

DIMSUM
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
- 鵝肝桂花燻糖心蛋 HK\$130
Seared foie gras with osmanthus-smoked coddled eggs
- 蟠絲蒜香帶子皇 HK\$178 for 2pcs
Steamed scallops with garlic and vermicelli
- 花膠響螺牛肝菌燉土雞湯 (位上/ per person) HK\$168
Double boiled free-range chicken soup with fish maw, conch and porcini mushrooms
製作需時25分鐘 Preparation time approx 25 minutes



Signature dish



Spicy

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
- 巴馬火腿蘿蔔糕 HK\$92 for 3pcs
Pan-fried turnip cake with crispy Parma ham
-  鵝肝芋角 HK\$78 for 3pcs
Deep-fried taro puff with foie gras
-  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
- 灌湯小籠包 HK\$78 for 3pcs
Traditional xiao long bao





Signature dish



Spicy

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 |
|  秘製牛肉腸粉
Beef cheung fan with homemade spicy sweet sauce | HK\$92 |
| 原隻蝦皇腸粉
Prawn with chives | HK\$92 |
|  花枝響鈴炸兩腸粉
Crispy bean curd with prawn and squid mousse | HK\$92 |



Signature dish



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

精選

A LA CARTE

-  藤椒蒸黑鱈魚 HK\$268
Steamed Alaskan black cod fillets with Chinese chives and Sichuan pepper
- 鴛鴦菠蘿咕嚕肉 HK\$238
Sweet and sour pork
-  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
-  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



Signature dish



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粉麵飯

RICE/NOODLES

-  石鍋葱香鵝肝和牛炒飯 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
-  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
- 葱香雞肉濃湯拉麵 HK\$128
Hand-pulled noodles in soup with chicken and spring onion



Signature dish



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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
-  雲南雞縱菌炆伊麵 HK\$198
Braised E-fu noodles with Yunnan termite mushrooms





Signature dish



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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



Signature dish



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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
- 茉莉咖啡千層凍
Jasmine & coffee layered pudding
HK\$65 for 3pcs
-  烏爌蛋
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
- 甜品拼盤 (位上/ per person)
Dim Sum Library dessert platter
(min 2 guest required)
HK\$85



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