



## the chinese library

### 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

Price 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

女兒紅蒸一夜情馬友

24 hours Huadiao wine infused with mayau

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

Price subject to 10% service charge



## the chinese library

### 點心套餐 Amber

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

野菜脆脆卷 • 牛肝菌原隻帶子湯餃  
Three treasure vegetable roll (v)  
Hokkaido scallop & 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

## 涼菜、頭盤 Appetisers

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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 & 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	128
Kumquat and wood ear mushrooms with chilli & 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>	
百花蟹肉冬蓉羹 (位上)	188
Braised Hokkaido king crab & winter melon	per person
花膠海參竹絲雞露	268
Fish maw & sea cucumber in Chinese silk chicken soup	per person

## 燒味、滷味 Roast and Braised Meats

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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 home-made 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 & garlic

*\*Imperial Peking duck second course add on*

殿堂叉燒 318

BBQ pork loin glazed with New Zealand Manuka honey

## 肉類 Meat and Poultry

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陳醋咕嚕肉 298

Sweet & sour Iberico pork with dragon fruit &  
caramelised cashews

香酥和牛肋排 378

Deep-fried braised wagyu ribs with sesame beef jus

風沙紐西蘭羊架 368

Pan-seared New Zealand lamb cutlets with chilli & pork

蔥油脆皮雞 (半隻) 298

Crispy chicken with spring onion oil half chicken

## 海鮮 Seafood

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魚香蝦球 298

Sautéed king prawns with Sichuan chilli & Hokkaido silver fish

臘味醬炒帶子 398

Wok-seared Hokkaido scallops with Guangdong preserved sausage

薑醋鱈魚 338

Deep-fried cod fillet with baby ginger & prized vinegar

酸菜星斑片 588

Sichuan garoupa with glass noodles in chilli broth

*Recommended for 3-5 person*

**Subject to 10% service charge**

## 蔬菜、豆腐 Vegetables and Tofu

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荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs & lotus seeds (v)	
炗炒蓮花白	168
Wok-fried white cabbage with chilli, garlic & 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 & 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 & wagyu beef stone pot fried rice	
海膽海鮮炒飯	238
Sea urchin seafood fried rice	
頭抽乾炒安格斯牛河	208
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
松露野菌炗伊麵	248
Braised e-fu noodles with wild mushrooms & black truffle (v)	
東星斑片魚湯手打烏冬 (位上)	148
Red garoupa & udon in fish soup	