



# the chinese library

## Unlimited Mid – Autumn Brunch

11:00 – 15:30 (120 minutes)

### 任食頭盤 Unlimited Appetisers

- |                          |                                                              |                          |                                                             |
|--------------------------|--------------------------------------------------------------|--------------------------|-------------------------------------------------------------|
| <input type="checkbox"/> | 青芥醬蹄凍<br>Pork Knuckle with Wasabi                            | <input type="checkbox"/> | 黑松露響鈴 (v)<br>Deep fried bean curd with<br>black truffle (v) |
| <input type="checkbox"/> | 韭菜拌鮮竹 (v)<br>Bean Curd Sheet<br>and Chinese Chives Salad (v) | <input type="checkbox"/> | 香酥脆茄盒<br>Crispy Aubergine with Pork                         |

### 主菜 Main

每人自選一款主菜 Choose 1 main course per person

- |                          |                                                               |                          |                                                    |                          |                                                      |
|--------------------------|---------------------------------------------------------------|--------------------------|----------------------------------------------------|--------------------------|------------------------------------------------------|
| <input type="checkbox"/> | 沙薑醬油手撕雞<br>Hand shredded chicken<br>with ginger and soy sauce | <input type="checkbox"/> | 珍肝醬煮原隻花膠筒<br>Fish maw served<br>with chicken liver | <input type="checkbox"/> | 魚香腩肉豆腐<br>Tofu with pork belly<br>and Sichuan chilli |
|--------------------------|---------------------------------------------------------------|--------------------------|----------------------------------------------------|--------------------------|------------------------------------------------------|

### 任食點心 Unlimited Dim Sum

 Chef Recommended

- |                          |                                                                   |                          |                                                                                                                                          |                          |                                                                                                                         |
|--------------------------|-------------------------------------------------------------------|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|-------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | 水晶蝦餃<br>Traditional Har Gau                                       | <input type="checkbox"/> | 蜜汁叉燒包<br>Barbecue Pork Bao                                                                                                               | <input type="checkbox"/> |  木魚花蘿蔔糕<br>Katsuobushi Turnip Cake   |
| <input type="checkbox"/> | 胡椒雞湯小籠包<br>White Pepper Consommé<br>Xiao Long Bao                 | <input type="checkbox"/> | 雞軟骨燒賣<br>Chicken Cartilage<br>Siu Mai                                                                                                    | <input type="checkbox"/> |  翡翠蘿蔔鮮蝦餃<br>Turnip & Shrimp Dumpling |
| <input type="checkbox"/> | 松茸冬菇包 (v)<br>Matsutake Mushroom Bao (v)                           | <input type="checkbox"/> |  黑松露素菜糰 (v)<br>Black Truffle Mushroom<br>Dumpling (v) | <input type="checkbox"/> | 上素粉果 (v)<br>Chiu Chao<br>Vegetable Dumpling (v)                                                                         |
| <input type="checkbox"/> | 瑤柱香蔥糯米卷 (n)<br>Conpoy Glutinous Rice Roll<br>with Green Onion (n) | <input type="checkbox"/> | 蜜汁叉燒腸<br>Barbecue Pork Cheung Fun                                                                                                        | <input type="checkbox"/> | 山楂叉燒脆雲吞<br>Deep-fried wonton<br>with sliced BBQ pork<br>in Shanzha sauce                                                |

Subject to 10% service charge

Please inform our associate if have any food allergies or special dietary



## the chinese library

### 點心 Signature Dim Sum

- |                          |                                                                      |                |                          |                                                                                                                          |                |
|--------------------------|----------------------------------------------------------------------|----------------|--------------------------|--------------------------------------------------------------------------------------------------------------------------|----------------|
| <input type="checkbox"/> | 賽螃蟹鱈魚餃<br>“Racing crab” dumplings<br>steamed black cod and egg white | +\$38<br>2 pcs | <input type="checkbox"/> | 黑松露蝦餃<br>Black truffle har gau                                                                                           | +\$38<br>2 pcs |
| <input type="checkbox"/> | 黑椒和牛酥<br>Wagyu and black pepper puffs                                | +\$58<br>2 pcs | <input type="checkbox"/> | 牛肝菌灌湯餃<br>Hokkaido scallop and winter melon dumpling<br>in a porcini broth<br><i>*Preparation time approx. 20minutes</i> | +\$58          |

### 共享 Sharing Dishes

- |                          |                                                                  |       |                          |                                                                                    |        |
|--------------------------|------------------------------------------------------------------|-------|--------------------------|------------------------------------------------------------------------------------|--------|
| <input type="checkbox"/> | 殿堂叉燒<br>BBQ pork loin glazed<br>with New Zealand manuka honey    | +\$98 | <input type="checkbox"/> | 酸菜星斑片<br>Sichuan groupa<br>with glass noodles in chilli broth                      | +\$168 |
| <input type="checkbox"/> | 櫻花蝦紫菜清雞湯淮山麵<br>Sakura shrimp noodles<br>in seaweed chicken broth |       | <input type="checkbox"/> | 煙燻北京烤鴨<br>Roasted 45-day Imperial Peking duck<br><i>*Please check availability</i> | +\$788 |
| <input type="checkbox"/> | 紅燒蘿蔔和牛坑腩<br>Braised wagyu beef with radish                       |       | <input type="checkbox"/> | 時令時蔬<br>Seasonal Vegetables                                                        |        |
| <input type="checkbox"/> | 雞米花雪燕羹<br>Snow swallow, popcorn chicken<br>with egg soup         |       |                          |                                                                                    |        |

### 任食甜品 Unlimited Dessert

- |                          |                                                            |                          |                                                  |
|--------------------------|------------------------------------------------------------|--------------------------|--------------------------------------------------|
| <input type="checkbox"/> | 流心紫薯球<br>Sweet potato lava orb                             | <input type="checkbox"/> | 茉莉花茶凍<br>Jasmine tea panna cotta                 |
| <input type="checkbox"/> | 雪映千層糕<br>Coconut thousand-layer cake                       | <input type="checkbox"/> | 椰奶藍冰粉<br>Yuzu jelly with coconut milk            |
|                          | 冬蓉明月酥<br>Baked winter melon puff<br>(Mid - Autumn special) |                          | 芋蓉小白兔<br>Taro dumpling<br>(Mid - Autumn special) |

Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts



## Unlimited Mid- Autumn Brunch (Vegetarian)

- |                          |                                                                    |                          |                                                                          |
|--------------------------|--------------------------------------------------------------------|--------------------------|--------------------------------------------------------------------------|
| <input type="checkbox"/> | 松茸冬菇包<br>Matsutake mushroom bao                                    | <input type="checkbox"/> | 韭菜拌鮮竹<br>Bean curd sheet and Chinese chives salad                        |
| <input type="checkbox"/> | 野菜脆脆卷<br>Three treasure vegetable roll                             | <input type="checkbox"/> | 黑松露響鈴 (v)<br>Deep fried bean curd with black truffle (v)                 |
| <input type="checkbox"/> | 羊肚菌水晶餃<br>Seasonal wild mushroom dumpling                          | <input type="checkbox"/> | 素雪燕羹<br>Snow swallow with egg soup                                       |
| <input type="checkbox"/> | 松露山珍腐皮卷<br>Fried bean curd roll<br>with mushroom and black truffle | <input type="checkbox"/> | 薑汁 / 蒜蓉清炒時令蔬菜<br>Stir-fried seasonal vegetables<br>with garlic or ginger |
| <input type="checkbox"/> | 金桔白玉木耳<br>Kumquat and wood ear mushrooms<br>with chilli & lime     | <input type="checkbox"/> | 紫菜清湯淮山麵<br>Noodles in vegetarian seaweed broth                           |
| <input type="checkbox"/> | 上素粉果<br>Chiu Chao vegetable dumpling                               | <input type="checkbox"/> | 蛋白脆米素菜炒飯<br>Egg white crispy fried rice with vegetables +\$88            |

### 主菜 Main

- |                          |                             |                          |                                                                   |
|--------------------------|-----------------------------|--------------------------|-------------------------------------------------------------------|
| <input type="checkbox"/> | 素麻婆豆腐<br>Sichuan ma po tofu | <input type="checkbox"/> | 沙薑素手撕雞<br>Chilled hand shredded<br>vegetarian chicken with ginger |
|--------------------------|-----------------------------|--------------------------|-------------------------------------------------------------------|

HK\$488 per person for food package

+ HK\$200 per person with free-flow Prosecco / Red & White Wine

❖ + HK\$350 per person with free-flow Champagne Veuve Clicquot Yellow Label

❖ + HK\$600 per person with free-flow Champagne Ruinart Blanc de Blanc

❖ Above alcohol free-flow options also include house Red & White Wine, Draft Beer

Still and sparkling water, coffee and tea are not included

+HK \$48 a glass of Prosecco | Wine | Beer | Aperol spritz

+HK \$88 a glass of Champagne Veuve Clicquot Yellow Label

Dine complimentary for kids under 5 years; Aged 5 -12 | + HK\$258

Food is for consumption in the restaurant and cannot be taken away

Subject to 10% service charge

# Unlimited Halloween Night Brunch

18:00 – 22:30 (120 minutes)

HK\$588 per person for food package

+ HK\$200 per person with free-flow Prosecco / Red & White Wine

❖ + HK\$350 per person with free-flow Champagne Veuve Clicquot Yellow Label

❖ + HK\$600 per person with free-flow Champagne Ruinart Blanc de Blanc

❖ Above alcohol free-flow options also include house Red & White Wine, Draft Beer

Still and sparkling water, coffee and tea are not included

+HK \$48 a glass of Prosecco | Wine | Beer | Aperol spritz

+HK \$88 a glass of Champagne Veuve Clicquot Yellow Label

Dine complimentary for kids under 5 years; Aged 5 -12 | + HK\$258

## 中國茶 Tea Selection

兩位用 (For 2 person)

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	

Subject to 10% service charge