




DIMSUM  
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## 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
- 薑葱龍蝦包 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
- 鮑汁扒原隻花膠筒 HK\$148  
Pan-fried whole fish maw with abalone sauce
- 紅燜20頭塘心極品南非鮑 HK\$498  
Stewed abalone with Chinese lettuce and abalone sauce  
製作需時25分鐘 Preparation time approx 25 minutes
- 蟠絲蒜香帶子皇 HK\$178 for 2pcs  
Steamed scallops with garlic and vermicelli
- 花膠響螺羊肚菌燉土雞湯 (位上/ per person) HK\$188  
Double boiled free-range chicken soup with fish maw, conch and morel mushrooms  
製作需時25分鐘 Preparation time approx 25 minutes
- 香芒流心脆杏卷 HK\$65 for 3pcs  
Lava mango & almond roll
-  流心海鹽焦糖朱古力糯米糍 HK\$65 for 3pcs  
Lava sea salt caramel chocolate mochi


 Signature dish  Spicy



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

## 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
- 龍蝦千絲酥 HK\$98 for 3pcs  
Crispy & spicy lobster puff with olive vegetables sauce
-  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

## 腸粉 CHEUNG FUN



- 香蔥黑毛豬腸粉 HK\$92  
Roasted Iberico pork with spring onion & coriander
- 紫椰菜脆腸粉 HK\$92  
Crispy purple cabbage
- 原隻蝦皇腸粉 HK\$92  
Prawn with chives
-  花枝響鈴炸兩腸粉 HK\$92  
Crispy bean curd with prawn and squid mousse

 Signature dish  Spicy

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## 精選 A LA CARTE

- |   |  |         |
|---|--|---------|
|    | 藤椒蒸黑鱈魚<br>Steamed Alaskan black cod fillets with Chinese chives and Sichuan pepper   | HK\$268 |
|   | 法蔥手撕雞<br>Crispy boneless chicken with Chinese chives   | HK\$248 |
|    | 鴛鴦菠蘿咕嚕肉<br>Sweet and sour pork   | HK\$238 |
|   | 黑豚肉叉燒<br>Honey-glazed Iberico pork - char siu  | HK\$188 |
|    | A4和牛麻婆豆腐<br>Mapo tofu served with diced A4 wagyu beef  | HK\$198 |
|   | 鮮蟹肉米皇黃花魚<br>Braised yellow croaker with fresh crab meat in milled rice broth   | HK\$128 |
|   | 煙燻馬友魚<br>Smoked threadfin fish   | HK\$198 |
|   | 茶樹菇醬蘆筍炒元貝<br>Stir-fried scallops with asparagus and poplar mushrooms   | HK\$248 |
|  | 海鮮遼蓼豆腐煲<br>Braised seafood with dried teatfish and bean curd in clay pot   | HK\$298 |
|  | 椒鹽長腳蟹<br>Fried Alaskan king crab with salt and pepper  | HK\$298 |
|  | 辣椒小炒煙燻臘肉<br>Stir-fried smoked bacon with mixed chili   | HK\$238 |
|  | 撈汁花甲<br>Cold braised clams with mixed seafood sauce  | HK\$188 |
|   | 法蔥樟茶鴨<br>Smoked duck with French spring onion  | HK\$168 |
|   | 姬蟲茸花膠響螺燉老雞 (位上/ per person)<br>Double-boiled free-range chicken soup with fish maw, conch, and blaze mushroom<br>製作需時25分鐘 Preparation time approx 25 minutes | HK\$208 |

 Signature dish  Spicy



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## 飯 RICE

-  石鍋葱香鵝肝和牛炒飯 HK\$278  
Foie gras & wagyu beef fried rice in stone pot
-  黑松露鮑魚燒飯 HK\$268  
Braised rice with black truffle and abalone
- 沙窩韭菜菜脯炒飯 HK\$198  
Preserved vegetable fried rice with Chinese leek and minced pork
- 蟹肉泡飯 (位上/ per person) HK\$128  
Soak cooked rice in soup with Alaskan crab meat

## 粉麵 NOODLE

-  乾炒和牛河 HK\$288  
Wok-fried flat rice noodles with wagyu beef
- 蝦球炆伊麵 HK\$208  
Soy-braised E-fu noodles with prawns
-  星洲黑豚叉燒炒米粉 HK\$198  
Singaporean fried vermicelli with Iberico pork char siu & shrimp
-  慢煮麵醬和牛面頰湯河 HK\$168  
Wagyu beef cheek with soy bean paste and rice noodles in soup
- 石鍋魚湯日本稻庭烏冬 HK\$178  
Diced sea bass with Inariwa udon in stone pot
-  上海燻蛋擔擔麵 HK\$128  
Dan dan pork noodles in soup with Shanghainese coddled egg & sakura shrimp
- 葱香雞肉濃湯拉麵 HK\$128  
Hand-pulled noodles in soup with chicken and spring onion
- 鮑汁海參撈淮山麵 HK\$178  
Tossed yam noodles with sea cucumber and abalone sauce



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## 素食 VEGETARIAN



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

## 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

## 甜品 DESSERTS

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

 Signature dish  Spicy

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