

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

Wagyu beef puff with black pepper

HK\$96 for 3pcs

海膽蟹肉春卷

King crab & sea urchin spring roll

HK\$108 for 4pcs

薑蔥龍蝦包

Ginger lobster bao with spring onion

HK\$96 for 3pcs



擔擔湯包

Dan dan xiaolong bao

HK\$88 for 3pcs

黑松露蝦餃

Black truffle har gau - shrimp dumpling

HK\$78 for 3pcs



白飯魚春卷

Chinese noodlefish & century egg spring roll

HK\$88 for 3pcs



雲南黑菌手撕脆皮雞

Yunnan black truffle crispy-skin chicken

HK\$450 whole
HK\$248 half



青芥末蒜香A4和牛粒

Wok-tossed A4 wagyu beef with wasabi & garlic sauce

HK\$438



魚香脆茄子

Crispy aubergine tossed with salted fish, sakura shrimp & minced pork

HK\$148

鵝肝桂花燻糖心蛋

Seared foie gras with osmanthus-smoked coddled eggs

HK\$130 for 2pcs

蟲絲蒜香帶子皇

Steamed scallops with garlic and vermicelli

HK\$178 for 2pcs

花膠響螺牛肝菌燉土雞湯 (位上/ per person)

Double boiled free-range chicken soup with fish maw, conch and porcini mushrooms

HK\$168

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

香葱黑毛豬腸粉 HK\$92
Roasted Iberico pork with spring onion & coriander

紫椰菜脆腸粉 HK\$92
Crispy purple cabbage

 秘製牛肉腸粉 HK\$92
Beef cheung fan with homemade spicy sweet sauce

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



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精選 A LA CARTE

 藤椒蒸黑鱈魚 HK\$278
Steamed Alaskan black cod fillets with
Chinese chives and Sichuan pepper

鴛鴦菠蘿咕嚕肉 HK\$248
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

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|---|--|-----------------|
|  | 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

	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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