



the chinese library

The restaurant evokes the rich tapestry of Hong Kong's fascinating culinary heritage, paying homage to a distinctive collection of regional cuisines from the provinces of Guangdong, Beijing, Zhejiang, Shanghai, Chiu Chow and Sichuan.



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精選午市套餐

Jade

紅滷元帥蹄 · 醋漬青瓜

Marinated pork knuckle

Chilled cucumber with vinegar

牛肝菌小粉果 · 芥末牛柳春卷

Chiu Chow porcini dumplings

Mustard beef spring rolls

海參海皇羹

Sea cucumber and seafood soup

黃燜原隻花膠筒 +\$88 每位

Fish maw served with chicken broth (+HK\$88 per person)

滷鵪鶉蛋肉燥拌麵

Marinated quail egg and minced pork tossed noodles

脆皮糖不用 · 菊花茶冰粉

Crispy glutinous rice balls in syrup

Chrysanthemum jelly

HK\$398 per person

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail



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精選午市套餐

Crystal

紫蘇椒香拌鮑魚 • 殿堂叉燒

Chilled abalone with fresh chili peppers and shiso leaves
BBQ pork loin glazed with New Zealand Manuka honey

花椒鱈魚餃 • 川味紅燒和牛腩香煎包

Steamed black cod dumplings with Sichuan pepper
Pan-seared braised wagyu brisket buns with Sichuan sauce

花膠帶子胡椒酸辣湯

或

花膠鮮蟹肉冬茸羹 +\$98 每位

Peppery hot and sour soup with fish maw and scallop

or

Fish maw with crab meat winter melon soup (+HK\$98 per person)

韭香藤椒白玉蒸鱈魚

Steamed cod with Chinese chives, tofu and Sichuan pepper sauce

和牛粒生菜絲炒飯

Fried rice with shredded lettuce and diced wagyu beef

脆皮糖不甩 • 石榴藍冰粉

Crispy glutinous rice balls in syrup

Chiu Chow style guava and pomelo sago with yuzu jelly

HK\$588 per person

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail




Subject to 10% service charge

涼菜、頭盤 Appetisers



Seasonal dish

Signature dish

	油滷牛腩肉	178
	Marinated beef shank with cucumber	
	魚香脆茄子	198
	Crispy aubergine with sakura shrimps and green string beans	
	煙燻四喜素卷	148
	“Four blessings” Jasmine tea-smoked bean curd roll (v)	
	燒椒蜆子皇	298
	Fried razor clams with charred Sichuan pepper	
	小黃薑拌黑皮雞縱菌	138
	Black termite mushroom with yellow ginger (v)	
	燈籠油滷乳鴿	238
	Marinated pigeon with bell peppers	

湯 Soup

	珊瑚菊花豆腐 (位上)	198
	Chrysanthemum “thousand cut” silken tofu in chicken broth	per person
	<i>*Limited number available daily</i>	
	花膠海參竹絲雞露 (位上)	288
	Fish maw and sea cucumber in Chinese silk chicken soup	per person
	松茸花膠燉老雞(位上)	268
	Double-boiled chicken with fish maw and matsutake mushroom	per person
	百花蟹肉冬蓉羹 (位上)	188
	Braised Hokkaido king crab and winter melon	per person
	花膠魚蓉羹 (位上)	198
	Fish maw in garoupa fish soup	per person


燒味、滷味 Roast and Braised Meats





Seasonal dish
Signature dish

-  一食 - 煙燻北京烤鴨配五種自家特製醬料 888
Roasted 45-day imperial Peking duck with 5 homemade sauces
**Please check availability*
- 二食 - 惹味辣菇醬炒鴨鬆 198
Wok-fried diced duck with spicy mushroom sauce
**Imperial Peking duck second course add on*
- 殿堂叉燒 358
BBQ pork loin glazed with New Zealand Manuka honey

肉類 Meat and Poultry

-  陳醋咕嚕肉 338
Sweet and sour iberico pork with dragon fruit and caramelised cashews
- 五味雜陳和牛肋 388
Fried wagyu beef ribs with vinegar & chilli
- 風沙紐西蘭羊架 338
Pan-seared New Zealand lamb cutlets with chilli and pork
-  蔥油脆皮雞 (半隻) 348
Crispy chicken with spring onion oil half chicken

海鮮 Seafood

-  黑松露鮮蟹盒 398
Crab meat with black truffle sauce in crispy aubergine
- 臘味醬炒帶子 398
Wok-seared Hokkaido scallops with Guangdong preserved sausage
- 薑醋鱈魚 388
Deep-fried cod fillet with baby ginger and prized vinegar
-  酸菜星斑片 598
Sichuan groupa with glass noodles in chilli broth
Recommended for 3-5 person

Subject to 10% service charge

蔬菜、豆腐 Vegetables and Tofu



Seasonal dish

Signature dish

荷塘彩蔬 198

“Lotus pond” wok-fried lily bulbs and lotus seeds (v)

上湯火蒜浸時蔬 188

Seasonal vegetable with deep fried garlic in supreme broth

炒時蔬 (薑汁 / 蒜蓉 / 清炒) 188

Stir-fried seasonal vegetable with ginger/garlic (v)

蝦醬啫啫唐生菜煲 208

Tai O shrimp clay pot with Chinese lettuce



鹹魚啫啫芥蘭煲 198

Chinese kale with salted fish cooked in a traditional clay pot

金銀蛋浸時蔬 188

Seasonal vegetable with salted egg and century egg in broth

飯、麵 Rice and Noodles



石鍋蔥香鵝肝和牛炒飯 298

Foie gras and wagyu beef stone pot fried rice

蛋白脆米素菜炒飯 208

Egg white crispy fried rice with vegetables (v)

頭抽乾炒安格斯牛河 238

Superior first extract soy sauce rice noodles with Angus beef tenderloin



松露野菌炆伊麵 268

Braised e-fu noodles with wild mushrooms and black truffle (v)

東星斑片魚湯手打烏冬 (位上) 188

Red garoupa and udon in fish soup per person