



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.

點心 Dim Sum

蒸 Steamed

黑松露蝦餃	88
Black truffle har gau	
水晶蝦餃	78
Traditional har gau	
羊肚菌水晶餃	78
Seasonal wild mushroom dumplings (v)	
牛肝菌灌湯餃	98
Hokkaido scallop & winter melon dumpling in a porcini broth	
龍蝦汁薑味黑天使餃	138
Squid ink shrimp dumpling in lobster bisque and ginger foam	
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	88
Laksa xiaolong bao	
蜜汁叉燒包	68
Barbecue pork bao	
麻辣魚柳包	78
Sichuan ma la fish bao	
松茸冬菇包	62
Matsutake mushroom bao (v)	
鮑魚川汁糯米盒	128
Abalone and glutinous rice wrapped in lotus leaf	

點心 Dim Sum

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 crisp Parma ham	
黑椒和牛酥	88
Wagyu beef & black pepper puff	
魚香酥芋盒	68
Taro puff with aubergine and salted fish	
松露山珍腐皮卷	68
Fried bean curd roll with mushrooms and black truffle (v)	

腸粉 Cheung Fun Rice Rolls

頭爐叉燒腸	108
Barbecue pork loin glazed with New Zealand manuka honey	
百花響鈴腸	98
Crisp bean curd roll with prawn & squid	
口水桂花腸	108
Steamed mandarin fish fillet with Sichuan style chilli peanut sauce	
拍薑星斑腸	118
Garoupa fillet with spring onion and ginger	
野菜脆脆腸	98
“Three treasure” vegetable (v)	

甜點心 Sweet Dim Sum

盆栽 (四位用)	218
Tofu panna cotta with matcha cake and toffee	for 4 person
<i>Castello della Sala, Muffato della Sala, Umbria, Italy, 2014</i>	<i>\$228 glass</i>
懷舊酥皮蛋撻	68
Classic egg tarts *Preparation time approx 15 minutes	
<i>Castello della Sala, Muffato della Sala, Umbria, Italy, 2014</i>	<i>\$228 glass</i>
綠茶紅豆脆網卷	68
Green tea cannelloni with sweet red bean	
<i>G.D. Vajra, Moscato d'Asti, Piemonte, Italy</i>	<i>\$118 glass</i>
美祿糯米糍	78
Chocolate lava mochi *Preparation time approx 15 minutes	
<i>G.D. Vajra, Moscato d'Asti, Piemonte, Italy</i>	<i>\$118 glass</i>
海鹽榛子香球	78
Deep-fried chocolate hazelnut balls *Preparation time approx 15 minutes	
<i>Graham's 10 Year Old Tawny Port, Portugal, NV</i>	<i>\$158 glass</i>
豆腐乳凍	68
Tofu panna cotta	per person
荔枝薑蜜雪葩	58
Lychee & ginger sorbet	2 scoops
柑桔雪葩	58
Mandarin sorbet	2 scoops
黑芝麻雪糕	58
Black sesame ice cream	2 scoops
石榴甘露配番沙芋頭 (位上)	88
Chiuchow style guava & pomelo with sweet taro	per person
<i>G.D. Vajra, Moscato d'Asti, Piemonte, Italy</i>	<i>\$118 glass</i>
壽桃 (隻)	38
Longevity bun	each

Subject to 10% service charge

餐後甜酒 Dessert Wine

G.D. Vajra, Moscato d'Asti, Piemonte, Italy

\$118 glass

\$598 750ml bottle

Brown Brothers, Orange Muscat & Flora, Victoria Valley, Australia, 2017

\$648 375ml bottle

Castello della Sala, Muffato della Sala, Umbria, Italy, 2014

\$228 glass

\$1,108 750ml bottle

砵酒及雪梨酒 Port and Sherry

Dow's Senhora da Ribeira, Vintage Port, Portugal, 2015

\$278 glass

\$1,868 750ml bottle

Dow's Vintage Port, Portugal, 2011

\$258 glass

\$1,778 750ml bottle

Graham's 10 Year Old Tawny Port, Portugal, NV

\$158 glass

\$4,558 4500ml bottle

中國茶 Tea Selection

玫瑰紅茶	58
Rose black	
人參烏龍茶	58
Ginseng oolong	
濃滑普洱	58
Pu'er	
龍井	58
Green longing	
壽眉王 (白玉牡丹)	48
Shoumei white peony supreme	
桂花鐵觀音	58
Osmanthus ti kuan yin oolong	
茉莉花茶	48
Jasmine	