



## the chinese library

### 精選午市套餐

#### Jade

紅滷元帥蹄 酷漬青瓜

Marinated pork knuckle

Chilled cucumber with vinegar

鮑魚燒賣•黑椒和牛酥

Abalone, prawn and pork siu mai

Wagyu & black pepper puff

海參酸辣海皇羹

Sea cucumber hot and sour seafood soup

黃燜原隻花膠筒 +\$78 每位

Fish maw served with chicken broth (+HK\$ 78 per person)

滷鵪鶉肉燥蛋拌麵

Marinated quail and minced pork tossed noodles

茉莉花茶凍•奶皇南瓜餅

Jasmine tea panna cotta

Pumpkin custard cake

**HK\$398 per person**

Additional HK\$ 38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail

Subject to 10% service charge



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### 精選午市套餐 Crystal

燒椒蜆子皇 • 滷香菇

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

鮑魚燒賣 • 鵝肝醬脆皮雞

Abalone, prawn and pork siu mai  
Deep-fried chicken with foie gras sauce

花膠勝瓜漁湯 或

花膠鮮蟹肉冬茸羹 +\$58 每位

Fish maw with luffa fish soup or  
Fish maw with crab meat winter melon soup (+HK\$58 per person)

韭香藤椒千層蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper sauce

海參鱈絲拌烏冬

Tossed udon with sea cucumber and eel

香蕉班戟 • 石榴甘露

Banana pancake  
Chiuchow style guava & pomelo

**HK\$588 per person**

Additional HK\$ 38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail

Subject to 10% service charge



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### 點心套餐 Amber

黑松露雜果沙律 • 木魚花脆皮蘿蔔糕  
Black truffle fresh fruit salad  
Katsuobushi turnip cake

胡椒雞湯小籠包 • 水晶蝦餃 • 羊肚菌水晶餃  
White pepper consommé xiaolongbao  
Traditional har gau  
Seasonal wild mushroom dumpling (v)

牛肝菌原隻帶子湯餃  
Hokkaido scallop and winter melon dumpling in a porcini broth

健康時蔬  
Seasonal vegetables

漁湯花膠麵 +\$68 每位  
Fish maw noodles with fish soup (+\$68 per person)

茉莉花茶凍 • 雪影千層糕  
Jasmine tea panna cotta  
Coconut thousand-layer cake

**HK\$298 per person**



Additional HK\$ 38 with a glass of juice/ soft drink  
Or  
HK\$48 with Not Guilty mocktail

Subject to 10% service charge

## 涼菜、頭盤 Appetisers

 Signature dish

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薑蔥阿拉斯加蟹腳	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)	
 燒椒蜆子皇	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)	188
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 888  
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 358  
BBQ pork loin glazed with New Zealand Manuka honey

## 肉類 Meat and Poultry

-  陳醋咕嚕肉 328  
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) 328  
 Crispy chicken with spring onion oil halfchicken

## 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 368  
Deep-fried cod fillet with baby ginger and 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

 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)	
炒時蔬 (薑汁 / 蒜蓉 / 清炒)	168
Stir-fried seasonal vegetable with ginger/garlic (v)	
蝦醬啫啫唐生菜煲	208
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	298
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)	138
Red garoupa and udon in fish soup	per person