



## 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

燒椒蝗子皇 • 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

Subject to 10% service charge



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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 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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	薑蔥阿拉斯加蟹牌	298
	Alaskan king crab legs with ginger and spring onion	
	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

Subject to 10% service charge

## 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

## 肉類 Meat and Poultry

-  陳醋咕嚕肉 298  
Sweet and sour Iberico pork with dragon fruit and caramelised cashews
- 五味雜陳和牛肋 388  
Fried wagyu beef ribs with vinegar & chilli
- 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

## 海鮮 Seafood

- 魚香蝦球 298  
Sautéed king prawns with Sichuan chilli and Hokkaido silver fish
- 臘味醬炒帶子 398  
Wok-seared Hokkaido 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 grouper with glass noodles in chilli broth  
*Recommended for 3-5 person*

**Subject to 10% service charge**

## 蔬菜、豆腐 Vegetables and Tofu

 Signature dish

荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs and lotus seeds (v)	
炗炒蓮花白	158
Wok-fried white cabbage with chilli, garlic and ginger (v)	
麒麟白玉燴	228
Braised winter melon, yellow fungus, ginkgo sauce with sticky rice	
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

 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

Subject to 10% service charge