



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.

涼菜、頭盤 Appetisers

 Signature dish

水晶皮蛋凍	108
Crystal Century egg with gold leaf & preserved ginger (<i>Egg</i>)	
 藤椒拌翡翠	138
Chilled “Jade flower” in green Sichuan pepper essence	
金桔白玉木耳	138
Kumquat and wood ear mushroom with chilli & lime	
虎皮尖椒	108
Pan-seared “Tiger” pepper with chilli	
 煙燻四喜素卷	148
“Four blessing” 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	188
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 (<i>Egg</i>)	per person
 菊花豆腐湯(位上)	168
Chrysanthemum “thousand cut” silken tofu in vegetarian broth	per person


*Limited number available daily

蔬菜、豆腐 Vegetables & Tofu

 Signature dish

薑汁炒芥蘭	158
Stirred-fried Chinese kale with ginger	
蒜蓉炒時蔬	158
Wok-fried seasonal vegetable with garlic	
 青芥末菇嚙肉	208
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	
炗炒蓮花白	168
Wok-fried white cabbage with chilli, garlic & ginger	

飯、麵 Rice & Noodles

 松露野菌炗伊麵	258
Braised e-fu noodles with wild mushrooms & black truffle (<i>Egg</i>)	
脆米素菜炒飯	208
Crackling fried rice with vegetables	
頭抽炒河粉	188
Superior first extract soy sauce with rice noodles	
雜菜炒河粉	208
Wok-fried rice noodles with vegetables	