



the chinese library

百川珍味嚙味菜單 (二人用)
Icons of Flavour (for 2 Persons)

前菜 Appetisers

燒椒蠔子皇 • 紅綾滷牛脰

Razor clams with dual pepper infusion
Chilled beef shank with chilli, soya sauce

蒸點 Steamed dim sum

黑松露蝦餃皇 • 羊肚菌水晶餃 • 雲勝帶子餃

Black truffle har gau
Seasonal wild mushroom dumpling (v)
Scallop dumpling with mixed mushroom

湯 Soup

花膠老雞燉羊肚菌

Fish maw stewed chicken soup with wild mushroom

主菜 Main

混醬燒鴿

Rosemary smoked roasted pigeon with fermented sauce

韭香藤椒蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper

蔥油脆皮雞

Crispy chicken with spring onion oil

石鍋蔥香鵝肝和牛炒飯

Foie gras and wagyu stone pot fried rice

甜品 Dessert

豆腐乳凍 • 冬燕酥

Tofu panna cotta
Winter melon puff

HK\$1,988

Price subject to 10% service charge
Set menus are available for entire table only



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百川珍味嗜味菜單 (四位用 或 六位用) Icons of Flavour (for 4 Persons or 6 Persons)

前菜 Appetisers

燒椒蜆子皇 • 魚香脆茄子 • 水晶皮蛋凍

Razor clams with dual pepper infusion

Crispy aubergine with sakura shrimps and green string beans

Crystal century egg duo

蒸點 Steamed dim sum

雲勝帶子餃 • 賽螃蟹鱈魚餃 • 鰻魚蝴蝶酥

Scallop dumpling with mixed mushroom

“Racing crab” dumpling, steamed black cod & egg white

Butterfly eel puff with teriyaki sauce

湯 Soup

花膠老雞燉松茸

Fish maw stewed chicken soup with matsutake

主菜 Main

北京片皮鴨 (需提前至少1天預訂) 或 龍皇披珍珠甲

Roasted 45-day Imperial Peking duck (pre-order at least 1-day in advance)

or

Sichuan braised sea cucumber with shrimp paste and chicken liver essence

韭香藤椒蒸鱈魚 或 金衣香酥黃花魚

Steamed cod with Chinese chives and Sichuan pepper

or

Crispy yellow croaker with golden garlic

五味雜陳和牛肋

Five flavour wagyu beef ribs

石鍋蔥香鵝肝和牛炒飯

Foie gras and Wagyu stone pot fried rice

鹹魚啫啫芥蘭煲

Chinese kale with salted fish cooked in a traditional clay pot

甜品 Dessert

豆腐乳凍 • 冬燕酥

Tofu panna cotta

Winter melon puff

4 Persons HK\$ 3,988 / 6 Persons HK\$ 5,888

Price subject to 10% service charge
Set menus are available for entire table only