



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, Chiu Chow and Sichuan.

涼菜、頭盤 Appetisers



Seasonal dish

Signature dish

水晶皮蛋凍 108

Crystal century egg with gold leaf & preserved ginger (egg)

 藤椒拌翡翠 148

Chilled “jade flower” in green Sichuan pepper essence

小黃薑拌黑皮雞樅菌 138

Black termite mushroom with yellow ginger

虎皮尖椒 108

Pan-seared “tiger” pepper with chilli

 煙燻四喜素卷 148

“Four blessings” Jasmine tea-smoked bean curd roll

羊肚菌水晶餃 78

Seasonal wild mushroom dumplings

松茸冬菇包 78

Matsutake mushroom bao

野菜脆脆卷 98

Three treasure vegetable roll

脆茄子 198

Crispy aubergine & green string bean

湯 Soup

文思野菜湯 (位上) 128

Wensi “angel hair” vegetable soup per person

冬蓉羹 (位上) 98

Braised winter melon soup (egg) per person

 菊花豆腐湯(位上) 198

Chrysanthemum “thousand cut” silken tofu in vegetarian broth per person

**Limited number available daily*

Subject to 10% service charge

蔬菜、豆腐 Vegetables & Tofu



Seasonal dish

Signature dish

薑汁炒芥蘭	188
Stirred-fried Chinese kale with ginger	
蒜蓉炒時蔬	188
Wok-fried seasonal vegetable with garlic	
 青芥末菇嚕肉	238
Sweet & sour fried oyster mushroom wasabi dressing <i>(egg)</i>	
麻婆豆腐	198
Sichuan ma po tofu clay pot	
荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs & lotus seeds	

飯、麵 Rice & Noodles

 松露野菌炆伊麵	268
Braised e-fu noodles with wild mushrooms & black truffle <i>(egg)</i>	
脆米素菜炒飯	198
Crackling fried rice with vegetables	
頭抽炒河粉	188
Superior first extract soy sauce with rice noodles	
雜菜炒河粉	198
Wok-fried rice noodles with vegetables	