



the chinese library

Father's Day Unlimited Dim Sum Brunch

11:00 – 15:30 (120 minutes)

15th & 16th June

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"/> | 韭菜拌鮮竹 (v)
Bean curd sheet
and Chinese chives salad (v) |
| <input type="checkbox"/> | 冬菜蘿蔔魚鬆
Dace balls with white radish | <input type="checkbox"/> | 香酥脆茄盒
Crispy aubergine with pork | <input type="checkbox"/> | 蒜蓉炒時蔬
Stir-fried seasonal vegetable
with garlic |
| <input type="checkbox"/> | 香菇酥肉羹
Pork, mushroom and
egg thick soup | | | | |

任食點心 Unlimited Dim Sum

- | | | | | | |
|--------------------------|---|--------------------------|--|--------------------------|---|
| <input type="checkbox"/> | 水晶蝦餃
Traditional har gau | <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"/> | 雞軟骨燒賣
Chicken cartilage
siu mai | <input type="checkbox"/> | 翡翠蘿蔔鮮蝦餃
Turnip & shrimp dumpling |
| <input type="checkbox"/> | 松茸冬菇包 (v)
Matsutake mushroom bao (v) | <input type="checkbox"/> | 黑松露素菜糰 (v)
Black truffle mushroom
dumpling (v) | <input type="checkbox"/> | 上素粉果 (v)
Chiuchow vegetable dumpling
(v) |
| <input type="checkbox"/> | 瑤柱香蔥糯米卷 (n)
Conpoy glutinous rice roll
with green onion (n) | <input type="checkbox"/> | 蜜汁叉燒腸
Barbecue pork cheung fun | <input type="checkbox"/> | 山楂叉燒脆雲吞
Deep-fried wonton
with sliced BBQ pork
in hawthorn berry sauce |

Subject to 10% service charge



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點心 Signature Dim Sum

賽螃蟹鱈魚餃 +\$38 黑松露蝦餃 +\$38
"Racing crab" dumplings 2 pcs Black truffle har gau
steamed black cod and egg white

黑椒和牛酥 +\$58 牛肝菌灌湯餃 +\$58
Wagyu and black pepper puffs 2 pcs Hokkaido scallop and winter melon dumpling
in a porcini broth
**Preparation time approx. 20minutes*

主菜 Main

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

沙薑醬油手撕雞 珍肝醬煮原隻花膠筒 魚香腩肉豆腐
Hand shredded chicken with ginger and soy sauce Fish maw served with chicken liver Tofu with pork belly and Sichuan chilli

共享 Sharing Dishes

殿堂叉燒 +\$98 酸菜星斑片 +\$168
BBQ pork loin glazed with New Zealand manuka honey Sichuan garoupa with glass noodles in chilli broth

煙燻筍紅燒和牛坑腩 +\$238 煙燻北京烤鴨 +\$788
Smoked braised beef with bamboo shoot Roasted 45-day Imperial Peking duck
**Please check availability*

櫻花蝦紫菜清雞湯淮山麵
Sakura shrimp noodles in seaweed chicken broth

任食甜品 Unlimited Dessert

流心紫薯球 茉莉花茶凍
Sweet potato lava orb Jasmine tea panna cotta

雪映千層糕 椰奶藍冰粉
Coconut thousand-layer cake Yuzu jelly with coconut milk

賀壽蟠桃 脆皮酒心黑珍珠 (含酒精)
Longevity bun with lotus seed paste Crispy puff with whisky cream (contains alcohol)

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)

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|--------------------------|--|--------------------------|--|
| <input type="checkbox"/> | 松茸冬菇包
Matsutake mushroom bao | <input type="checkbox"/> | 韭菜拌鮮竹
Bean curd sheet and Chinese chives 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"/> | 香菇羹
Mushroom and egg thick 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"/> | 紫菜清湯淮山麵
Noodles in vegetarian seaweed broth |
| <input type="checkbox"/> | 上素粉果
Chiuchow vegetable dumpling | <input type="checkbox"/> | 蛋白脆米素菜炒飯
Egg white crispy fried rice with vegetables |

+\$88

主菜 Main

- | | | | |
|--------------------------|-----------------------------|--------------------------|---|
| <input type="checkbox"/> | 素麻婆豆腐
Sichuan ma po tofu | <input type="checkbox"/> | 沙薑素手撕雞
Chilled hand shredded
vegetarian chicken with ginger |
|--------------------------|-----------------------------|--------------------------|---|

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

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11:00 – 15:30 (120 minutes)
Every Saturday, Sunday & Special Public Holiday

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
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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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