



the chinese library

Festive Dinner Tasting Menu

19 December – 30 December

水晶皮蛋凍 薄燒塘心貝 殿堂叉燒

Crystal century egg with gold leaf and preserved ginger (v)

Pan-seared scallop

BBQ pork loin glazed with New Zealand Manuka honey

Franciacorta 'Saten Rosé', Barone Pizzini

雲勝帶子餃 羊肚菌水晶餃

Scallop dumpling with mixed mushroom

Seasonal wild mushroom dumpling

Chablis, Domaine Louis Moreau

25年陳皮火鴨花膠羹

Fish maw and duck soup with 25 years aged tangerine peel

鮑汁海參拌香煎蝦米腸

Braised sea cucumber in abalone sauce with Pan-Fried shrimp rice rolls

Pernand-Vergelesses 1er cru 'en Caradeux, Domaine Louis Latour

韭香藤椒蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper sauce

蔥油脆皮雞

Crispy chicken with spring onion oil

Mercurey 1er cru 'Les Velley', Domaine Jacqueson

櫻花蝦和牛粒炒飯

Sakura shrimp fried rice with Wagyu Beef

脆皮巧克力泡芙

Crispy chocolate profiterole

Sherry 7 years 'Cristina', Gonzales Byass

HK\$1,088 per person

Additional HK\$ 688 per person with wine pairing

Price subject to 10% service charge

Set menus are available for entire table only