



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.

中國酒 Chinese Wine (per bottle)

 Signature dish

女兒紅-紹興酒十年	688
Nuer Hong – Shao Xing Wine 10 Years	
庫藏十年陳紹興花雕酒	988
Ku Cang Shao Xing Hua Diao 10 Years	
國釀1959青玉二十年陳	2988
Guoniang1959 Qing Yu 20 Years	

中國茶 Tea Selection (per person)

 Signature dish

玫瑰紅茶	48
Rose Black	
人蔘烏龍茶	48
Ginseng Oolong	
濃滑普洱	48
Pu'er	
龍井	48
Green Longjing	
壽眉王(白玉牡丹)	48
Shoumei White Peony Supreme	
桂花鐵觀音	48
Osmanthus Ti Kuan Yin Oolong	
茉莉花茶	48
Jasmine	
菊花茶	48
Chrysanthemum	


頭盤 Appetisers

 Signature dish

點心拼盤 (6件)	288
Dim Sum Platter	6pcs
煙燻四喜素卷	148
“Four blessing” Jasmine tea-smoked bean curd roll (v)	
 藤椒拌翡翠	138
Chilled “jade flower” in green Sichuan pepper essence (v)	
 金桔白玉木耳	138
Kumquat and wood ear mushrooms with chilli and lime (v)	
水晶皮蛋凍	108
Crystal century egg with gold leaf and preserved ginger (v)	
薑蔥阿拉斯加蟹牌	298
Alaskan king crab legs with ginger and spring onion	
 燒椒蝗子皇	298
Fried razor clams with charred Sichuan pepper	
翡翠玉帶	278
Chilled scallop & chives in green Sichuan pepper essence	
 魚香脆茄子	188
Crispy aubergine with sakura shrimps and green string beans	
黑魚子煙燻馬友	198
Smoked ma yau fish with caviar	

精選 Abalone and Dried Seafood

 Signature dish

 龍皇披珍珠甲 (一條)	368
Braised sea cucumber, celtuce and Nepal wild rock rice infused with chicken	piece
花膠扒 (一件) 鮑汁 / 珍肝 / 黃燜	338
Fish maw served with abalone sauce / chicken liver / chicken broth	piece
南非糖心吉品鮑魚 (十三頭)	888
South African superior dried abalone	each

湯 Soup

 珊瑚菊花豆腐 (位上)	168
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
花膠魚蓉羹 (位上)	198
Fish maw in garoupa fish soup	per person
百花蟹肉冬蓉羹 (位上)	188
Braised Hokkaido king crab and winter melon	per person
文思酸辣湯 (位上)	138
Wensi “angel hair” hot and sour soup	per person

燒味、滷味 Roast and Braised Meats

 Signature dish

-  一食 - 煙燻北京烤鴨配五種自家特製醬料 788
Roasted 45-day Imperial Peking duck with 5 homemade sauces
**Please check availability*
- 二食 - 惹味辣菇醬炒鴨鬆 / 蔥燒怪味鴨件 198
Wok-fried diced duck with spicy mushroom sauce
or Scallion roasted duck with ginger and garlic
**Imperial Peking duck second course add on*
- 殿堂叉燒 328
BBQ pork loin glazed with New Zealand Manuka honey
- 混醬燒鴿 268
Roasted pigeon with homemade sauce

肉類 Meat and Poultry

-  陳醋咕嚕肉 298
Sweet and sour Iberico pork with dragon fruit and caramelised cashews
- 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) 298
Crispy chicken with spring onion oil half chicken
- 鮮沙薑啫雞 298
Stewed chicken with sand ginger
- 和牛麻婆豆腐 218
Wagyu beef ma po tofu
- 五味雜陳和牛肋 388
Fried wagyu beef ribs with vinegar & chilli

海鮮 Seafood

 Signature dish

香辣汁煮澳洲龍蝦配年輪饅頭

888

Spicy Australian lobster with crispy buns

Recommend for 3-5 person

魚香蝦球

298

Sautéed king prawns with Sichuan chilli and Hokkaido silver fish

 阿拉斯加蟹三食 (提前一日預訂)

2988

Alaskan king crab trio *Pre-order 1 day in advance is required

Recommend for 3-5 person

薑蔥阿拉斯加蟹腓

Alaskan king crab legs with ginger and spring onion

牛油蛋酥阿拉斯加蟹 或 黃酒蒸蟹身

Deep-fried Alaskan king crab with egg or Steamed crab meat with yellow wine

黑松露蛋白蟹蓋炒飯

Crab meat egg white fried rice with black truffle

臘味醬炒帶子

398

Wok-seared Australian scallops with Guangdong preserved sausage

薑醋鱈魚

358

Deep-fried cod fillet with baby ginger and prized vinegar

酸菜星斑片

588

Sichuan garoupa with glass noodles in chilli broth

Recommend for 3-5 person

 香酥富貴蝦

488

Deep-fried Mantis shrimp with chilli and garlic

 蝦油琵琶帶子芙

268

Pan seared scallop with egg white & shrimp oil

黑縱菌炒方脷魚

788

Whole Macao sole, served off the bone with termite mushrooms

Recommend for 3-5 person

韭香蒸原條東星斑

888

Steamed red garoupa with Chinese chives & Sichuan pepper essence

蔬菜、豆腐 Vegetables and Tofu

 Signature dish

麒麟白玉燴	228
Braised winter melon, yellow fungus, ginkgo sauce with sticky rice	
 蝦醬啫啫唐生菜煲	198
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	
炒時蔬 (薑汁 / 蒜蓉 / 清炒)	158
Stir-fried seasonal vegetable with ginger/garlic (v)	
金銀蛋浸時蔬	168
Seasonal vegetable with salted egg and century egg in broth	
 青芥末菇嚙肉	188
Sweet and sour fried oyster mushrooms with wasabi dressing (v)	
荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs and lotus seeds (v)	
上湯火蒜浸時蔬	158
Seasonal vegetable with deep fried garlic in supreme broth	
炗炒蓮花白	158
Wok-fried white cabbage with chilli, garlic and ginger (v)	

飯、麵 Rice and Noodles

 Signature dish

蛋白脆米素菜炒飯	198
Egg white crispy fried rice with vegetables (v)	
金沙海鮮炒飯	258
Golden seafood fried rice and salted duck yolk	
 松露野菌炆伊麵	258
Braised e-fu noodles with wild mushrooms and black truffle (v)	
 石鍋蔥香鵝肝和牛炒飯	288
Foie gras and wagyu stone pot fried rice	
蟹肉桂花炒新竹米	258
Fried rice noodles with crab meat and shredded pork	
頭抽乾炒安格斯牛河	218
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
 古城煙肉炒飯	198
Hunan bacon fried rice	
黑松露蛋白蟹肉炒飯	288
Crab meat egg white fried rice with black truffle	
東星斑片魚湯手打烏冬 (位上)	158
Red garoupa and udon in fish soup	per person