



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, Chiuchow and Sichuan.



蒸 Steamed

黑松露蝦餃 98

Black truffle har gau

水晶蝦餃 78

Traditional har gau

羊肚菌水晶餃 78

Seasonal wild mushroom dumplings (v)

酸菜毛豆蟹肉餃 128

Edamame dumplings with crab and pickled cabbage

牛肝菌灌湯餃 (位上) 98

Hokkaido scallop & winter melon dumpling in a porcini broth per person

黑蒜燒賣 78

Black garlic, prawn & pork siu mai

麻辣燒賣 88

Ma la siu mai

賽螃蟹鱈魚餃 88

“Racing crab” dumplings, steamed black cod & egg white

喇沙小籠包 108

Laksa xiao long bao

蜜汁叉燒包 78

Barbecue pork bao

松茸冬菇包 68

Matsutake mushroom bao (v)



煎炸 Crispy & Baked

海膽蟹肉春卷 118

Hokkaido king crab & sea urchin spring rolls

巴馬火腿蘿蔔糕 78

Pan-seared turnip cake with crispy Parma ham

黑椒和牛酥 108

Wagyu & black pepper puffs

韭菜醬鴨肉腐皮卷 98

Pan-fried bean curd rolls with duck & chives

川味紅燒和牛腩香煎包 108

Pan-seared braised wagyu brisket buns with Sichuan sauce

腸粉 Cheung Fun Rice Rolls

頭爐叉燒腸 108

Barbecue pork loin glazed with New Zealand Manuka honey

櫻花蝦蘿蔔脆網腸粉 88

Sakura shrimp & deep-fried turnip with red rice

百花響鈴腸 108

Crispy bean curd roll with prawn & squid

口水桂花腸 118

Steamed mandarin fish fillet with Sichuan style chilli peanut sauce

野菜脆脆腸 98

Three treasure vegetable (v)

中式甜點心 Sweet Dim Sum



Signature dish



盆栽 (四位用)

198

Tofu panna cotta with matcha green tea cake and toffee

for 4 person

懷舊酥皮蛋撻

88

Classic egg tarts **Preparation time approx. 15 minutes*



美祿糯米糍

98

Chocolate lava mochi **Preparation time approx. 15 minutes*

粟米燉蛋配熱情果脆米雪糕

108

Sweet corn crème brûlée served with passion fruit and
crispy rice ice cream

黃糖豆腐花配薑茶

88

Tofu pudding with ginger tea **Preparation time approx. 20 minutes*

per person

豆腐乳凍

98

Tofu panna cotta

per person

壽桃 (隻)

68

Longevity bun

each

甜品 Dessert



腐乳芝士蛋糕配紅莓醬

118

Fermented bean curd cheese cake with
raspberry coulis

per person

話梅白巧克力慕絲配話梅青檸雪葩

108

Plum and white chocolate mousse with
plum and lime sorbet

自家製雪糕及雪葩

single scoop 48

Selection of homemade ice creams and sorbets

two scoops 68

**請向我們同事查詢*

three scoops 98

Please ask our server for the available selection

中國茶 Tea Selection

兩位用 (For 2 person)



Signature dish

玫瑰紅茶	68
Rose Black	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'er	
龍井	68
Green Longjing	
壽眉王 (白玉牡丹)	68
Shoumei (White Peony Supreme)	
桂花鐵觀音	68
Osmanthus Ti Kuan Yin Oolong	
茉莉花茶	68
Jasmine	
菊花茶	78
Chrysanthemum	