

DIMSUM  
LIBRARY

## 廚師推介

### CHEF'S RECOMMENDED

黑椒和牛酥 Wagyu beef puff with black pepper	HK\$88 for 3pcs
擔擔湯包 Dan dan xiaolong bao	HK\$68 for 3pcs
黑松露蝦餃 Black truffle har gau - shrimp dumplings	HK\$58 for 3pcs
薑蔥龍蝦包 Ginger lobster bao with spring onion	HK\$88 for 3pcs
海膽蟹肉春卷 Hokkaido king crab & sea urchin spring rolls	HK\$88 for 4pcs
蒜香芝士脆脆卷 Prawn & mozzarella rice paper wrap	HK\$68 for 3pcs
鵝肝桂花燻糖心蛋 Seared foie gras with Osmanthus-smoked coddled eggs	HK\$88
蟠絲剝椒帶子皇 Steamed Hokkaido scallops with home-made pickled chilli	HK\$148 for 2pcs
砵酒燒脆蠔 Port braised US oysters with leek on a hot plate	HK\$288

## 點心

### DIM SUM

水晶蝦餃 Crystal har gau - shrimp dumplings	HK\$58 for 3pcs
黑蒜燒賣 Black garlic siu mai pork dumplings	HK\$58 for 4 pcs
胡椒海皇灌湯餃 Seafood ravioli in lobster broth	HK\$88
珊瑚星斑餃 Leopard coral grouper fillet dumplings	HK\$88 for 3pcs
叉燒包 Steamed barbecue bun	HK\$58 for 3 pcs
羊肚菌軟心牛肉球 Beef ball filled with Yunnan morel	HK\$58 for 3pcs
炮仗春卷 Minced kimchee prawn spring roll	HK\$62 for 3pcs
鵝肝芋角 Deep fried taro puff with foie gras	HK\$68 for 3pcs
松露豚肉咸水角 Black truffle Iberico pork dumplings	HK\$72 for 3pcs
巴馬火腿蘿蔔糕 Pan-fried turnip cake with crispy Parma ham	HK\$78 for 3pcs

腸粉

CHEUNG FAN

香葱黑毛豬 Iberico pork with spring onions	HK\$78
原隻蝦皇 Prawns with coriander	HK\$78
麻辣牛肉 Sichuan "ma la" beef	HK\$68
花枝響鈴炸兩 Crisp tofu stuffed with squid mousse	HK\$78

## 粉麵飯

### NOODLES / RICE

鹹魚帶子炒飯 Scallop fried rice with salted fish	HK\$178
櫻花蝦茴香豚肉炒飯 Iberico pork fried rice with Sakura shrimps and fennel seeds	HK\$168
石鍋蔥香鵝肝和牛炒飯 Foie gras & Wagyu beef stone pot fried rice	HK\$238
乾炒和牛河 Wok fried flat rice noodles with Wagyu beef	HK\$278
星洲黑豚叉燒炒米 Singaporean fried rice vermicelli with Iberico char siu & shrimp	HK\$178
巴馬火腿雪菜炆龍鳳米 Dry braised rice noodles and vermicelli with Parma ham	HK\$178
蝦球炆伊麵 Soy braised E-fu noodles with prawns	HK\$188
慢煮麵醬和牛面頰湯河 Soy bean paste braised Wagyu beef cheek rice noodles in soup	HK\$118
上海燻蛋擔擔麵 Dan dan noodles with Shanghainese coddled egg	HK\$88
蔥香雞肉濃湯拉麵 Hand pulled noodles with chicken and spring onion	HK\$88
石頭魚湯泡日本稻庭烏冬 Minced stonefish with Inariwa Udon noodles in soup	HK\$98

精選

A LA CARTE

黑豚肉叉燒 Honey glazed Iberico pork	HK\$208
脆皮豬手 Crispy pig knuckle	HK\$178
魚香脆茄子 Crispy aubergine tossed with salted fish & Chinese chives	HK\$128
油泡欖豉醬鱸魚 Fried French seabass fillet with preserved black olives	HK\$298
回鍋羊肚耳石鍋黑豚肉 Double cooked black acorn fed Iberico pork with Yunnan morel served in a clay pot	HK\$198
芙蓉玉帶 Wok fried jumbo scallop on scrambled egg white	HK\$298
鮑魚花茹扒玉子 Braised Abalone with mushrooms and yuzi tofu	HK\$448
泡菜虎蝦 Wok tossed wild tiger prawns with kimchee	HK\$388
雲南黑菌手撕脆皮雞 Yunnan black truffle crispy-skin chicken	HK\$390 whole HK\$195 half

# 素食

## VEGETARIAN

紅菜頭野菌餃 Wild mushroom dumplings with beetroot	HK\$58 for 3pcs
松茸冬菇包 Steamed Matsutake mushroom bao	HK\$62 for 3pcs
勝瓜配羊肚菌 Yunnan morel with loofah cheung fan	HK\$68
薑汁秋葵 Okra with ginger	HK\$88
香葱脆茄子 Crispy aubergine tossed with spring onion	HK\$108
薑汁芥蘭 Wok tossed kai lan with ginger	HK\$98
手拍蒜炒菜苗 Stir fried seasonal vegetables with garlic	HK\$98
牛肝菌津白湯拉麵 La mian in soup with Tianjin cabbage & porcini	HK\$98
雲南雞樅菌炆伊麵 Dry braised E-fu noodles with Yunnan termite mushroom	HK\$188
松露菜粒蛋白炒飯 Egg white fried rice with truffle & vegetable	HK\$168
薑葱撈麵 Tossed noodles with ginger & spring onion	HK\$88

## 蔬菜

### VEGETABLES

- |                                                                                                                                                                                          |         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 乾燒四季豆<br>Stir fried string beans with minced pork                                                                                                                                        | HK\$88  |
| 花膠魚湯津白<br>Shanghai cabbage and fish maw in fish broth                                                                                                                                    | HK\$138 |
| 上湯苴苗<br>Pea sprout in "superior" broth                                                                                                                                                   | HK\$98  |
| 石燒大澳蝦醬唐生菜<br>Tai O prawn paste stone pot lettuce<br>Sautéed Sang Choi Chinese lettuce with local specialty<br>prawn paste - produced in one of Hong Kong's last stilted fishing villages | HK\$98  |



## 甜品

### DESSERTS

香芒流心脆杏卷 Lava mango rolls	HK\$48 for 3pcs
流心可可糯米糍 Lava chocolate mochi	HK\$42 for 4pcs
薑汁焦糖燉蛋 Caramelised ginger egg custard	HK\$58
茶盅豆腐乳凍 Tofu panna cotta	HK\$52
懷舊酥皮蛋撻 Classic egg tarts	HK\$52 for 3pcs
楊枝甘露雪葩 Pomelo mango sorbet	HK\$52
芝麻雪糕 Sesame ice cream	HK\$52
烏龍茶雪糕 Oolong tea ice cream	HK\$52



