



CANTON LIBRARY

粵 讀 館



頭盤 Appetisers

-  凝香凍滷遼參 \$368
Chiu Chow chilled master stock sea cucumber
- 鮮沙薑蜆子皇 \$298
Razor clams with aromatic ginger
-  魚子醬煙燻馬友 \$298
Smoked threadfin with caviar
- 粵東金酥 \$188
Crispy Chiu Chow prawn rolls
-  精選點心拼盤 細蓉餃、蔥燒海參餃、香椿菜餃、雞油菌餃 \$298
Chef's dim sum selection *8件 pieces*
Wonton noodle in dumplings, Braised sea cucumber dumplings
with scallion sauce, Chinese toon and shrimp dumplings,
Chanterelle dumplings
- 魚香脆茄子 \$198
Crispy aubergine with Sakura shrimps and green string beans
-  檸香琉璃 \$138
Chilled crystal winter melon with lime
-  水晶子薑皮蛋凍 \$128
Crystal century egg with gold leaf and preserved ginger
-  小黃薑拌黑皮雞樅菌 \$128
Black termite mushrooms with yellow ginger



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Subject to 10% service charge



燒味、滷味 Roast and Braised Meat



醬香酸菜燒乳豬

全隻 whole \$2388

**Roasted suckling pig with pickled
mustard greens**

半隻 half \$1288

例 standard \$688

全隻乳豬需兩日前預訂 *Whole suckling pig requires 2 days advance pre-order*

煙燻北京烤鴨

\$1088

Roasted 45-day imperial Peking duck

一食 - 北京烤鴨配五種自家特製醬料

First course: Roasted duck served with 5 homemade sauces

每日限量供應 *Limited daily supply*

二食 - 惹味辣菇醬炒鴨鬆

Second course: Wok-fried diced duck with spicy mushroom sauce



潮式滷水鵝肝

\$388

Braised goose liver, Chiu Chow style

潮式滷水鵝

\$368

Braised goose, Chiu Chow style

15年陳皮鵝肝醬滷鮑魚

\$198

**Chilled abalone with marinade sauce, 15-year aged
tangerine peel and foie gras**



老陳皮燒金叉

\$338

Aged tangerine peel glazed barbecue pork loin



燈影椒香滷玉鴿

\$268

Marinated pigeon with bell peppers

香草焗醬燒鴿

\$268

Roasted pigeon with homemade sauce



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山珍海味 Dried Seafood

蔥香燒琥珀

\$888

Braised sea cucumber with scallions

4-6位用
serves 4-6

南非滷心吉品乾鮑（十三頭）

\$888

South African superior dried abalone (13 heads)



禪衣乾燒海參

\$338

Braised sea cucumber stuffed with shrimp
in mushroom sauce

花膠扒：鮑汁 / 珍肝醬 / 御湯黃燜

\$328

Fish maw served with abalone sauce /
chicken liver sauce / chicken broth



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湯羹 Soup

位 person

海參羊肚菌燉老雞湯

\$288

Double-boiled chicken soup with sea cucumber
and morel mushrooms

花膠松茸燉老雞湯

\$288

Double-boiled chicken soup with fish maw
and matsutake mushrooms



25年陳皮花膠螺頭燉水鴨

\$298

Double-boiled duck soup with fish maw, sea whelk
and 25-year aged tangerine peel

鮮蟹肉冬蓉羹

\$248

Braised Hokkaido king crab and winter melon soup

順德魚蓉羹

\$208

Shunde garoupa fish soup



千絲素菜酸辣羹

\$188

Angel hair hot and sour soup



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肉類 Meat and Poultry

江南百花雞

\$388

Jiangnan style chicken with shrimp paste
and Sichuan pepper oil

蔥油脆皮雞

\$348

Crispy chicken with spring onion oil

半隻 *half*

鮮沙薑生啫雞煲

\$328

Sizzling chicken in claypot with aromatic ginger
and scallions



藤椒韭香牛小排

\$388

Braised beef short ribs with Sichuan chilli oil

火爆羊

\$338

Wok-seared lamb with chilli and garlic

一刀入魂

\$328

Baked first-cut pork collar with ginger and chilli

黑醋玲瓏肉

\$328

Sweet and sour Iberico pork with black vinegar



豉汁乾蒸三層腩

\$328

Steamed pork belly with black beans and chilli



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海鮮 Seafood



牛油蛋酥龍蝦球

\$888

Deep-fried lobster with egg and butter

避風塘香酥富貴蝦

\$488

Deep-fried mantis shrimp with chilli and garlic

九層塔胡椒蝦球

\$298

Wok-seared king prawns with pepper and Chinese basil



雲霞玉簪

\$328

Spanish red prawn with steamed egg white in chicken stock

位 person

骨香韭菜生焗方腩球

\$788

Wok-seared whole Macao sole with Chinese chives

XO醬羊肚菌爆炒東星斑

\$688

Wok-fried grouper with morel mushrooms in XO sauce



砂鍋三色豆醬啫黃花魚

\$458

Sizzling yellow croaker in claypot with fermented soybean paste

砂鍋紫蘇豉蒜鱔盞

\$328

Sizzling eel in claypot with shiso, black beans and garlic



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蔬菜、豆腐 Vegetables and Tofu

蠔子魚湯浸勝瓜腐竹

\$328

Poached luffa with razor clams and beancurd sheet
in fish broth

嶺南明珠珍炒

\$298

Lingnan style stir-fry king



野菌紅燜鮮蔬

\$298

Braised mushrooms and vegetables

金鈎啫啫芥蘭

\$248

Stir-fried kale with dried shrimps

砂鍋大澳蝦醬啫啫唐生菜

\$248

Sizzling Chinese lettuce in claypot with Tai O shrimp paste

姬松茸紅燒皺皮豆腐

\$248

Braised tofu with Agrocybe mushrooms

家鄉臘味煮蘿蔔

\$208

Braised radish with Chinese cured meats



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飯、麵 Rice and Noodles



纏綿花膠飯

\$1688

Pan-seared fish maw with sea cucumber
and mushroom rice

4-6位用
serves 4-6

石鍋鵝肝和牛炒飯

\$298

Foie gras and wagyu fried rice in stone pot



蛋白脆米素菜炒飯

\$208

Egg white crispy fried rice with vegetables

美國牛肩胛乾炒河粉

\$268

Stir-fried rice noodles with US beef chuck

鮮蟹肉桂花炒新竹米粉

\$268

Fried rice noodles with crab meat and shredded pork

魚湯東星斑片手打烏冬

\$208

Grouper fillet and udon in fish broth

位 person



黑松露野菌乾燒伊麵

\$268

Braised e-fu noodles with black truffle and wild mushrooms



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