





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.

蒸 Steamed

黑松露蝦餃	98
Black truffle har gau	
水晶蝦餃	78
Traditional har gau	
羊肚菌水晶餃	78
Seasonal wild mushroom dumplings (v)	
雲勝帶子餃	108
Scallop dumpling with mixed mushroom	
清湯魷魚餃	98
Squid dumpling in consommé	
牛肝菌灌湯餃 (位上)	98
Hokkaido scallop & winter melon dumpling in a porcini broth	per person
 黑蒜燒賣	78
Black garlic, prawn & pork siu mai	
賽螃蟹鱈魚餃	88
“Racing crab” dumplings, steamed black cod & egg white	
 喇沙小籠包	108
Laksa xiao long bao	
蜜汁叉燒包	78
Barbecue pork bao	
香芋包	28
Taro bao	each
松茸冬菇包	68
Matsutake mushroom bao (v)	

煎炸 Crispy & Baked


海膽蟹肉春卷	118
Hokkaido king crab & sea urchin spring rolls	
巴馬火腿蘿蔔糕	78
Pan-seared turnip cake with crispy Parma ham	
 黑椒和牛酥	108
Wagyu & black pepper puffs	
松露山珍腐皮卷	68
Fried bean curd roll with mushroom black truffle (v)	
雞油菌皇酥	88
Mixed mushroom puff	
鰻魚蝴蝶酥	98
Butterfly eel puffs with teriyaki sauce	
腸粉 Cheung Fun Rice Rolls	
頭爐叉燒腸	108
Barbecue pork loin glazed with New Zealand manuka honey	
櫻花蝦蘿蔔脆網腸粉	88
Sakura shrimp & deep fried turnip with red rice	
百花響鈴腸	108
Crispy bean curd roll with prawn & squid	
 口水桂花腸	118
Steamed mandarin fish fillet with Sichuan style chilli peanut sauce	
野菜脆脆腸	98
Three treasure vegetable (v)	

中式甜點心 Sweet Dim Sum

 Signature dish

 盆栽 (四位用) Tofu panna cotta with matcha green tea cake and toffee	198 for 4 person
懷舊酥皮蛋撻 Classic egg tarts *Preparation time approx. 15minutes	68
 美祿糯米糍 Chocolate lava mochi *Preparation time approx. 15 minutes	78
腐竹薏米雞蛋慕絲 Dried bean curd and coix seed mousse cake	98
黃糖豆腐花配薑茶 Tofu pudding with ginger tea *Preparation time approx. 20 minutes	68 per person
豆腐乳凍 Tofu panna cotta	68 per person
是日甜品 Dessert of the day	58 per person
壽桃 (隻) Longevity bun	48 each

甜品 Dessert

 腐乳芝士蛋糕配紅莓醬 Fermented bean curd cheese cake with raspberry coulis	118 per person
黑芝麻慕絲 Black sesame mousse	108
自家製雪糕及雪葩 Selection of homemade ice creams and sorbets	single scoop 48 two scoops 68 three scoops 98
*請向我們同事查詢 Ask your server for the available selection	

Subject to 10% service charge

中國茶 Tea Selection

兩位用 (For 2 person)

 Signature dish

玫瑰紅茶	68
Rose Black	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'er	
龍井	68
Green Longjing	
壽眉王 (白玉牡丹)	68
Shoumei (White Peony Supreme)	
桂花鐵觀音	68
Osmanthus Ti Kuan Yin Oolong	
茉莉花茶	68
Jasmine	
菊花茶	78
Chrysanthemum	