

DIM SUM  
LIBRARY

## 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
- 鮑汁扒原隻花膠筒  
Pan-fried whole fish maw with abalone sauce HK\$188
- 紅燜20頭塘心極品南非鮑  
Stewed abalone with Chinese lettuce and abalone sauce HK\$498  
製作需時25分鐘 Preparation time approx 25 minutes
- 蟠絲蒜香帶子皇  
Steamed scallops with garlic and vermicelli HK\$178 for 2pcs
- 花膠響螺羊肚菌燉土雞湯 (位上/ per person)  
Double boiled free-range chicken soup with fish maw, conch and morel mushrooms HK\$188  
製作需時25分鐘 Preparation time approx 25 minutes
- 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



Signature dish



Spicy

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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
-  雞樅菌帶子餃 HK\$88 for 3pcs  
Scallop & Yunnan termite mushroom dumpling
- 龍蝦千絲酥 HK\$138 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



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## 精選 A LA CARTE

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|                                                                                        | 藤椒蒸黑鱈魚<br>Steamed Alaskan black cod fillets with Chinese chives and Sichuan pepper                                                                           | HK\$278 |
|                                                                                                                                                                         | 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\$248 |
|                                                                                                                                                                         | 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 |



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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
- 蔥香雞肉濃湯拉麵 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

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

## 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



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