

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
- 龍蝦撻  
Baked lobster tart HK\$108 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M9和牛粒  
Wok-tossed M9 wagyu beef with wasabi & garlic sauce HK\$388
- 魚香脆茄子  
Crispy aubergine tossed with salted fish & sakura shrimp HK\$148
- 避風塘軟殼蟹  
Deep-fried soft-shell crab with chilli and garlic HK\$238
- 鵝肝桂花燻糖心蛋  
Seared foie gras with osmanthus-smoked coddled eggs HK\$130 for 2 pcs
- 蟠絲蒜香帶子皇  
Steamed scallops with garlic and vermicelli HK\$178 for 2pcs
- 花膠響螺牛肝菌燉土雞湯  
Double boiled free-range chicken soup with fish maw,  
conch and porcini mushrooms HK\$198 per serving
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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

## 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\$82 for 3pcs  
Cuttlefish & chilli dumpling

胭脂帶子餃 HK\$82 for 3pcs  
Scallop & beetroot dumpling

椒蜆蜂巢芋角 HK\$75 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

羽衣甘藍星班腸粉 HK\$108  
Kale & grouper

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\$268  
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\$188  
Steamed threadfin fish with Shaoxing wine
- 茶樹菇醬蘆筍炒元貝 HK\$248  
Stir-fried scallops with asparagus and poplar mushrooms
- 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\$328  
Boiled chicken and fish maw in chicken broth
- 塔香米椒和牛肉 HK\$248  
Stir-fried wagyu beef with crispy rice, pepper and basil
- 小棠菜蝦方 HK\$168  
Deep-fried cabbage with prawn mousse
- 爆魚 HK\$268  
Smoked Mandarin fish with aged vinegar

## 飯

### RISE

- 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
- 家鄉炒粉絲 HK\$188  
Stir-fried vermicelli with minced pork and bean sprouts
- 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
- 盤龍茄子 HK\$138  
Steamed dragon eggplant with homemade  
sweet chilli sauce
- 黑松露脆玉子 HK\$148  
Crispy tamago tofu with black truffle
- 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
- 雲南雞樅菌炆伊麵 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
- 開心果乳凍 HK\$65  
Pistachio panna cotta
- 烏濃蛋 HK\$65  
Oolong crème brulee
- 楊枝甘露雪糕 HK\$58  
Pomelo & mango ice cream
- 有機紅豆雪糕 HK\$58  
Organic red bean ice cream
- 豆腐雪糕 HK\$58  
Tofu ice cream





