

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

香葱黑毛豬腸粉 Roasted Iberico pork with spring onion & coriander	HK\$92
紫椰菜脆腸粉 Crispy purple cabbage	HK\$92
羽衣甘藍星班腸粉 Kale & grouper	HK\$108
原隻蝦皇腸粉 Prawn with chives	HK\$92
花枝響鈴炸兩腸粉 Crispy bean curd with prawn & squid mousse	HK\$92

精選

A LA CARTE

藤椒蒸黑鱈魚	HK\$268
Steamed Alaskan black cod fillets with Chinese chives & Sichuan pepper	
蟠絲蒜香帶子皇	HK\$178 for 2pcs
Steamed scallops with garlic and vermicelli	
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\$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	

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
家鄉炒粉絲 Stir-fried vermicelli with minced pork and bean sprouts	HK\$188
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
盤龍茄子 Steamed dragon eggplant with homemade sweet chilli sauce	HK\$138
黑松露脆玉子 Crispy tamago tofu with black truffle	HK\$148
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
薑蔥撈麵 Tossed noodles with ginger & spring onion	HK\$148
雲南雞枞菌炆伊麵 Braised E-fu noodles with Yunnan termite mushrooms	HK\$198

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 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
開心果乳凍 Pistachio panna cotta	HK\$65
烏釀蛋 Oolong crème brulee	HK\$65
楊枝甘露雪糕 Pomelo & mango ice cream	HK\$58
有機紅豆雪糕 Organic red bean ice cream	HK\$58
豆腐雪糕 Tofu ice cream	HK\$58

