

# PARK CHINOIS



---

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

## DIM SUM

### STEAMED

Blue Swimmer Crab and Prawn Wonton	12
Sichuan Vegetable Dumpling <sup>v</sup>	9
Har Gau	6
XO Hokkaido Scallop Dumpling	9
Scampi Shumai	12
Japanese Squash, Pine Nut Dumpling <sup>v</sup>	5
Black Truffle Dumpling <sup>v</sup>	14
Ibérico Pork Siew Long Dumpling	6
Wild Sea Bass Lardo Roll	15
Ibérico Pork and Prawn Shumai	7
Poached Welsh Lamb Dumpling, Cumin and Chilli Sesame Dressing	6
Crystal Roast Duck Wrap	6
Supreme Seafood Dumpling Soup   Per person	15

### FRIED

Morel Mushroom and Vegetable Spring Roll <sup>v</sup>	7
Japanese Sweet Potato Puff <sup>v</sup>	7
Vietnamese Spring Roll	8
Blue Swimmer Crab Puff	14
Corn-Fed Chicken, Taro, Salted Egg, Dried Shrimp Croquette	8
Pumpkin, Hazelnut, Chinese Celery Dumpling <sup>v</sup>	6

### GRILLED & BAKED

Venison Puff	12
Ibérico Pork Gyoza	6
Cuttlefish, Lotus Cake, Chilli Mango Sauce	7
Wagyu Beef Gyoza	16
Classic Mooli Cake   Allow 20 minutes	10
Stir-Fried XO Mooli Cake, Snow Crab, Chinese Chive	18

### BAO

Ibérico Pork Char Siu Bao	6
Black Truffle Bao <sup>v</sup>	15
Wagyu Beef Bamboo Charcoal Bao	9

### CHEUNG FUN

Crispy Bean Curd, Prawn Cheung Fun	9
Wagyu Beef, Eryngii Mushroom Cheung Fun	18
Sakura Shrimp, Hokkaido Dried Scallop Cheung Fun	9
Black Truffle Cheung Fun <sup>v</sup>	16

### CONGEE

Corn-Fed Salted Chicken Congee	8
Pork, Century Egg, Salted Duck Egg Congee	9
Vegetable Treasure Congee <sup>v</sup>	8

## SOUP

Hot and Sour Soup	9
King Crab Sweetcorn Soup	15
Sichuan Hot and Sour Fish Soup	15
Abalone Mushroom and Wakame Soup <sup>v</sup>	9

## SALAD

Bang Bang Chicken Salad	19
Blue Swimmer Crab Salad, Winter Tomato, Yuzu Dressing	25
Scampi Salad, Heritage Carrot, Salmon Roe, Sisho Dressing	39
Spinach and Shiitake Mushrooms Salad, Ginger Soya Dressing <sup>v</sup>	16
Oriental Salad, Pomelo, Papaya, Beetroot, Kumquat, Plum Dressing <sup>v</sup>	18

## MEAT

Slow Roasted Ibérico Pork Rack of Ribs	19
Braised Chilean Wagyu Beef Short Ribs, Black Bean Sauce	55
Grilled Dry-Aged Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Grilled Japanese Hida Wagyu Rib-Eye 180g, Seasonal Vegetables	120
Stir-Fried Welsh Lamb Cutlets, Chilli Mint Sauce	39
Cantonese Roast Duck à l'Orange, Champagne Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Crispy Corn-Fed Chicken, Chilli Mango Sauce	28

## FISH AND SHELLFISH

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions	55
Grilled Wild Sea Bass, Spicy Soya Bean, Kumquat Sauce	52
Crispy French Turbot, Crab, Supreme Dried Scallop Broth	55
Grilled XO Black Cod, King Soya Dressing	32
Sichuan Kung Pao Whole Dover Sole Fillets 600g	60
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 <sup>v</sup>	22
XO Roast Duck Fried Rice	16
Potted Rice, Black Truffle <sup>v</sup>	37
Potted Rice, Japanese Squash, French Chestnut <sup>v</sup>	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 <sup>v</sup>	16
Steamed Abalone Mushrooms, Funpi, Chilli Black Bean Sauce <sup>v</sup>	19
Hakka Paneer, Green Shishito and Red Roman Peppers <sup>v</sup>	17
Wild Seasonal Mushrooms, Thai Sweet Basil Chilli Soya <sup>v</sup>	25
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	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