroot dumpling HK\$78 for 3pcs
- 松茸冬菇包
Steamed matsutake mushroom bao HK\$78 for 3pcs
- 紅燒豆腐
Braised bean curd with vegetarian oyster sauce HK\$168
-  法邊豆脆茄子
Crispy aubergine tossed with diced string beans HK\$148
- 陳皮蕃茄
Tomato with tangerine peel HK\$78
- 紫椰菜脆腸粉
Crispy purple cabbage cheung fun HK\$92
- 黑松露繡球菌
Cauliflower fungus mixed with black truffle HK\$148
-  薑汁芥蘭
Wok-tossed kai lan with ginger HK\$148
- 手拍蒜炒時令蔬菜
Stir-fried seasonal vegetables with garlic HK\$128
- 松露菜粒蛋白炒飯
Egg white fried rice with black truffle & vegetables HK\$208
-  雲南雞縱菌炆伊麵
Braised E-fu noodles with Yunnan termite mushrooms HK\$198

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蔬菜 VEGETABLES

- 花膠魚湯津白 HK\$168
Shanghai cabbage and fish maw in fish broth
-   乾燒法邊豆 HK\$138
Stir-fried French beans with pork and sakura shrimp
- 上湯時令蔬菜 HK\$128
Seasonal vegetables in superior broth
- 蝦片魚湯燴勝瓜 HK\$128
Steamed prawns and loofah in fish broth
-  石燒大澳蝦醬唐生菜 HK\$128
Pork, lettuce & sakura shrimp with Tai O
prawn paste in a stone pot
Prawn paste is locally produced in a traditional stilted fishing village



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甜品 DESSERTS

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|---|---|-----------------|
| | 香芒流心脆杏卷
Lava mango & almond roll | HK\$65 for 3pcs |
|  | 流心海鹽焦糖朱古力糯米糍
Lava sea salt caramel chocolate mochi | HK\$65 for 3pcs |
| | 懷舊迷你蛋撻
Classic egg tarts | HK\$65 for 3pcs |
| | 茉莉咖啡千層凍
Jasmine & coffee layered pudding | HK\$65 for 3pcs |
|  | 烏釀蛋
Oolong crème brulee | HK\$65 |
| | 楊枝甘露雪糕
Pomelo & mango ice cream | HK\$58 |
| | 開心果雪糕
Pistachio ice cream | HK\$58 |
| | 豆腐雪糕
Tofu ice cream | HK\$58 |
| | 甜品拼盤
Dim Sum Library dessert platter | HK\$85 |



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