



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.

季節精選 Seasonal Special

 一口紅燒鮑魚酥 • 碧綠勝瓜蝦餃 (位上) 118
Braised abalone puff & Jade har gau per person

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)

牛肝菌灌湯餃 98

Scallop & winter melon dumpling in a porcini broth

 龍蝦汁薑味黑天使餃 138

Squid ink shrimp dumpling in lobster bisque and ginger foam

黑蒜燒賣 78

Black garlic, prawn & pork siu mai

 賽螃蟹鱈魚餃 88

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

喇沙小籠包 98

Laksa xiao long bao

蜜汁叉燒包 78

Barbecue pork bao

麻辣魚柳包 78

Sichuan ma la fish bao

松茸冬菇包 68

Matsutake mushroom bao (v)

煎炸 Crispy & Baked

海膽蟹肉春卷	118
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	98
Wagyu & black pepper puffs	
松露山珍腐皮卷	68
Fried bean curd roll with mushroom black truffle (v)	
香麻鰻魚燒餅	88
Seared eel cake with sesame	
金不換翡翠豆腐	68
Deep-fried tofu with Thai basil (v)	
脆皮煙三文魚糯米卷	98
Crispy smoked salmon roll with glutinous rice	
腸粉 Cheung Fun Rice Rolls	
頭爐叉燒腸	108
Barbecue pork loin glazed with New Zealand manuka honey	
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	
拍薑星斑腸	128
Garoupa fillet with spring onion and ginger	
野菜脆脆腸	98
Three treasure vegetable (v)	

中式甜點心 Sweet Dim Sum

 Seasonal special
 Signature dish

 冰花耳 • 奶黃繡球酥 (位上)	118
Snow fungus and watermelon sweet soup Crispy custard and coconut puff	per person
 盆栽 (四位用)	218
Tofu panna cotta with matcha green tea cake and toffee	for 4 person
懷舊酥皮蛋撻	68
Classic egg tarts *Preparation time approx. 15minutes	
 美祿糯米糍	78
Chocolate lava mochi *Preparation time approx. 15 minutes	
薑汁慕絲糕	68
Ginger mousse cake	
豆腐乳凍	68
Tofu panna cotta	per person
是日甜品	58
Dessert of the day	per person
壽桃 (隻)	48
Longevity bun	each

甜品 Dessert

 茉莉花茶蜜糖蛋糕配柑橘雪糕	118
Jasmine tea and honey cake with mandarin and kalamansi ice cream	per person
脆皮杏仁紅棗芝士蛋糕配薑白朱古力雪糕	138
Red date and almond rocher bar with ginger and white chocolate ice cream	per person
自家製雪糕及雪葩	single scoop 48
Selection of homemade ice creams and sorbets	two scoops 88
*請向我們同事選項	three scoops 108
Ask your server for the available selection	

Subject to 10% service charge

中國茶 Tea Selection

兩位用 (For 2 person)

 Seasonal special
 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	