









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
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
-  雞縱菌鱈魚卷 HK\$88 for 3pcs
Crispy cod roll with
Yunnan termite mushroom
-  雲南黑菌手撕脆皮雞 HK\$450 whole
HK\$248 half
Yunnan black truffle crispy-skin chicken
-  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
- 鮑汁扒原隻花膠筒 HK\$178
Pan-fried whole fish maw with abalone sauce
- 紅燜20頭塘心極品南非鮑 HK\$588
Stewed abalone with Chinese lettuce
and abalone sauce
製作需時25分鐘 Preparation time approx 25 minutes
- 蟠絲蒜香帶子皇 HK\$178 for 2pcs
Steamed scallops with garlic and vermicelli
- 花膠響螺羊肝菌燉土雞湯 (位上/ per person) HK\$188
Double boiled free-range chicken soup with
fish maw, conch and morel mushrooms
製作需時25分鐘 Preparation time approx 25 minutes
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- 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



Signature dish



Spicy

另加一服務費 All prices are subject to 10% service charge


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
- 順德黃皮老虎斑餃 HK\$88 for 3pcs
Brown marbled grouper dumpling
in Shunde style
- 香椿菜蝦餃 HK\$82 for 3pcs
Chinese toona and shrimp dumpling
- 紅蝦腐皮卷 HK\$78 for 2pcs
Crispy bean curd roll with red prawn
-  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

-  藤椒蒸黑鱈魚 HK\$268
 Steamed Alaskan black cod fillets with
 Chinese chives and Sichuan pepper
- 法蔥手撕雞 HK\$198
 Crispy boneless chicken with Chinese chives
-  鴛鴦菠蘿咕嚕肉 HK\$238
 Sweet and sour pork
- 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
-  怪味鱈魚 HK\$268
 Complexity-flavoured cod fillet
- 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
-  海鮮婆蔘燒豆腐煲 HK\$328
 Braised seafood with dried teatfish
 and bean curd in clay pot
-  椒鹽長腳蟹 HK\$438
 Fried Alaskan king crab with salt and pepper
-  辣椒小炒煙燻臘肉 HK\$238
 Stir-fried smoked bacon with mixed chili
-  鮮沙薑伴大蜆 HK\$178
 Steamed razor clam with fresh sand ginger
- 法蔥樟茶鴨 HK\$168
 Smoked duck with French spring onion
- 姬蟲茸花膠響螺燉老雞 (位上/ per person) HK\$208
 Double-boiled free-range chicken soup with fish
 maw, conch, and blaze mushroom
製作需時25分鐘 Preparation time approx 25 minutes



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飯

RICE

-  石鍋蔥香鵝肝和牛炒飯 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
- 花膠撈麵 (位上/ per person) HK\$128
Tossed noodles with fish maw



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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 diced string beans
- 陳皮蕃茄 HK\$78
Tomato with tangerine peel
- 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
-  雲南雞樅菌炆伊麵 HK\$198
Braised E-fu noodles with
Yunnan termite mushrooms



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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

豆豉鮫魚醬拌香麥菜 HK\$138
Braised Indian lettuce with dace fish sauce

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

有機紅豆雪糕 HK\$58
Organic red bean ice cream

豆腐雪糕 HK\$58
Tofu ice cream

甜品拼盤 (位上/ per person) HK\$85
Dim Sum Library dessert platter
(min 2 guest required)



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