



the chinese library

Behind the Kitchen Doors Tasting Menu

油甘子青檸沙葛絲

Julienne jicama with amla and lime juice

滷水鮑魚 · 15年陳皮鵝肝醬

Chilled marinated abalone with 15-year aged tangerine peel and foie gras

清蓮貴妃露

Royal concubine clam soup with fresh lotus seeds

阿拉斯加蟹肉餃 · 百香果牛肉芋角

Alaskan crab meat dumpling · Beef and passion fruit taro puff

龍皇披珍珠甲

Braised sea cucumber stuffed with shrimp in mushroom sauce

紫蘇豆豉炒牛肩胛

Stir-fried beef chuck flap with shiso, fermented black beans and garlic sprouts

鮮金勾芋香冬瓜

Braised winter melon with taro, crab meat and dried shrimps

新鮮雞樅菌花膠雞清湯烏冬

Fresh termite mushrooms, fish maw and udon noodles in clear chicken broth

夏威夷果仁豌豆酥佐陳皮老薑糖漿 · 金桔柑橘雪葩

Macadamia nuts and chickpea pastry with
aged tangerine peel ginger syrup, calamansi mandarin sorbet

HK\$1188 per guest

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