

PARK CHINOIS

Group Dining

Group Menu

£118 PER PERSON

TO START

三式点拼

Chef Selection of Steamed Dim Sum
King Crab and Tobiko Caviar Dumpling | XO Scallop Dumpling
Morel Mushroom and Yam Bean Dumpling

西安羊腩排

Xi'an Cumin Lamb Ribs with Sichuan Bell Peppers

棒棒鸡沙拉

Bang Bang Chicken Salad

MAIN

花刀酸菜蒸剁椒豆豉海鲈鱼

Steamed Wild Sea Bass Funpi with Homepickled Leaf,
Snow Pea Shoot in Chilli Black Bean Sauce

爱尔兰35天牛脊肉

Grilled Dry-Aged Irish Rib-Eye 35 Days, Black Pepper, King Soya

酥炸辣汁芒果鸡

Crispy Corn-Fed Chicken, Chilli Mango Sauce

XO酱雪菜火鸭捞面

Cantonese Roast Duck with Egg Noodles,
Pickled Cabbage, Beansprouts and XO Sauce

时令蔬菜

Seasonal Chinese Vegetables ^v

DESSERT

Seasonal Dessert chosen by our Chefs



Prices include 20% VAT – Discretionary service charge of 15% will be added to your bill
Please note that our menus are subject to change as our chef sources
the freshest seasonal produce for our guests

Group Menu

£98 PER PERSON
Vegetarian

TO START

三式斋点拼

Chef Selection of Vegetarian Dim Sum
Morel Mushroom and Yam Bean Dumpling
Shiso Leaf and Daikon Dumpling | Taro and Pine Nuts Dumpling

冬季黑松露拌京都茄子

Kyoto Supreme Aubergine with Winter Black Truffle in Light Soya Dressing

千层豆腐素芳

Four Treasure Tofu in Saffron Sauce

MAIN

酸菜豆豉蒸粉皮菜卷

Steamed Abalone Mushrooms and Funpi with Homepickled Leaf,
Peppers, Snow Pea Shoot in Chilli Black Bean Sauce

金银姜滑炒莲藕拼

Stir-Fried Lotus Root with Goji Berries and Ginger Sauce

辣子斋鸡鹰嘴豆

Chilli Sichuan Mock Chicken with Chickpeas, Green Peas and Pistachios

日本南瓜鱼沼越光米饭

Potted Koshihikari Rice with Kabocha, French Chestnuts and Rock Chives

腐乳椒丝通菜

Stir-Fried Morning Glory with Bean Curd and Chilli Sauce

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Group Menu

£138 PER PERSON

TO START

三式点拼

Chef Selection of Steamed Dim Sum
Roast Duck and Black Winter Truffle Dumpling
New Zealand Lobsterette Roll | Morel Mushroom and Yam Bean Dumpling

金香酥炸鲜鱿

Crispy Squid with Curry Leaf and Sichuan Bell Peppers

中国烤鸭

Duck de Chine

Served with Pancakes, Baby Cucumber, Leek and Duck Sauce

MAIN

梅子蒸野生鲈鱼

Steamed Wild Sea Bass in Cantonese Plum Sauce

黄酒布雷斯鸡

Braised Poulet de Bresse in Rice Wine Sauce

和牛香肠煎炒剁椒智利和牛

Stir-Fried Chilean Wagyu Rib-Eye, Wagyu Salami in Chilli Sauce

芝麻紫苏拌青红椒煲仔越光米

Potted Koshihikari Rice with Friggitelto and Sweet Peppers with Shiso Leaves

蒜粒爆炒有机豌豆苗

Stir-Fried Snow Pea Shoots in Garlic Sauce ^v

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Group Menu

£200 PER PERSON

TO START

黄金鱼子酱烤鸭配尔罗斯蛋饼
Blini with Duck de Chine and Golden Oscietra Caviar

清炖澳洲8头鲜鲍拌野竹笙配鲍鱼肝蘸酱
Fresh Australian Abalone, Liver Sauce.
Wild Supreme Fungus Soup

时令珍菌鸳鸯饺
Morel Mushroom Dumpling, Black Truffle Dumpling,
Kabocha Squash Sauce

布袋蟹肉酥
Hand-Picked Cornish Crab Puff

MAIN

西班牙红虾拌稻庭面
Carabinero with Inaniwa Udon in Shaoxing Wine

白酒酿烤银鳕鱼拌时蔬
Grilled Black Cod, Winter Bamboo with Sweet Osmanthus Wine

荷香蒸烤布雷斯鸡
Steamed Poulet de Bresse with Lotus Leaf in Bamboo Jade Sauce

娃娃菜鹅肝酱炒智利和牛
Stir-Fried Chilean Wagyu Beef with Foie Gras and Baby Gem

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