

FANCY ANOTHER DRINK?

FIZZ

NV Charles Heidsieck, Brut Réserve 17
98

2017 Prosecco, Bianca Vigna 9
Brut Superiore 48

WHITE

2018 Bianco, Le Pianure 9
12
48

2018 Quincy, D. des Ballandors 13.5
17.5
69

2018 Chablis 1er Cru "Les Vaillons" 18.5
Sébastien Damp 23
99

ROSÉ

2018 Rosé, De Montrosé 9
12
48

2018 Le Rosé, Chêne Bleu 12.5
16.5
69

RED

2018 Pinot Noir, Au Bon Climat 19
25
105

2018 Vino di Refosco, Le Pianure 9
12
48

2017 Saint Nicolas de Bourgueil 13
Le Clos du Vigneau 16
65

SPIRITS & MIXERS

Botanist Gin Serve 12.5

Konik's Tail Vodka 12.5

Tequila Tapatio Blanco | Anejo 15

Diplomatico Reserva Exclusiva 16

Nikka From the Barrel 19

Chivas Regal 18 19

TASTE OF
PARK CHINOIS



TASTE OF PARK CHINOIS

The following dishes are popular add-ons to the signature set-lunch menu

Hot & Sour Soup	12
King Crab Sweetcorn Soup	16
Supreme Seafood Dumpling Soup	15
Wasabi Prawns	19
Tea Smoked Beef Ribs	26
Black Truffle Dumplings ^v	14
Szechuan Vegetable Dumplings ^v	9
Crispy Bean Curd, Prawn Cheung Fun	9
Wagyu Beef Gyozas	16
Signature Park Carbonara, Udon Noodles, Sea Urchin	35
Freshwater Prawn, Young Coconut, Okra, Tamarind	34
Stir-Fried Chilean Wagyu Bavette, Ginger, Spring Onions	45

SET LUNCH MENU

STARTER
Select one

Dim Sum Platter
Har Gau | Scampi Shumai | XO Hokkaido Scallop Dumpling
Japanese Squash & Pine Nut Dumpling^v

Vegetarian Dim Sum Platter^v
Black Truffle Dumpling | Morel Mushroom Dumpling
Daikon Dumpling | Japanese Squash Dumpling

Crispy Duck Roll

Bang Bang Chicken Salad

Salt & Pepper Squid

Mock Chicken, Crispy Soya & Chilli^v

Spinach, Shiitake Mushrooms & Ginger Soya Dressing^v

MAIN
Select one

Sweet & Sour Corn-Fed Chicken

Cantonese Roast Duck à l'Orange Sauce

Poached Wild Sea Bass Fillet in Ginger and Soya

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Hakka Paneer, Green Shishito & Red Roman Peppers^v

Stir-Fried Lotus Root, Goji Berries, Ginger Sauce^v

Braised Bean Curd Tofu, Enoki Mushroom^v

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

DESSERT
Select one

85% Chocolate Fondant | Homemade Ice Cream |
Homemade Sorbet

2 Courses — £30

3 Courses — £35

Please inform a member of our team before ordering if you have any food allergies or intolerances.
All prices include 20% VAT – A discretionary service charge of 15% will be added to your bill



Please ask to see our cocktail list & full wine menu