

DIM. SUM
LIBRARY

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
Hokkaido 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

龍蝦撻 HK\$108 for 3pcs
Baked lobster tart

雲南黑菌手撕脆皮雞 HK\$450 whole
Yunnan black truffle crispy-skin chicken HK\$248 half

青芥末蒜香M9和牛粒 HK\$388
Wok-tossed M9 wagyu beef with wasabi & garlic sauce

魚香脆茄子 HK\$148
Crispy aubergine tossed with salted fish & sakura shrimp

避風塘軟殼蟹 HK\$238
Deep-fried soft-shell crab with chilli and garlic

鵝肝桂花燻糖心蛋 HK\$130 for 2 pcs
Seared foie gras with osmanthus-smoked coddled eggs

蟠絲蒜香帶子皇 HK\$178 for 2pcs
Steamed Hokkaido scallops with garlic

花膠響螺牛肝菌燉土雞湯 HK\$198 per serving
Double boiled free-range chicken soup with fish maw,
conch and porcini mushrooms

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

點心

DIM SUM

胡椒海皇灌湯餃 製作需時30分鐘 HK\$92 per serving
Seafood dumpling in white pepper lobster broth
Preparation time approx 30 minutes

剝椒墨魚餃 HK\$88 for 3pcs
Cuttlefish dumplings with chopped chilli pepper

珍珠帶子餃 HK\$82 for 3pcs
Pearl scallop & shrimp dumpling

椒蜆蜂巢芋角 HK\$80 for 3pcs
Deep-fried clam & taro puff with black bean 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

皮蛋帶子腸粉 HK\$92
Scallop & century egg

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 & squid mousse

精選

A LA CARTE

- 藤椒蒸黑鱈魚 HK\$288
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper
- 法蔥手撕雞 HK\$248
Crispy boneless chicken with Chinese chives
- 辣子羊 HK\$298
Fried lamb fillet with chilli
- 黑豚肉叉燒 HK\$238
Honey-glazed Iberico pork - char siu
- M9和牛麻婆豆腐 HK\$198
Mapo tofu served with diced M9 wagyu beef
- 惹味鱈魚鍋 HK\$268
Baked Alaskan black cod fillet in stone pot
- 狀元紅蒸馬友 HK\$198
Steamed threadfin fish with Shaoxing wine
- 香芒蝦球 HK\$228
Fried prawns with mango mayo
- 貴州煙筍和牛肋 HK\$368
Braised wagyu boneless beef ribs with smoked Guizhou bamboo shoots
- 濃湯花膠雞 HK\$348
Boiled chicken and fish maw in chicken broth
- 塔香米椒和牛肉 HK\$248
Stir-fried wagyu beef with rice, pepper and basil
- 香煎生蠔餅 HK\$178
Pan-fried oyster cake
- 酸菜龍躉 HK\$298
Boiled giant grouper with chilli pepper, pickled cabbage and spring onion

飯

RICE

- 石鍋蔥香鵝肝和牛炒飯 HK\$278
Foie gras & wagyu beef fried rice in stone pot
- 鹹魚帶子炒飯 HK\$208
Scallop fried rice with salted fish
- 頭抽海鮮粒炒飯 HK\$218
Fried rice with seafood and premium soy sauce

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
- 巴馬火腿雪菜炆龍鳳米 HK\$198
Braised rice noodles and vermicelli with Parma ham
- 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

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 string beans
- 木魚花鍋塌豆腐 HK\$98
Pan-fried bean curd with vegetarian dashi
- 紫椰菜脆腸粉 HK\$92
Crispy purple cabbage cheung fun
- 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
- 薑蔥撈麵 HK\$148
Tossed noodles with ginger & spring onion
- 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
- 乾燒四季豆 HK\$128
Stir-fried string beans with pork & 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
- 腰果乳凍 HK\$65
Cashew panna cotta
- 烏濃蛋 HK\$65
Oolong crème brulee
- 楊枝甘露雪糕 HK\$65
Pomelo & mango ice cream
- 有機紅豆雪糕 HK\$65
Organic adzuki bean ice cream
- 豆腐雪糕 HK\$65
Tofu ice cream

