

N° 17 Berkeley Street Mayfair

PARK CHINOIS

FESTIVE SEASON

NOIR MENU

£108 PER PERSON

TO START

Dim Sum Platter

Pumpkin & Roast Duck Dumpling | Hokkaido Scallop Dumpling | Prawn Shumai

Duck Salad

Pickled Cucumber & Beetroot in a Plum & Miso Dressing

MAIN

Steamed Wild Sea Bass in Black Bean Sauce

Irish Rib-Eye 35 Days, Black Pepper, King Soya

Cripy Chicken, Chilli, Mango Sauce

Seasonal Chinese Vegetables (V)

Roast Duck with Japanese Pumpkin, Rice & Dry Shrimp
in a Lotus Leaf Wrap

TO FINISH

Seasonal Dessert chosen by our Pastry Chef

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



FESTIVE SEASON

ROUGE MENU

£138 PER PERSON

TO START

Dim Sum Platter

Wagyu Dumpling | Hokkaido Scallop Dumpling | Scampi Shumai
Black Truffle Dumpling

Crispy Squid with Curry Leaf

Signature

Duck de Chine

Served with Pancakes, Baby Cucumber, Leek & Duck Sauce

MAIN

Steamed Wild Sea Bass, Red Dates,
Shiitake & Enoki Mushroom in Soy Sauce

Braised Poulet De Bresse in Rice Wine Sauce

Stir-Fried Chilean Wagyu Rib-Eye, Yellow Bean Sauce

Seasonal Chinese Vegetables (V)

Potted Rice with Fish Roe, Sakura Shrimp, Taro

TO FINISH

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FESTIVE SEASON VEGETARIAN MENU

£88 PER PERSON

TO START

Vegetarian Dim Sum Platter

Japanese Pumpkin & Morel Mushroom Dumpling | Taro & Chive Dumpling |
Black Truffle Dumpling

Salt & Pepper Aubergine

MAIN

Steamed Abalone Mushrooms & Funpi Noodle
with Pickled Leaf, Peppers, Snow Pea Shoot in Chilli Black Bean Sauce

Mock Chicken in Honey Pepper Sauce

Stir-Fried Lotus Root with Goji Berries & Ginger Sauce

Stir-Fried Morning Glory with Bean Curd & Chilli Sauce

Potted Rice with Chinese Olive Vegetables V

TO FINISH

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