

點心 Dim Sum

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)	
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 xiao long 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)	
帝王蟹餃	108
King crab shrimp dumplings	

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 crispy Parma ham	
黑椒和牛酥	98
Wagyu & black pepper puffs	
鰻魚脆米餅	78
Grilled eel on rice cracker	
松露山珍腐皮卷	68
Fried bean curd roll with mushroom 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	108
Crispy bean curd roll with prawn & squid	
口水桂花腸	118
Steamed mandarin fish fillet with Sichuan style chilli peanut sauce	
拍薑星斑腸	128
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) Tofu panna cotta with matcha green tea cake and toffee	218 for 4 person
懷舊酥皮蛋撻 Classic egg tarts *Preparation time approx. 15minutes	68
綠茶紅豆脆網卷 Green tea cannelloni with sweet red bean	68
美祿糯米糍 Chocolate lava mochi *Preparation time approx. 15 minutes	78
薑汁慕絲糕 Ginger mousse cake	68
豆腐乳凍 Tofu panna cotta	68 per person
荔枝薑蜜雪葩 Lychee & ginger sorbet	58 2 scoops
柑桔雪葩 Mandarin sorbet	58 2 scoops
黑芝麻雪糕 Black sesame ice cream	58 2 scoops
石榴甘露配番沙芋頭 (位上) Chiuchow style guava & pomelo with sweet taro	88 per person
壽桃 (隻) Longevity bun	38 each



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精選午市套餐
Jade

黑魚子凍馬友
Whole steamed ma yau fish with caviar and pickles

花膠碗仔素翅
Fish maw imitation shark fin soup

點心
黑松露蝦餃 • 蝦醬鮮魷蜂巢酥
Black truffle har gau
Honeycomb dumplings with squid and shrimp paste

女兒紅蒸黃花魚
Steamed yellow croaker in Chinese yellow wine
+HK\$68 per person

蔥椒拌紫淮山麵
Cold purple yam noodle with green onion and pepper

甜品
紫薯流心球 • 洛神花石榴凍
Sweet potato lava orbs
Roselle jelly with guava

HK\$388 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine

Subject to 10% service charge



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精選午市套餐
Crystal

豉蒜拌蠔子皇 · 香麥菜

Fried razor clams and chilled romaine with soy garlic
Indian lettuce

點心

川風味鱈魚餃 · 海膽蟹肉春卷

Steamed black cod and egg white dumplings with Sichuan sauce
Hokkaido king crab and sea urchin spring rolls

乾燒原隻花膠筒
Braised fish maw

豆酥醬黃花魚

Hunan style steamed yellow croaker with fermented beans

香菇叉燒黃鱔煨飯

Fried yellow eel rice with BBQ pork and mushroom

甜品

美祿糯米糍 · 豆腐乳凍

Chocolate lava mochi
Tofu panna cotta

HK\$538 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine

Subject to 10% service charge



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點心套餐
Amber

蝦醬鮮魷蜂巢酥 · 木魚花脆皮蘿蔔糕
Honeycomb dumplings with squid and shrimp paste
Katsuobushi turnip cake

黑松露蝦餃 · 羊肚菌水晶餃 · 喇沙小籠包
Black truffle har gau
Seasonal wild mushroom dumplings (v)
Laksa xiao long bao

軟殼蟹手卷腸粉 · 牛肝菌原隻帶子湯餃
Softshell crab finger cheung fun
Hokkaido scallop and winter melon dumpling in a porcini broth

健康時蔬
Seasonal vegetables

洛神花石榴凍
Roselle jelly with guava

HK\$298 per person

Additional HK\$88 with a glass of white wine / red wine / rosé wine

Subject to 10% service charge

涼菜、頭盤 Appetisers

五彩海蜇頭	118
Sesame tossed jellyfish rainbow salad	
魚香脆茄子	168
Crispy aubergine with sakura shrimps and green string beans	
煙燻四喜素卷	118
“Four blessing” Jasmine tea-smoked bean curd roll (v)	
芥末醬蹄	168
Pork knuckle with wasabi dressing	
沙薑鮮鮑魚	228
Whole abalone with ginger infused oil	
燒椒響子皇	298
Fried razor clams with charred Sichuan pepper	
青蔥油黑白雞	188
Black and white chicken with Sichuan pepper and spring onion oil	
金桔白玉木耳	128
Kumquat and wood ear mushrooms with chilli and lime (v)	

燒味、滷味 Roast and 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 / 蔥燒怪味鴨件	188
Wok-fried diced duck with spicy mushroom sauce or Scallion roasted duck with ginger and garlic	
<i>*Imperial Peking duck second course add on</i>	
殿堂叉燒	298
BBQ pork loin glazed with New Zealand Manuka honey	
爆脆冰燒肉	248
Slow-roasted pork belly with rosemary	

Subject to 10% service charge

湯 Soup

文思酸辣湯 (位上)	118
Wensi “angel hair” hot and sour soup	per person
百花蟹肉冬蓉羹 (位上)	138
Braised Hokkaido king crab and winter melon	per person
珊瑚菊花豆腐 (位上)	138
Chrysanthemum “thousand cut” silken tofu in chicken broth	per person
<i>*Limited number available daily</i>	
宋嫂魚羹 (位上)	128
Garoupa fish with celery and “green dragon” Chinese chives	per person
花膠海參竹絲雞露	268
Fish maw and sea cucumber in Chinese silk chicken soup	per person

肉類 Meat and Poultry

陳醋咕嚕肉	288
Sweet and sour Iberico pork with dragon fruit and caramelised cashews	
泡椒山珍牛柳	288
Wok-seared Angus beef tenderloin with pickled pepper and mushrooms	
香酥和牛肋排	358
Deep-fried braised wagyu ribs with sesame beef jus	
風沙紐西蘭羊架	368
Pan-seared New Zealand lamb cutlets with chilli and pork	
玉荷包	298
“Lucky pocket” Parma ham, prawns, mushrooms and peas in chicken broth	
大千雞	248
Spicy fried chicken fillet with spring onion and ginger	
蔥油脆皮雞 (半隻)	288
Crispy chicken with spring onion oil	half chicken

海鮮 Seafood

水晶大蝦配蝦油	208
Crystal jumbo prawn with bisque	
魚香蝦球	288
Sautéed king prawns with Sichuan chilli and Hokkaido silver fish	
巴拿馬火腿鱸魚炒蛋	248
Sea bass with crispy Parma ham and egg	
臘味醬炒帶子	338
Wok-seared Hokkaido scallops with Guangdong preserved sausage	
薑醋鱈魚	338
Deep-fried cod fillet with baby ginger and prized vinegar	
酸菜星斑片	588
Sichuan garoupa with glass noodles in chilli broth	
<i>Recommended for 3-5 person</i>	
金毛獅子魚	788
“Golden lion” deep-fried whole mandarin fish	

蔬菜、豆腐 Vegetables and Tofu

雞汁白象牙	238
White asparagus with Parma ham in chicken broth	
荷塘彩蔬	188
“Lotus pond” wok-fried lily bulbs and lotus seeds (v)	
濃湯雞頭燴意大利南瓜	198
Italy pumpkin and gorgon fruit with vegetables in chicken broth	
燴炒蓮花白	158
Wok-fried white cabbage with chilli, garlic and ginger (v)	
麻婆豆腐	188
Sichuan ma po tofu in clay pot (v)	
炒時蔬 (薑汁 / 蒜蓉 / 清炒)	148
Stir-fried seasonal vegetable with ginger/garlic (v)	
蝦醬啫啫唐生菜煲	188
Tai O shrimp clay pot with Chinese lettuce	
鹹魚啫啫芥蘭煲	188
Chinese kale with salted fish cooked in a traditional clay pot	
荷塘彩虹	158
“Tai chi rainbow” steamed sweet purple potato, Chinese yam and winter melon (v)	
金銀蛋浸時蔬	158
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	268
Foie gras and wagyu beef stone pot fried rice	
海膽海鮮炒飯	238
Sea urchin seafood fried rice	
頭抽乾炒安格斯牛河	198
Superior first extract soy sauce rice noodles with Angus beef tenderloin	
松露野菌炆伊麵	228
Braised e-fu noodles with wild mushrooms and black truffle (v)	
蛋白脆米素菜炒飯	198
Crackling egg white fried rice with vegetables (v)	
東星斑片魚湯手打烏冬 (位上)	138
Red garoupa and udon in fish soup	
古城煙肉炒飯	198
Hunan bacon fried rice	

中國茶 Tea Selection 兩位用 (For 2 person)

玫瑰紅茶	68
Rose Black Tea	
人參烏龍茶	68
Ginseng Oolong	
濃滑普洱	68
Pu'erh Tea	
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 Tea	
茉莉花茶	68
Jasmine Tea	
菊花茶	78
Chrysanthemum Tea	