

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

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	
巴馬火腿蘿蔔糕	HK\$92 for 3pcs
Pan-fried turnip cake with crispy Parma ham	
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

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|---|--------|
| 香葱黑毛豬腸粉<br>Roasted Iberico pork with spring onion & coriander | HK\$92 |
| 紫椰菜脆腸粉<br>Crispy purple cabbage                               | HK\$92 |
| 皮蛋帶子腸粉<br>Scallop & century egg                               | HK\$92 |
| 原隻蝦皇腸粉<br>Prawn with chives                                   | HK\$92 |
| 花枝響鈴炸兩腸粉<br>Crispy bean curd with prawn & squid mousse        | HK\$92 |

精選

A LA CARTE

藤椒蒸黑鱈魚	HK\$288
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper	
蟠絲蒜香帶子皇	HK\$178 for 2pcs
Steamed Hokkaido scallops with garlic	
辣子羊	HK\$298
Fried lamb fillet with chilli	
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	

## 粉麵飯

### RICE/NOODLES

石鍋葱香鵝肝和牛炒飯 Foie gras & wagyu beef fried rice in stone pot	HK\$278
鹹魚帶子炒飯 Scallop fried rice with salted fish	HK\$208
頭抽海鮮粒炒飯 Fried rice with seafood and premium soy sauce	HK\$218
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
巴馬火腿雪菜炆龍鳳米 Braised rice noodles and vermicelli with Parma ham	HK\$198
慢煮麵醬和牛面頰湯河 Wagyu beef cheek with soy bean sauce 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
蔥香雞肉濃湯拉麵 Hand-pulled noodles in soup with chicken and spring onion	HK\$128

# 素食

## VEGETARIAN

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 string beans	HK\$148
木魚花鍋塌豆腐 Pan-fried bean curd with vegetarian dashi	HK\$98
紫椰菜脆腸粉 Crispy purple cabbage cheung fun	HK\$92
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
薑葱撈麵 Tossed noodles with ginger & spring onion	HK\$148
雲南雞樅菌炆伊麵 Braised E-fu noodles with Yunnan termite mushrooms	HK\$198

## 蔬菜

### VEGETABLES

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| 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 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
腰果乳凍 Cashew panna cotta	HK\$65
烏釀蛋 Oolong crème brulee	HK\$65
楊枝甘露雪糕 Pomelo & mango ice cream	HK\$65
有機紅豆雪糕 Organic adzuki bean ice cream	HK\$65
豆腐雪糕 Tofu ice cream	HK\$65





