

PARK CHINOIS

Dinner

SALON DE CHINE

Executive Chef Lee Che Liang
Head Chef Liang Koon Chuen

Duck de Chine

Served with Pancakes, Baby Cucumber, Leek and Duck Sauce. Roasted to Order | 98

CAVIAR SELECTION

Baeri Royal 50g
Acipenser Baeri, 7 yr, Italy
110

Kristal Imperial Gold 50g
Amur Sturgeon, 10 yr, Chinese-Russian
160

Osciètre Gold 50g
Russian Sturgeon, 10 yr, China
190

Béluga Impérial 50g
Huso-Huso Sturgeon, 25 yr, China
350

APPETIZERS

Jasmine Tea Smoked Chilean Wagyu Beef	26
Xi'an Cumin Welsh Lamb Ribs, Sichuan Bell Peppers	23
Slow Roasted Ibérico Pork Rack of Ribs	19
Momo Fried Chicken	18
Chilli Chicken, Spicy Sichuan Red Pepper	22
Salt and Pepper Squid, Green Papaya Salad	19
Soft Shell Crab, Chilli, Curry Leaf	19
Salt and Pepper Japanese Aubergine, Taiwanese Seaweed ^v	18
Wasabi Prawns	19
Diver Scallop, Taiwanese Bottarga, Vermicelli, Soya	15
Steamed Lobsterette, Kristal Imperial Gold Caviar 10g	36
Mock Chicken, Crispy Soya, Chilli ^v	14
Treasure Tofu, Saffron, Squash Sauce ^v	16
Peking-Style Crispy Bean Curd Puff ^v	15
Stir-Fried Vegetable Wrap, Baked Bao ^v	16
Steamed Egg, Black Truffle ^v	18
Hokkaido Sea Cucumber, Australian Abalone and Goose Web For one person Allow 30 minutes	110

DIM SUM

Chef's Selection of Steamed Dim Sum	18
Har Gau, Scampi Shumai, XO Hokkaido Scallop, Morel Mushroom Dumpling ^v	18
Chef's Selection of Vegetarian Dim Sum ^v	15
Black Truffle Dumpling, Morel Mushroom Dumpling, Japanese Squash Dumpling, Daikon Dumpling	15
Venison Puff	12
Crispy Duck Roll	12
Wagyu Beef Gyoza	16
Blue Swimmer Crab Puff	16
Sichuan Vegetable Dumpling ^v	9
Morel Mushroom and Vegetable Spring Roll ^v	12
Blue Swimmer Crab and Prawn Wonton	14

SOUP

Hot and Sour Soup	9
King Crab Sweetcorn Soup	15
Sichuan Hot and Sour Fish Soup	15
Abalone Mushroom, Wakame Soup ^v	9

SALAD

Bang Bang Chicken Salad	19
Scampi Salad, Heritage Carrot, Salmon Roe, Shiso Dressing	39
Spinach and Shiitake Mushroom Salad, Ginger Soya Dressing ^v	16
Oriental Salad, Daikon, Pomelo, Pickled Papaya, Beetroot, Kumquat, Plum Dressing ^v	18
Blue Swimmer Crab Salad, Winter Tomato, Yuzu Dressing	25

MEAT

Braised Chilean Wagyu Beef Short Ribs, Black Bean Sauce	55
Grilled Dry-Aged Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Stir-Fried Chilean Wagyu Rib-Eye, Wagyu Salami, Chilli	79
Grilled Japanese Hida Wagyu Rib-Eye 180g, Seasonal Vegetables	120
Stir-Fried Australian Wagyu Bavette, Ginger, Spring Onions	39
Stir-Fried Welsh Lamb Cutlets, Chilli Mint	39
Ying Yang Duke of Berkshire Pork, Tofu, Winter Leek	29
Sweet and Sour Ibérico Pork Loin Katsu, Pineapple, Heritage Tomato	32
Cantonese Roast Duck à l'Orange, Champagne Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Crispy Corn-Fed Chicken, Chilli Mango Sauce	28
Grilled Poulet de Bresse, Ginger and Turmeric Broth	45

FISH AND SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	52
Sweet and Sour Wild Sea Bass, Lychees, Edamame	49
Crispy French Turbot, Crab, Supreme Dried Scallop Broth	55
Wok-Fried Whole Dover Sole Fillets 600g, XO Sauce	60
Sichuan Kung Pao Whole Dover Sole Fillets 600g	60
Grilled Black Cod, Yuzu, Pomelo, Supreme Soya	55
XO Native Lobster, Seasonal Vegetables Per 100g	13
Spicy Kamchatka King Crab, Vermicelli, Chilli Sauce	56
Steamed Kamchatka King Crab, 5yr Shaoxing Wine, Rice Noodles	56
Gamberi Rossi, Prawn Cake, Sakura Shrimp, Winter Bamboo	36
Red Prawn, Young Coconut, Okra, Tamarind, Kaffir Lime Leaf	34
Spanish Carabinero, Sea Urchin, Peppers, Steamed Egg	58

NOODLES AND RICE

Park Carbonara, Inaniwa Udon, Sea Urchin, 65° Organic Egg, Guanciale	35
Duke of Berkshire Pork Dan Dan Noodles	18
Slow Braised Angus Beef Ho Fun Rice Noodles	26
Native Lobster, Vermicelli Noodles, Scrambled Eggs Per 100g	13
Cantonese-Style Kamchatka King Crab, Egg Noodles	58
Glass Vermicelli, Morel Mushrooms, Celery ^v	22
XO Roast Duck Fried Rice	16
Potted Rice, Black Truffle ^v	37
Potted Rice, Japanese Squash, French Chestnut ^v	25

TOFU AND VEGETABLES

Mapo Tofu, Australian Wagyu Beef, Chilli Oil, Sichuan Pepper	28
Homemade Egg Tofu, Bottarga, Pea Shoot, Blue Swimmer Crab Sauce	25
Japanese Aubergine, Tofu ^v	16
Steamed Abalone Mushrooms, Funpi, Chilli Black Bean Sauce ^v	19
Hakka Paneer, Green Shishito and Red Roman Peppers ^v	17
Stir-Fried Morning Glory, Bean Curd Sauce ^v	16
Wild Seasonal Mushrooms, Thai Sweet Basil Chilli Soya ^v	25
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	19

(V) Suitable for Vegetarians – Please inform a member of the team if you have any food allergies or special dietary requirements before placing an order

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

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