



the chinese library

Easter Unlimited Dim Sum Brunch

29 March – 1 April 2024 11:00 – 15:30 (120 minutes)

HK\$488 per person for food package

+ HK\$200 per person with free-flow Prosecco

+ HK\$350 per person with free-flow Champagne Veuve Clicquot Yellow Label

+ HK\$600 per person with free-flow Champagne Ruinart Blanc de Blanc

Above alcohol free-flow options also include house Red & White Wine, Draft Beer

Still and sparkling water, coffee and tea are not included

+HK \$48 a glass of Prosecco | Wine | Beer | Aperol spritz

+HK \$88 a glass of Champagne Veuve Clicquot Yellow Label

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"/> 煙燻四喜素卷 (v) “Four blessing” Jasmine tea smoked bean curd roll (v) | <input type="checkbox"/> 涼拌乾絲 (v) Shredded bean curd and celery salad (v) |
| <input type="checkbox"/> 濃湯粟米雞茸羹 Chicken and corn cream 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"/> 冬菜蘿蔔魚鬆 Dace balls with white radish | | |

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 Katsuobushi turnip cake |
| <input type="checkbox"/> 胡椒雞湯小籠包 White pepper consommé xiao long bao | <input type="checkbox"/> 松茸冬菇包 (v) Matsutake mushroom bao (v) | <input type="checkbox"/> 黑蒜燒賣 Black garlic siu mai |
| <input type="checkbox"/> 黑松露蝦餃 Black truffle har gau | <input type="checkbox"/> 欖仁燒雞酥 (n) Roasted chicken puff with almond (n) | <input type="checkbox"/> 上素粉果 (v) Chiu Chao vegetable dumpling (v) |
| <input type="checkbox"/> 蜜汁叉燒腸 Barbecue pork cheung fun | <input type="checkbox"/> 瑤柱香蔥糯米卷 (n) Conpoy glutinous rice roll with green onion (n) | <input type="checkbox"/> 紅菜頭水晶粿 (v) Beetroot dumplings (v) |
| <input type="checkbox"/> 復活兔 Egg custard bun | | |

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 and egg white | +\$38 2 pcs | <input type="checkbox"/> | 牛肝菌灌湯餃 Hokkaido scallop and winter melon dumpling in a porcini broth <i>*Preparation time approx. 20 minutes</i> | +\$58 |
| <input type="checkbox"/> | 黑椒和牛酥 Wagyu and black pepper puffs | +\$58 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 and dried bean curd with yellow wine | <input type="checkbox"/> | 珍肝醬煮原隻花膠筒 Fish maw served with chicken liver | <input type="checkbox"/> | 麻婆豆腐 Sichuan ma po tofu with minced pork |
|--------------------------|---|--------------------------|--|--------------------------|--|

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"/> | 櫻花蝦香蔥醬油拌麵 Sakura shrimp noodles with scallion oil sauce | | <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 orb | <input type="checkbox"/> | 薑汁燉奶 Milk pudding with ginger |
| <input type="checkbox"/> | 雪映千層糕 Coconut thousand-layer cake | <input type="checkbox"/> | 椰奶藍冰粉 Yuzu jelly with coconut milk |

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"/> | 涼拌乾絲 Shredded bean curd and celery salad |
| <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 dumpling | <input type="checkbox"/> | 黃金粟米羹 Sweet corn soup |
| <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"/> | 香蔥醬油拌麵 Scallion oil noodles |
| <input type="checkbox"/> | 上素粉果 Chiu Chao vegetable dumpling | <input type="checkbox"/> | 蛋白脆米素菜炒飯 Egg white crispy fried rice with vegetables |

+ \$88

主菜 Main

- 素麻婆豆腐
Sichuan ma po tofu

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中國茶 Tea Selection 兩位用 (For 2 person)

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|------------------------------|----|
| 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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