

中园

PARK CHINOIS

预定经典怀旧菜

行政总厨 李志良
主厨 梁观泉

预定经典怀旧菜肴

TRADITIONAL CANTONESE

Advance Order Requested

八宝樱桃鸭	Eight-Treasure Duck <i>Whole 48 hours</i>	98
油淋当红炸子鸡	Wok-Pour Crispy Chicken <i>Whole 48 hours</i>	50
半只古法盐烤鸡 (法国布雷斯红冠鸡)	Salt-Baked Poulet de Bresse <i>Half 48 hours</i>	60
半只荷香烤叫化鸡 (法国布雷斯红冠鸡)	Salt-Baked Poulet de Bresse Wrapped in Lotus Leaf and Chinese Herbs <i>Half 48 hours</i>	60
原只金华玉树鸡 (法国布雷斯鸡)	Cantonese Poulet de Bresse Braised with 5J Ibérico Ham, Supreme Mushrooms and Kai Lan <i>Whole 48 hours</i>	90
孜然焖烤原只乳羊腿拌宫廷烧饼, 烙面饼, 生菜	Roasted Leg of Baby Lamb with Chinese Herbs and Spices Served with Sesame Baked Bao, Pancakes, Lettuce and Spicy BBQ Sauce, Chinese Chive Sauce and Sichuan Chilli Sauce <i>48 hours</i>	65
原只腊味糯米烤乳猪	Cantonese Suckling Pig Roasted with Wind-Dried Meat and Glutinous Rice <i>Whole 48 hours</i>	300
50头北海道辽参 鸳鸯虾籽烧 或 葱烧	Japanese Spiky Baby Sea Cucumber 50 Head Braised with Shrimp Roe and Sakura Shrimp or Braised with Baby Leek Sauce <i>48 hours</i>	68
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佛跳墙 北海道辽参, 新鲜鲍鱼 12头花胶, 原粒干瑶柱 花菇, 鼎汤, 火腿	“Buddha Jumps Over the Wall” Double-Boiled Soup with Sea Cucumber, Fresh Abalone, Medium Fish Maw, Supreme Mushroom, Hokkaido Dried Scallop, 5J Ham, Duck, Pork, Chicken <i>For one person 72 hours</i>	168
古法烧日本吉品鲍20-22头	Wind-Dried Gimbo Abalone 20 - 22 Head <i>Iwate, Japan 72 hours</i>	280
古法烧日本吉品鲍17-18头	Wind-Dried Gimbo Abalone 17 - 18 Head <i>Iwate, Japan 72 hours</i>	380
古法烧日本网鲍10-12头	Wind-Dried King Abalone 10 - 12 Head <i>Aomori, Japan 72 hours</i>	480
严选花胶(12头) 炖鲨鱼骨汤或清汤	Medium Fish Maw 12 Head in Double-Boiled Fish Bone Broth <i>For one person 72 hours</i>	30
严选顶级特厚花胶(5头) 杆秤125公克 古法红烧虾子焖 或 白胡椒鲨鱼骨汤焖	Large Supreme Fish Maw 5 Head Simmered with Sarawak White Pepper in Fish Bone Broth or Braised with Shrimp Sauce <i>125g 72 hours</i>	1,200

All prices are listed in British pound (£) and include 20% VAT

A discretionary service charge of 15% will be added to your bill – An entertainment cover charge is applicable nightly