



the chinese library

Mid- Autumn Menu (for 2 Persons)

4 October – 7 October

前菜 Appetisers

燒椒蜆子皇 • 紅綾滷牛脰

Razor clams with dual pepper infusion

Chilled beef shank with chilli and soy 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

煙燻肉芋仔窩

Braised taro with Chinese bacon

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 • 火龍果冰皮芝士開心月

Tofu panna cotta

Dragon fruit and cheese snowy mooncake

HK\$1,988

Price subject to 10% service charge

Set menus are available for entire table only



the chinese library

Mid- Autumn Menu (for 4 Persons or 6 Persons)

4 October – 7 October

前菜 Appetisers

燒椒蠔子皇 • 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, and 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

龍皇披珍珠甲

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

煙燻肉芋仔窩

Braised taro with Chinese bacon

甜品 Dessert

豆腐乳凍 • 火龍果冰皮芝士開心月

Tofu panna cotta

Dragon fruit and cheese snowy mooncake

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

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