



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.

涼菜、頭盤 Appetisers

點心拼盤 (6件)	238
Dim Sum Platter	6pcs
五彩海蜇頭	108
Sesame tossed jellyfish rainbow salad	
韭菜象拔	168
Marinated geoduck with “jade flower” in sesame oil dressing	
金桔白玉木耳	78
Kumquat and wood ear mushrooms with chilli & lime (v)	
水晶皮蛋凍	98
Crystal century egg with gold leaf & preserved ginger (v)	
藤椒拌翡翠	88
Chilled “jade flower” in green Sichuan pepper essence (v)	
怪味脆鱈	118
Crispy Wuxi eel with 15 year-old aged vinegar	
沙薑鮮鮑魚	258
Whole abalone with ginger infused oil	
魚香脆茄子	138
Crispy aubergine with sakura shrimps & green string beans	
虎皮尖椒	78
Pan-seared “tiger skin” pepper with chilli (v)	
煙燻四喜素卷	108
“Four blessing” Jasmine tea-smoked bean curd roll (v)	
毛牛肉	168
Shredded beef with Sichuan pepper essence wrapped in lotus leaf	
火焗麻牛腩	118
Ma la beef shin with sesame dressing	
黑珍珠	228
“Black pearl” sea urchin arancini in nest	

燒味、滷味 Roast & Braised Meats

一食 - 煙燻北京烤鴨配五種自家特製醬料	698
Roasted 45-day Imperial Peking duck with 5 homemade sauces	
<i>*Please check availability</i>	
二食 - 惹味辣菇醬炒鴨鬆	128
Wok-fried diced duck with spicy mushroom sauce	
<i>*Imperial Peking duck second course add on</i>	
殿堂叉燒	268
BBQ pork loin glazed with New Zealand manuka honey	
爆脆冰燒肉	228
Slow-roasted pork belly with rosemary	
潮式滷水鵝片	238
Chiuchow braised goose	

湯 Soup

功夫水晶抄手 (位上)	108
Crystal melon dumpling with Kung Fu teapot chicken consommé	per person
文思酸辣湯 (位上)	98
Wensi “angel hair” hot & sour soup	per person
百花蟹肉冬蓉羹 (位上)	108
Braised Hokkaido king crab & winter melon	per person
珊瑚菊花豆腐 (位上)	128
Chrysanthemum “thousand cut” silken tofu in chicken broth	per person
<i>*Limited number available daily</i>	
宋嫂魚羹 (位上)	98
Mandarin fish with celery & “green dragon” Chinese chives	per person

Subject to 10% service charge

肉類 Meat & Poultry

陳醋咕嚕肉	238
Sweet & sour Iberico pork with dragon fruit & caramelised cashews	
泡椒山珍牛柳	228
Wok-seared Angus beef tenderloin with pickled pepper & mushrooms	
香酥和牛肋排	328
Deep-fried braised wagyu beef ribs with sesame beef jus	
風沙紐西蘭羊架	360
Pan-seared New Zealand lamb cutlets with chilli & pork	
火焰滷水紐西蘭羊排	398
Chiuchow style flaming New Zealand rack of lamb	
燒椒脆皮手撕雞 (半隻)	258
Roast hand-pulled chicken with Hunan green chilli	half chicken
大千雞	238
Spicy fried chicken fillet with spring onion & ginger	
富貴雞	698
Salt-baked meringue free-range whole chicken	
<i>*Pre-order 1 day in advance, limited number available daily</i>	
<i>Recommend for 3-5 person</i>	

海鮮 Seafood

桑拿龍蝦	698
Steamed whole Australian lobster with chilli broth <i>*Recommend for 3-5 person</i>	
魚香蝦球	268
Sautéed king prawns with Sichuan chilli & Hokkaido silver fish	
龍井燻河蝦仁	180
Dragon Well tea-smoked crystal river shrimp	
水晶大蝦配蝦油	218
Crystal jumbo prawn with bisque	
臘味醬炒帶子	358
Wok-seared Australian scallops with Guangdong preserved sausage	
水雲東星斑	298
Steamed coral garoupa in egg drop chicken consommé	
豆酥蒸鱈魚	290
Hunan style steamed cod fillet with fermented beans	
酸菜星斑片	588
Sichuan garoupa in chilli broth with glass noodles <i>*Recommend for 3-5 person</i>	
薑醋雪魚	288
Deep-fried cod fillet with baby ginger and prized vinegar	
金毛獅子魚	688
“The golden lion”, deep-fried whole mandarin fish <i>*Recommend for 3-5 person</i>	
黑縱菌炒方腩魚	788
Whole Macao sole, served off the bone with termite mushrooms <i>*Recommend for 3-5 person</i>	

蔬菜、豆腐 Vegetables & Tofu

蝦醬啫啫唐生菜	148
Tai O shrimp clay pot with Chinese lettuce	
鹹魚啫啫芥蘭煲	138
Chinese kale with salty fish cooked in a traditional clay pot	
河塘彩虹 (位上)	118
“Tai chi rainbow” steamed sweet purple potato, Chinese yam in winter melon with lemon balm and lily bulbs (v)	per person
濃湯竹燕燴時蔬	128
Seasonal vegetables & “bamboo bird’s nest” in superior chicken broth	
青芥末菇嚙肉	198
Sweet & sour fried oyster mushrooms with wasabi dressing (v)	
荷塘彩蔬	158
“Lotuspond” wok-fried lily bulbs & lotus seeds (v)	
麻婆豆腐	138
Sichuan ma po tofu in clay pot (v)	
清湯松茸煮勝瓜	148
Poached Chinese loofah & matsutake mushrooms	
薑汁炒時蔬	128
Stir-fried seasonal vegetable with ginger (v)	
蒜蓉炒時蔬	128
Wok-fried seasonal vegetables with garlic (v)	

飯、麵 Rice & Noodles

石鍋葱香鵝肝和牛炒飯	235
Foie gras & wagyu beef stone pot fried rice	
松露野菌炆伊麵	218
Braised e-fu noodles with wild mushrooms & black truffle (v)	
蟹肉桂花炒新竹米	208
Fried rice noodles with crab meat & shredded pork	
金沙海鮮炒飯	198
Golden seafood fried rice & salted duck yolk	
頭抽乾炒安格斯牛河	198
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
和牛肋茄湯片兒麵 (位上)	88
Hand-sliced noodles with wagyu and tomato broth	per person
剁椒星斑陽春麵	168
Shanghainese noodle soup with garoupa & dried chilli	
蛋白脆米素菜炒飯	168
Egg white crispy fried rice with vegetables	

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 longjing	
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	