

DIMSUM
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
-  雞糞菌鱈魚卷 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
- 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
- 花膠響螺牛肝菌燉土雞湯 製作需時30分鐘 HK\$168 per serving
Double boiled free-range chicken soup with fish maw,
conch & porcini mushrooms
Preparation time approx 30 minutes

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
- 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



Signature dish



Spicy

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|--|---------|
| 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



Signature dish





Spicy

香煎銀鱈魚 HK\$ 198
Yin-yang sauce pan-fried cod fillet

蟠絲蒜香帶子皇 HK\$ 178 for 2pcs
Steamed scallops with garlic and vermicelli


 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


 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

粉麵飯

RICE/NOODLES



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
-  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 sauce 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

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|--|-----------------|
| 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 | |
| 薑蔥撈麵 | HK\$148 |
| Tossed noodles with ginger & spring onion | |
| 雲南雞縱菌炆伊麵 | 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



Signature dish



Spicy

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

