the chinese library

# Festive Dinner Tasting Menu

18 December – 3 January

水晶皮蛋凍 • 黑松露豆蓉煎元貝 • 殿堂叉燒

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

Pan-seared scallop with green pea puree and black truffle

BBQ pork loin glazed with New Zealand Manuka honey

***Champagne, Blanc de Blancs, Ruinart, Reims, France***

喇沙小籠包 • 羊肚菌水晶餃

Laksa xiao long bao

Seasonal wild mushroom dumpling

***Chablis, Domaine Louis Moreau, Burgundy, France***

25年陳皮火鴨鮑魚羹

Abalone and duck soup with 25-year aged tangerine peel

***Cabernet Franc, 'Spring Rosé', Longting Vineyard, Shandong, China***

鮑汁海參拌花膠

Braised sea cucumber in abalone sauce with fish maw

韭香藤椒蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper sauce

***Saumur Blanc, L'Insolite, Domaine des Roches Neuves, Loire Valley, France***

蔥油脆皮雞

Crispy chicken with spring onion oil

櫻花蝦和牛粒炒飯

Sakura shrimp fried rice with wagyu beef

***Pernand Vergelesses 'Les Vergelesses 1er Cru', Chanson, Burgundy, France***

雙色淮山糕 • 薑茶湯丸

Two-tone Chinese yam cake

Glutinous rice ball in ginger tea

***Marsala Superiore Secco 'Horatio', Cantine Pellegrino, Sicilia, Italy***

**HK$1,188 per guest | Wine pairing additional HK$688 per guest**

Price subject to 10% service charge

Set menus are available for entire table only