



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.



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精選午市套餐 Jade

香糟海蝦拌枝豆

Drunken prawns with edamame

欖仁燒雞酥 • 羊肚菌水晶餃

Roasted chicken puff with almond
Seasonal wild mushroom dumplings

花膠魚蓉羹

Fish maw in garoupa fish soup

殿堂叉燒伴蜜糖黃豆（一位用）

BBQ pork loin glazed with New Zealand Manuka honey yellow bean
+HK\$ 68 per person

海鮮蛋酥炒飯

Seafood fried rice with egg

紫米椰汁糕 • 懷舊酥皮蛋撻

Coconut milk black rice cake
Classic egg tarts

HK\$398 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine

Subject to 10% service charge



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精選午市套餐
Crystal

燒椒蠔子皇 • 滷香菇

Fried razor clams with charred Sichuan pepper
Braised Chinese mushrooms with soya sauce

欖仁燒雞酥 • 胡椒雞湯小籠包

Roasted chicken puff with almond
White pepper consommé xiaolongbao

肝膏煮原隻花膠筒拌菜苗

Fish maw served with chicken liver & choy sum

薑醋鱈魚

Deep-fried cod fillet with baby ginger and prized vinegar

海參叉燒黃鱔煨飯

Yellow eel fried rice with sea cucumber & BBQ pork loin

紫米椰汁糕 • 石榴甘露

Coconut milk black rice cake
Chiuchow style guava & pomelo

HK\$588 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine

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點心套餐
Amber

欖仁燒雞酥 • 木魚花脆皮蘿蔔糕
Roasted chicken puff with almond
Katsuobushi turnip cake

黑松露蝦餃 • 羊肚菌水晶餃 • 喇沙小籠包
Black truffle har gau
Seasonal wild mushroom dumplings (v)
Laksa xiao long bao

野菜脆脆腸 • 牛肝菌原隻帶子湯餃
Three treasure vegetable (v)
Hokkaido scallop and winter melon dumpling in a porcini broth

健康時蔬
Seasonal vegetables

紫米椰汁糕
Coconut milk black rice cake



HK\$298 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine



Subject to 10% service charge

涼菜、頭盤 Appetisers

 Signature dish

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| 五彩海蜇頭 | 138 |
| Sesame tossed jellyfish rainbow salad | |
| 魚香脆茄子 | 188 |
| Crispy aubergine with sakura shrimps and green string beans | |
|  煙燻四喜素卷 | 148 |
| “Four blessing” Jasmine tea-smoked bean curd roll (v) | |
|  燒椒蠔子皇 | 298 |
| Fried razor clams with charred Sichuan pepper | |
| 金桔白玉木耳 | 138 |
| Kumquat and wood ear mushrooms with chilli and lime (v) | |

湯 Soup

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|  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 |
| 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

 Signature dish

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

肉類 Meat and Poultry

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|---|---|---------------------|
|  | 陳醋咕嚕肉 Sweet and sour Iberico pork with dragon fruit and caramelised cashews | 298 |
| | 五味雜陳和牛肋 Fried wagyu beef ribs with vinegar & chilli | 388 |
| | 風沙紐西蘭羊架 Pan-seared New Zealand lamb cutlets with chilli and pork | 368 |
|  | 蔥油脆皮雞 (半隻) Crispy chicken with spring onion oil | 298 half chicken |

海鮮 Seafood

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|---|--|-----|
| | 魚香蝦球 Sautéed king prawns with Sichuan chilli and Hokkaido silver fish | 298 |
| | 臘味醬炒帶子 Wok-seared Hokkaido scallops with Guangdong preserved sausage | 398 |
| | 薑醋鱈魚 Deep-fried cod fillet with baby ginger and prized vinegar | 338 |
|  | 酸菜星斑片 Sichuan garoupa with glass noodles in chilli broth <i>Recommended for 3-5 person</i> | 588 |

Subject to 10% service charge

蔬菜、豆腐 Vegetables and Tofu

 Signature dish

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| 荷塘彩蔬 | 198 |
| “Lotus pond” wok-fried lily bulbs and lotus seeds (v) | |
| 炗炒蓮花白 | 168 |
| Wok-fried white cabbage with chilli, garlic and ginger (v) | |
| 麻婆豆腐 | 198 |
| Sichuan ma po tofu in clay pot (v) | |
| 炒時蔬 (薑汁 / 蒜蓉 / 清炒) | 158 |
| Stir-fried seasonal vegetable with ginger/garlic (v) | |
|  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 | |
| 金銀蛋浸時蔬 | 168 |
| Seasonal vegetable with salted egg and century egg in broth | |

飯、麵 Rice and Noodles

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|  石鍋蔥香鵝肝和牛炒飯 | 288 |
| 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 | 218 |
| Superior first extract soy sauce rice noodles with Angus beef tenderloin | |
|  松露野菌炗伊麵 | 258 |
| Braised e-fu noodles with wild mushrooms and black truffle (v) | |
| 東星斑片魚湯手打烏冬 (位上) | 158 |
| Red garoupa and udon in fish soup | per person |