



FESTIVE SEASON  
2019

PARK CHINOIS

Welcome to the

# Festive Season

PARK CHINOIS

Whether you are looking for a private dining room, a delicious lunch or dinner celebration, a relaxed Christmas or a vibrant one, you are sure to find it within our show-stopping venue.



Celebratory Chinese Dining. See our range of menus, pages 8-12

We served over

**2,000**

Of our Signature Duck de Chine during December

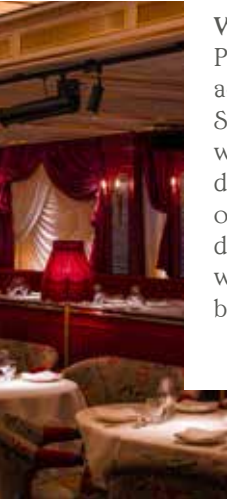


### Private Dining

Park Chinois has two private dining rooms, Salon Noir and Salon Rouge, as well as a semi private dining space, The Opera. Page 6-7

### Exclusive hire

Both floors of the restaurant at Park Chinois can be hired for private parties and events.



**Whats Your Style?**  
 Park Chinois is split across two floors, Salon de Chine which is dedicated to dining & Club Chinois, our entertainment dining space, choose which floor suits you best. Page 4-5



**New Years Eve**

Last year we celebrated 'The Secrets of Shanghai' with nearly 500 guests. Page 14

We popped over

**4,000**

bottles of  
 Champagne!



**Club Chinois**

Our entertainment dining space blends chinese cuisine with live performance & DJ's to create London's most unique, luxury night out. Page 5

In 2018 we hosted  
 more than

**12,000**

guests over the  
 festive season

**Party Time**

Join us every Saturday for our daytime 'Brunch Chinois' event at £78 per guest for 3 courses & half a bottle of champagne. Page 12



**RESERVE YOUR PARTY**

Please contact

[reservations@parkchinois.com](mailto:reservations@parkchinois.com)

+44 (0) 203 327 8888

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# Salon de Chine

The stunning ground floor of Park Chinois has its own bar and private dining room, Salon Noir. The menu represents the best of bold Chinese cuisine and seats up to 130 guests at both lunch and dinner, seven days a week.

Resplendent in red & cream fabrics and cream, this is arguably London's most luxurious dining room.

- ° Main Seating - 130 guests
  - ° Private Dining Room - 9 guests
  - ° Open Daily from 12:00pm to 02:00am (midnight on Sunday) for lunch, dinner and drinks
  - ° View our group lunch & dinner menus on page 8 - 11.
  - ° Book online at [www.parkchinois.com](http://www.parkchinois.com) or email [reservations@parkchinois.com](mailto:reservations@parkchinois.com)
  - ° To enquire about booking an event in this space email [events@parkchinois.com](mailto:events@parkchinois.com)
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# Club Chinois

The extravagant, entertainment-dining space within Park Chinois.

Unique, sometimes mischievous and always exciting! Club Chinois combines Chinese cuisine with show, bar, DJ's and glamour in a truly unique venue.

- ° Main Seating - 135 guests
- ° Private Dining Room - up to 12 guests
- ° The Opera, our semi private dining area, seats up to 18 guests
- ° Book online at [www.parkchinois.com](http://www.parkchinois.com) or email [reservations@parkchinois.com](mailto:reservations@parkchinois.com)
- ° To enquire about booking this space for events email: [events@parkchinois.com](mailto:events@parkchinois.com)



# Salon Noir

Set within Salon de Chine is the stunning private dining room, Salon Noir. The room, lit by an exquisite Baccarat chandelier allows you to dine in decadance around a magnificent, circular Makassar Ebony table. The room also features private guest facilities and its own AV system.

- ° Seating up to 9 guests.
- ° Enquire about booking and minimum pricing [events@parkchinois.com](mailto:events@parkchinois.com).



# Salon Rouge

Nestled within Club Chinois is Salon Rouge, One of London's most glamorous private dining rooms. The room is a cocoon of vibrant colour and luxurious fabrics, where you will dine around a beautifully theatrical rectangular Makassar Ebony table. The room also has private guest facilities and its own AV system

- ° Seating up to 12 guests.
- ° Enquire about booking and minimum pricing [events@parkchinois.com](mailto:events@parkchinois.com).



# The Opera

Situated in prime position within Club Chinois. Featuring banquettes and chairs in stunning gold butterfly fabric by Parisian ateliers, this semi-private area perfectly combines exclusivity and dramatic atmosphere with a perfect view of the show.

- ° Seating up to 18 guests, over three rectangular tables
- ° Enquire about booking and minimum pricing events@parkchinois.com.



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# Wave Bar

The Wave Bar is our show-stopping cocktail bar, opulent and OTT, At certain times this can be hired out as its own private event space, upon request

- ° Seating up to 25 guests in a lounge setting
- ° Standing space for up to 50 guests
- ° Booths available to hire individually for up to 12 guests seating / standing
- ° Enquire about booking and minimum pricing events@parkchinois.com.



This group menu is served as a multi-dish, multi-course Chinese feast.  
This allows your guests to taste a number of different dishes

## FESTIVE SEASON NOIR MENU

£108 PER PERSON

### TO START

Dim Sum Platter

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

Roast Duck Salad

Pickled Cucumber & Beetroot in a Plum & Miso Dressing

### MAINS

Steamed Wild Sea Bass in Black Bean Sauce

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

Crispy 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 created by our Pastry Chef



Price Includes 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



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This allows your guests to taste a number of different dishes

## 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

### MAINS

Steamed Wild Sea Bass, Red Dates,  
Shiitake & Enoki Mushrooms 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

Seasonal dessert created by our Pastry Chef



Price Includes 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

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This allows your guests to taste a number of different dishes

## 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

### MAINS

Steamed Abalone Mushrooms & Funpi Noodle with Pickled Leaf, Peppers,  
Snow Pea Shoots 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

Seasonal dessert created by our Pastry Chef



Price Includes 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

## SET LUNCH MENU

3 COURSES - £48 | 4 COURSES - £58

### APPETISERS

Select One

Venison Puff & Crispy Duck Roll

or

Morel Mushroom, Vegetable Spring Roll & Pumpkin, Hazelnut, Celery Dumpling (v)

### TO START

Select One

Dim Sum Platter

Har Gau | Scampi Shumai | Hokkaido Scallop Dumpling |  
Japanese Pumpkin & Morel Mushroom Dumpling

Vegetarian Dim Sum Platter (V)

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

Spinach, Shiitake Mushrooms & Ginger Soya Dressing (V)

Salt & Pepper Aubergine (V)

Bang Bang Chicken Salad

Wasabi Prawns

### MAIN

Select One

Crispy Chicken, Chilli, Mango Sauce

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger, Spring Onions

Hakka Paneer, Green Shishito & Red Roman Peppers (V)

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce (V)

Japanese Aubergine, Tofu (V)

Served with Seasonal Chinese Vegetables & Egg Fried Rice or  
Stir-Fried Noodles with Bean Sprouts

### TO FINISH

Select One

85% Chocolate Fondant | Coconut Matcha | Homemade Sorbet

# FESTIVE BRUNCH MENU

£78 PER PERSON

WELCOME DRINK & HALF A BOTTLE OF CHAMPAGNE

## APPETISERS

Select one

Venison Puff & Crispy Duck Roll

or

Morel Mushroom, Vegetable Spring Roll & Pumpkin, Hazelnut, Celery Dumpling (V)

## TO START

Select One

Dim Sum Platter

Har Gau | Scampi Shumai | Hokkaido Scallop Dumpling |  
Japanese Pumpkin & Morel Mushroom Dumpling

Vegetarian Dim Sum Platter (V)

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

Spinach, Shiitake Mushrooms & Ginger Soya Dressing (V)

Salt & Pepper Aubergine (V)

Bang Bang Chicken Salad

Wasabi Prawns

## MAIN

Select one

Crispy Chicken, Chilli, Mango Sauce

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Stir-Fried Wagyu Bavette, Ginger, Spring Onions

Hakka Paneer, Green Shishito & Red Roman Peppers (V)

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce (V)

Japanese Aubergine, Tofu (V)

Served with Seasonal Chinese Vegetables & Egg Fried Rice or  
Stir-Fried Noodles with Bean Sprouts

## TO FINISH

Select One

85% Chocolate Fondant | Coconut Matcha | Fragrant Peach

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# Private Hire and Celebrations

For unforgettable moments in luxurious surroundings, Park Chinois is a destination venue with serious wow-factor! If you are seeking a stunning setting for large events, launches and celebrations, consider exclusive hire of either Salon de Chine, Club Chinois, or even a full buyout of the whole venue.

° Seating up to 265, or 450 standing guests

° To enquire about an event, email [events@parkchinois.com](mailto:events@parkchinois.com)



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# New Years Eve



Bring the New Year in, in show-stopping fashion! Every year we continue to build on this event and we are currently working on the 2020 extravaganza.

You can choose from early dining in Salon de Chine, or the main event in either Salon de Chine or Club Chinois.

To put your name on the guest list, please email [reservations@parkchinois.com](mailto:reservations@parkchinois.com) and we will send you the details as soon as they are confirmed.

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# Chinese New Year

We are looking ahead to 2020 and our Chinese New Year celebrations. Last year we celebrated with some of the world's leading luxury brands and this year is no different.

Festivities will run from the 17th to the 31st January.

If you would like to enquire about client entertaining, events or dining, please email [events@parkchinois.com](mailto:events@parkchinois.com)



PARK CHINOIS

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