



the chinese library

百川珍味嗜味菜單 (二人用)  
Icons of Flavour (for 2 Persons)

**前菜 Appetiser**

殿堂叉燒 • 紫蘇鮮椒拌鮑魚

BBQ pork loin glazed with New Zealand Manuka honey  
Chilled abalone with fresh chili peppers and shiso leaves

**蒸點 Steamed dim sum**

黑松露蝦餃皇 • 雲勝帶子餃 • 花椒鱈魚餃

Black truffle har gau

Scallop dumplings with mixed mushroom  
Steamed black cod dumplings with Sichuan pepper

**湯 Soup**

25年陳皮花膠老鴨湯

Double-boiled duck soup with fish maw and 25-year aged tangerine peel

**主菜 Main**

香草混醬燒鴿

Roasted pigeon with homemade sauce

韭香藤椒蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper

五味雜陳和牛肋

Fried wagyu beef ribs with vinegar and chilli

黑松露蛋白蟹肉炒飯

Crab meat egg white fried rice with black truffle

**甜品 Dessert**

開心果忌廉奶蓋 • 冬燕酥

Pistachio library 'cappuccino'

Winter melon puff

**2 Persons HK\$1,988**

**Upgrade with 5-glass Wine Pairing at HK\$788 per person**

Price subject to 10% service charge. Set menus are available for entire table only.  
Menu items are subject to change due to seasonality and product availability.



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### 百川珍味嚐味菜單 (四位用 或 六位用) Icons of Flavour (for 4 Persons or 6 Persons)

#### 前菜 Appetiser

燒椒蝗子皇 • 殿堂叉燒 • 魚香脆茄子

Razor clams with charred Sichuan pepper

BBQ pork loin glazed with New Zealand Manuka honey

Crispy aubergine with Sakura shrimps and green string beans

#### 蒸點 Steamed dim sum

雲勝帶子餃 • 花椒鱈魚餃 • 芥末牛柳春卷

Scallop dumplings with mixed mushroom

Steamed black cod dumplings with Sichuan pepper

Mustard beef spring rolls

#### 湯 Soup

25年陳皮花膠老鴨湯

Double-boiled duck soup with fish maw and 25-year aged tangerine peel

#### 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

Braised sea cucumber, celtuce and Nepal wild rock rice infused with chicken

十年陳釀女兒紅蒸黃花魚 或 薑醋鱈魚

Steamed yellow croaker with 10-year aged Chinese yellow wine

or

Deep-fried cod fillet with baby ginger and prized vinegar

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

鹹魚啫啫芥蘭煲

Chinese kale with salted fish cooked in a traditional clay pot

#### 甜品 Dessert

開心果忌廉奶蓋 • 冬燕酥

Pistachio library 'cappuccino'

Winter melon puff

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

**Upgrade with 5-glass Wine Pairing at HK\$788 per person**

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

Menu items are subject to change due to seasonality and product availability.