

DIM. SUM
LIBRARY

廚師推介

CHEF'S RECOMMENDED



Signature dish



Spicy

-   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
Yunnan black truffle crispy-skin chicken HK\$248 half
-  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
- 五香酥肉卷 HK\$238
Crispy five spice pork roll
- 鵝肝桂花燻糖心蛋 HK\$130 for 2 pcs
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 HK\$168 per serving
Double boiled free-range chicken soup with fish maw,
conch and porcini mushrooms
製作需時30分鐘 Preparation time approx 30 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

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

點心

DIM SUM



Signature dish



Spicy

- 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
- 醬香花蚌餃 HK\$88 for 3pcs
Sea cucumber meat dumpling with homemade chilli sauce
- 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



Signature dish



Spicy

香煎銀鱈魚

HK\$ 198

Yin-yang sauce pan-fried cod fillet

法蔥手撕雞

HK\$ 248

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



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



椒香貴妃雞

HK\$ 138

Peppery concubine chicken



塔香米椒和牛肉

HK\$ 248

Stir-fried wagyu beef with crispy rice, pepper and basil



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

飯

RICE



Signature dish



Spicy

- 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
- 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



Signature dish



Spicy

-  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
- 薑醋滷香菇 HK\$138
Braised ginger and sweetened vinegar mushrooms
- 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
- 薑葱撈麵 HK\$148
Tossed noodles with ginger & spring onion
-  雲南雞枞菌炆伊麵 HK\$198
Braised E-fu noodles with Yunnan termite mushrooms

蔬菜

VEGETABLES



Signature dish



Spicy

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

