



the chinese library

Unlimited Dim Sum Brunch Every Saturday, Sunday & Public Holiday

Early Brunch (11:00 – 13:00)

HK\$438 per person for food only

HK\$588 per person with free-flow mocktails, juices and soft drinks

HK\$788 per person with free-flow Champagne Veuve Clicquot Yellow Label

HK\$988 per person with free-flow Champagne Ruinart Blanc de Blanc

Non Stop Brunch (13:30 – 16:30)

HK\$638 per person for food only

HK\$788 per person with free-flow mocktails, juices and soft drinks

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HK\$1188 per person with free-flow Champagne Ruinart Blanc de Blanc

Dine complimentary for kids under 5 years

Aged 5-12 | + HK\$258

任食頭盤 Unlimited Appetisers

- | | | | | | |
|--------------------------|---|--------------------------|-----------------------------------|--------------------------|---|
| <input type="checkbox"/> | 青芥醬蹄凍
Pork knuckle with wasabi | <input type="checkbox"/> | 味淋滷心蛋
Mirin soft boiled egg | <input type="checkbox"/> | 生菜魚肉湯
Fish balls and lettuce soup |
| <input type="checkbox"/> | 素翅酸辣羹
Imitation shark fin
“angel hair” hot & sour soup | <input type="checkbox"/> | 路邊攤炸豚肉丸子
Deep-fried meat balls | <input type="checkbox"/> | 蒜蓉炒時蔬
Stir-fried seasonal vegetable
with garlic |
| <input type="checkbox"/> | 煙燻四喜素卷 (v)
“Four blessing” Jasmine tea-
smoked bean curd roll (v) | | | | |

任食點心 Unlimited Dim Sum

- | | | | | | |
|--------------------------|---|--------------------------|---|--------------------------|--------------------------------------|
| <input type="checkbox"/> | 鮮蝦秋葵餃
Shrimp dumpling with okra | <input type="checkbox"/> | 蜜汁叉燒包
Barbecue pork bao | <input type="checkbox"/> | 木魚花蘿蔔糕
Katsubushi turnip cake |
| <input type="checkbox"/> | 胡椒雞湯小籠包
White pepper consommé
xiaolongbao | <input type="checkbox"/> | 松茸冬菇包 (v)
Matsutake mushroom bao (v) | <input type="checkbox"/> | 蟹籽燒賣
Crab roe siu mai |
| <input type="checkbox"/> | 刁草水晶蝦餃
Traditional har gau with dill | <input type="checkbox"/> | 攪仁燒雞酥
Roasted chicken puff with almond | <input type="checkbox"/> | 紅菜頭水晶糰 (v)
Beetroot dumplings (v) |
| <input type="checkbox"/> | 蜜汁叉燒腸
Barbecue pork cheungfun | | | | |

Subject to 10% service charge



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點心 Signature Dim Sum

- | | | | | | |
|--------------------------|--|----------------|--------------------------|---|-------|
| <input type="checkbox"/> | 賽螃蟹鱈魚餃
"Racing crab" dumplings
steamed black cod & egg white | +\$38
2 pcs | <input type="checkbox"/> | 牛肝菌灌湯餃
Scallop & winter melon dumpling
in a porcini broth
<i>*Preparation time approx. 20minutes</i> | +\$58 |
| <input type="checkbox"/> | 黑松露蝦餃
Black truffle har gau | +\$38
2 pcs | <input type="checkbox"/> | 口水桂花腸 (n)
Steamed mandarin fish cheung fun
with Sichuan peanut sauce (n) | +\$58 |

主菜 Main

每人自選一款主菜 Choose 1 main course per person

- | | | | | | |
|--------------------------|---|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 黃酒豆乾紅燒肉
Braised pork belly &
dried bean curd with yellow wine | <input type="checkbox"/> | 金不換窩燒魚柳
Dover sole with chilli, red and
green bell pepper, red onion, Thai basil | <input type="checkbox"/> | 麻婆豆腐
Sichuan ma po tofu
with minced pork in clay pot |
|--------------------------|---|--------------------------|--|--------------------------|--|

共享 Sharing Dishes

- | | | | | | |
|--------------------------|--|-------|--------------------------|--|--------|
| <input type="checkbox"/> | 殿堂叉燒
BBQ pork loin glazed
with New Zealand manuka honey | +\$98 | <input type="checkbox"/> | 酸菜星斑片
Sichuan garoupa
with glass noodles in chilli broth | +\$168 |
| <input type="checkbox"/> | 蔥椒冷拌淮山麵
Cold purple yam noodle
with green onion & pepper | | <input type="checkbox"/> | 煙燻北京烤鴨
Roasted 45-day Imperial Peking duck
<i>*Please check availability</i> | +\$788 |

任食甜品 Unlimited Dessert

- | | | | |
|--------------------------|---------------------------------------|--------------------------|---------------------------------------|
| <input type="checkbox"/> | 流心紫薯球
Sweet potato lava orbs | <input type="checkbox"/> | 雪映千層糕
Coconut thousand-layer cake |
| <input type="checkbox"/> | 紫米椰汁糕
Coconut milk black rice cake | <input type="checkbox"/> | 椰奶藍冰粉
Yuzu jelly with coconut milk |

Above alcohol free-flow options also include house Red & White Wine, Draft Beer
selected Cocktails & Mocktails, Orange, Pineapple, Cranberry, Apple juices

Still and sparkling water, coffee and tea are not included

Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts
Subject to 10% service charge



Unlimited Weekend Dim Sum Brunch (Vegetarian)

- | | | | |
|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 松茸冬菇包
Matsutake mushroom bao | <input type="checkbox"/> | 椒麻鮮核桃 (n)
Fresh walnut
in green Sichuan pepper essence (n) |
| <input type="checkbox"/> | 野菜脆脆卷
Three treasure vegetable roll | <input type="checkbox"/> | 煙燻四喜素卷
“Four blessing” Jasmine tea-smoked
bean curd roll |
| <input type="checkbox"/> | 羊肚菌水晶餃
Seasonal wild mushroom dumplings | <input type="checkbox"/> | 虎皮尖椒
Pan-seared “tiger skin” pepper with chilli |
| <input type="checkbox"/> | 松露山珍腐皮卷
Fried bean curd roll with
mushroom and black truffle | <input type="checkbox"/> | 薑汁 / 蒜蓉清炒時令蔬菜
Stir-fried seasonal vegetables
with garlic or ginger |
| <input type="checkbox"/> | 金桔白玉木耳
Kumquat and wood ear mushrooms
with chilli & lime | <input type="checkbox"/> | 蔥椒冷拌淮山麵
Cold purple yam noodle
with green onion & pepper |
| | | <input type="checkbox"/> | 蛋白脆米素菜炒飯 +\$88
Egg white crispy fried rice with vegetables |

主菜 Main

- 素麻婆豆腐
Sichuan ma po tofu in clay pot

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中國茶 Tea Selection 兩位用 (For 2 person)

玫瑰紅茶	68
Rose Black	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'er	
龍井	68
Green Longjing	
壽眉王 (白玉牡丹)	68
Shoumei White Peony Supreme	
桂花鐵觀音	68
Osmanthus Ti Kuan Yin Oolong	
茉莉花茶	68
Jasmine	
菊花茶	78
Chrysanthemum	

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