



## 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.



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### 精選午市套餐 Jade

紅滷元帥蹄 酷漬青瓜  
Marinated pork knuckle  
Chilled cucumber with vinegar

鮑魚燒賣•黑椒和牛酥  
Abalone, prawn and pork siu mai  
Wagyu & black pepper puff

海參酸辣海皇羹  
Sea cucumber hot and sour seafood soup

黃燜原隻花膠筒 +\$78 每位  
Fish maw served with chicken broth (+HK\$78 per person)

滷鵪鶉肉燥蛋拌麵  
Marinated quail and minced pork tossed noodles

茉莉花茶凍•奶皇南瓜餅  
Jasmine tea panna cotta  
Pumpkin custard cake

**HK\$398 per person**

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail



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### 精選午市套餐 Crystal

燒椒蠔子皇 • 滷香菇

Fried razor clams with charred Sichuan pepper  
Braised Chinese mushrooms with soya sauce

鮑魚燒賣 • 鵝肝醬脆皮雞

Abalone, prawn and pork siu mai  
Deep-fried chicken with foie gras sauce

花膠勝瓜漁湯

或

花膠鮮蟹肉冬茸羹 +\$88 每位

Fish maw with luffa fish soup or  
Fish maw with crab meat winter melon soup (+HK\$58 per person)

韭香藤椒千層蒸鱈魚

Steamed cod with Chinese chives and Sichuan pepper sauce

海參鱻絲拌烏冬

Tossed udon with sea cucumber and eel

香蕉班戟 • 石榴甘露

Banana pancake  
Chiuchow style guava & pomelo sago

**HK\$588 per person**

Additional HK\$38 with a glass of juice/ soft drink

Or

HK\$48 with Not Guilty mocktail

Subject to 10% service charge



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### 點心套餐 Amber

黑松露雜果沙律 • 木魚花脆皮蘿蔔糕  
Black truffle fresh fruit salad  
Katsuobushi turnip cake

胡椒雞湯小籠包 • 水晶蝦餃 • 羊肚菌水晶餃  
White pepper consommé xiaolongbao  
Traditional har gau  
Seasonal wild mushroom dumpling (v)

牛肝菌原隻帶子湯餃  
Hokkaido scallop and winter melon dumpling in a porcini broth

健康時蔬  
Seasonal vegetables

漁湯花膠麵 +\$68 每位  
Fish maw noodles with fish soup (+HK\$68 per person)

茉莉花茶凍 • 雪影千層糕  
Jasmine tea panna cotta  
Coconut thousand-layer cake

**HK\$298 per person**



Additional HK\$38 with a glass of juice/ soft drink  
Or  
HK\$48 with Not Guilty mocktail

Subject to 10% service charge

## 涼菜、頭盤 Appetisers


 Signature dish

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油滷牛腩肉	168
Marinated beef shank with cucumber	
魚香脆茄子	188
Crispy aubergine with sakura shrimps and green string beans	
 煙燻四喜素卷	148
“Four blessing” Jasmine tea-smoked bean curd roll (v)	
 燒椒蠔子皇	298
Fried razor clams with charred Sichuan pepper	
金桔白玉木耳	138
Kumquat and wood ear mushrooms with chilli and lime (v)	
燈籠油滷乳鴿	238
Marinated pigeon with bell peppers	

## 湯 Soup

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 珊瑚菊花豆腐 (位上)	188
Chrysanthemum “thousand cut” silken tofu in chicken broth	per person
<i>*Limited number available daily</i>	
 花膠海參竹絲雞露 (位上)	288
Fish maw and sea cucumber in Chinese silk chicken soup	per person
百花蟹肉冬蓉羹 (位上)	188
Braised Hokkaido king crab and winter melon	per person
花膠魚蓉羹 (位上)	198
Fish maw in garoupa fish soup	per person

## 燒味、滷味 Roast and Braised Meats

 Signature dish

	一食 - 煙燻北京烤鴨配五種自家特製醬料 Roasted 45-day Imperial Peking duck with 5 homemade sauces <i>*Please check availability</i>	888
	二食 - 惹味辣菇醬炒鴨鬆 Wok-fried diced duck with spicy mushroom sauce <i>*Imperial Peking duck second course add on</i>	198
	殿堂叉燒 BBQ pork loin glazed with New Zealand Manuka honey	358

## 肉類 Meat and Poultry

	陳醋咕嚕肉 Sweet and sour Iberico pork with dragon fruit and caramelised cashews	328
	五味雜陳和牛肋 Fried wagyu beef ribs with vinegar & chilli	388
	風沙紐西蘭羊架 Pan-seared New Zealand lamb cutlets with chilli and pork	338
	蔥油脆皮雞 (半隻) Crispy chicken with spring onion oil	328 half chicken

## 海鮮 Seafood

	魚香蝦球 Sautéed king prawns with Sichuan chilli and Hokkaido silver fish	298
	臘味醬炒帶子 Wok-seared Hokkaido scallops with Guangdong preserved sausage	398
	薑醋鱈魚 Deep-fried cod fillet with baby ginger and prized vinegar	368
	酸菜星斑片 Sichuan garoupa with glass noodles in chilli broth <i>Recommended for 3-5 person</i>	588

Subject to 10% service charge

荷塘彩蔬	198
“Lotus pond” wok-fried lily bulbs and lotus seeds (v)	
炗炒蓮花白	158
Wok-fried white cabbage with chilli, garlic and ginger (v)	
炒時蔬 (薑汁 / 蒜蓉 / 清炒)	168
Stir-fried seasonal vegetable with ginger/garlic (v)	
蝦醬啫啫唐生菜煲	208
Tai O shrimp clay pot with Chinese lettuce	
 鹹魚啫啫芥蘭煲	198
Chinese kale with salted fish cooked in a traditional clay pot	
金銀蛋浸時蔬	168
Seasonal vegetable with salted egg and century egg in broth	

## 飯、麵 Rice and Noodles

 石鍋蔥香鵝肝和牛炒飯	298
Foie gras and wagyu beef stone pot fried rice	
蛋白脆米素菜炒飯	208
Egg white crispy fried rice with vegetables (v)	
頭抽乾炒安格斯牛河	218
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
 松露野菌炗伊麵	258
Braised e-fu noodles with wild mushrooms and black truffle (v)	
東星斑片魚湯手打烏冬 (位上)	138
Red garoupa and udon in fish soup	per person