



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.

涼菜、頭盤 Appetisers



Seasonal dish
Signature dish

	水晶皮蛋凍	108
	Crystal century egg with gold leaf & preserved ginger (Egg)	
	藤椒拌翡翠	148
	Chilled “jade flower” in green Sichuan pepper essence	
	小黃薑拌黑皮雞樅菌	138
	Black termite mushroom with yellow ginger	
	虎皮尖椒	108
	Pan-seared “tiger” pepper with chilli	
	煙燻四喜素卷	148
	“Four blessings” Jasmine tea-smoked bean curd roll	
	羊肚菌水晶餃	78
	Seasonal wild mushroom dumplings	
	松茸冬菇包	78
	Matsutake mushroom bao	
	野菜脆脆卷	98
	Three treasure vegetable roll	
	脆茄子	198
	Crispy aubergine & green string bean	

湯 Soup

	文思野菜湯 (位上)	128
	Wensi “angel hair” vegetable soup	per person
	冬蓉羹 (位上)	98
	Braised winter melon soup (Egg)	per person
	菊花豆腐湯(位上)	198
	Chrysanthemum “thousand cut” silken tofu in vegetarian broth	per person

*Limited number available daily

蔬菜、豆腐 Vegetables & Tofu



Seasonal dish

Signature dish

薑汁炒芥蘭 188

Stirred-fried Chinese kale with ginger

蒜蓉炒時蔬 188

Wok-fried seasonal vegetable with garlic

 青芥末菇嚕肉 188

Sweet & sour fried oyster mushroom wasabi dressing (Egg)

麻婆豆腐 198

Sichuan ma po tofu clay pot

荷塘彩蔬 198

“Lotus pond” wok-fried lily bulbs & lotus seeds

飯、麵 Rice & Noodles

 松露野菌炆伊麵 268

Braised e-fu noodles with wild mushrooms & black truffle (Egg)

脆米素菜炒飯 198

Crackling fried rice with vegetables

頭抽炒河粉 188

Superior first extract soy sauce with rice noodles

雜菜炒河粉 198

Wok-fried rice noodles with vegetables