



the chinese library

The restaurant evokes the rich tapestry of Hong Kong's fascinating culinary heritage, paying homage to a distinctive collection of regional cuisines from the provinces of Guangdong, Beijing, Zhejiang, Shanghai, Chiuchow and Sichuan.



the chinese library

精選午市套餐 Jade

紅滷元帥蹄•醋漬青瓜

Marinated pork knuckle

Chilled cucumber with vinegar

蟹肉酸菜毛豆餃•韭菜醬鴨絲腐皮卷

Edamame dumpling with crab and pickled cabbage

Pan-fried bean curd rolls with duck & chives

海參海皇羹

Sea cucumber and seafood soup

黃燜原隻花膠筒 +\$88 每位

Fish maw served with chicken broth (+HK\$88 per person)

滷鵪鶉肉燥蛋拌麵

Marinated quail and minced pork tossed noodles

脆皮糖不甩•菊花茶冰粉

Crispy glutinous rice balls in syrup

Chrysanthemum jelly

HK\$398 per person

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail



the chinese library

精選午市套餐
Crystal

紫蘇椒香拌鮑魚•殿堂叉燒

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

賽螃蟹鱈魚餃•川味紅燒和牛腩香煎包

“Racing crab” dumplings, steamed black cod and egg white
Pan-seared braised wagyu brisket buns with Sichuan sauce

花膠帶子胡椒酸辣湯
或

花膠鮮蟹肉冬茸羹 +\$98 每位

Peppery hot and sour soup with fish maw and scallop
or

Fish maw with crab meat winter melon soup (+HK\$98 per person)

韭香藤椒白玉蒸鱈魚

Steamed cod with Chinese chives, tofu and Sichuan pepper sauce

和牛粒生菜絲炒飯

Fried rice with shredded lettuce and diced wagyu beef

脆皮糖不甩•石榴藍冰粉

Crispy glutinous rice balls in syrup
Chiuchow style guava and pomelo sago with yuzu jelly

HK\$588 per person

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail

Subject to 10% service charge

涼菜、頭盤 Appetisers



Seasonal dish
Signature dish



油滷牛腩肉 178
Marinated beef shank with cucumber

魚香脆茄子 188
Crispy aubergine with sakura shrimps and green string beans



煙燻四喜素卷 148
“Four blessing” Jasmine tea-smoked bean curd roll (v)



燒椒蜆子皇 298
Fried razor clams with charred Sichuan pepper

金桔白玉木耳 158
Kumquat and wood ear mushrooms with chilli and lime (v)

燈籠油滷乳鴿 238
Marinated pigeon with bell peppers

湯 Soup



珊瑚菊花豆腐 (位上) 188
Chrysanthemum “thousand cut” silken tofu in chicken broth per person
**Limited number available daily*



花膠海參竹絲雞露 (位上) 288
Fish maw and sea cucumber in Chinese silk chicken soup per person



松茸花膠燉老雞 (位上) 268
Double-boiled chicken with fish maw and matsutake mushroom per person



百花蟹肉冬蓉羹 (位上) 188
Braised Hokkaido king crab and winter melon per person

花膠魚蓉羹 (位上) 198
Fish maw in grouper fish soup per person

燒味 · 滷味 Roast and Braised Meats



Seasonal dish
Signature dish



一食 - 煙燻北京烤鴨配五種自家特製醬料

888

Roasted 45-day Imperial Peking duck with 5 homemade sauces

**Please check availability*

二食 - 惹味辣菇醬炒鴨鬆

198

Wok-fried diced duck with spicy mushroom sauce

**Imperial Peking duck second course add on*

殿堂叉燒

358

BBQ pork loin glazed with New Zealand Manuka honey

肉類 Meat and Poultry



陳醋咕嚕肉

328

Sweet and sour Iberico pork with dragon fruit and caramelised cashews

五味雜陳和牛肋

388

Fried wagyu beef ribs with vinegar & chilli

風沙紐西蘭羊架

338

Pan-seared New Zealand lamb cutlets with chilli and pork



蔥油脆皮雞 (半隻)

328

Crispy chicken with spring onion oil

half chicken

海鮮 Seafood

魚香蝦球

298

Sautéed king prawns with Sichuan chilli and Hokkaido silver fish

臘味醬炒帶子

398

Wok-seared Hokkaido scallops with Guangdong preserved sausage

薑醋鱈魚

368

Deep-fried cod fillet with baby ginger and prized vinegar



酸菜星斑片

588

Sichuan garoupa with glass noodles in chilli broth

Recommended for 3-5 person

Subject to 10% service charge

蔬菜、豆腐 Vegetables and Tofu



Seasonal dish
Signature dish

荷塘彩蔬 198

“Lotus pond” wok-fried lily bulbs and lotus seeds (v)



煙燻臘肉炒福花 198

Wok-seared cauliflower with Chinese bacon

炒時蔬 (薑汁 / 蒜蓉 / 清炒) 168

Stir-fried seasonal vegetable with ginger/garlic (v)

蝦醬啫啫唐生菜煲 208

Tai O shrimp clay pot with Chinese lettuce



鹹魚啫啫芥蘭煲 198

Chinese kale with salted fish cooked in a traditional clay pot

金銀蛋浸時蔬 168

Seasonal vegetable with salted egg and century egg in broth

飯、麵 Rice and Noodles



石鍋蔥香鵝肝和牛炒飯 298

Foie gras and wagyu beef stone pot fried rice

蛋白脆米素菜炒飯 208

Egg white crispy fried rice with vegetables (v)

頭抽乾炒安格斯牛河 218

Superior first extract soy sauce rice noodles with Angus beef tenderloin



松露野菌炆伊麵 258

Braised e-fu noodles with wild mushrooms and black truffle (v)

東星斑片魚湯手打烏冬 (位上) 188

Red garoupa and udon in fish soup per person