

FANCY ANOTHER DRINK?

FIZZ

NV Charles Heidsieck, Brut Réserve 17
98

2017 Prosecco, Biance Vigna 9
Brut Superiore 48

WHITE

2018 Bianco, Le Pianure 9
12
48

2018 Quincy, D. des Ballandors 13.5
17.5
69

2017 Ladoix, Remoissenet 18.5
23
99

ROSÉ

2018 Rosé Essenciel, Paradis 9
12
48

2018 Le Rosé, Chêne Bleu 12.5
16.5
69

RED

2018 Primitivo Salento, Mocavero 9
12
48

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

2018 Pinot Noir, Au Bon Climat 19
25
105

BEER

Rothaus Pilsner 8

SPIRITS & MIXERS

Botanist Gin & Tonic 14

Konik's Tail Vodka & Tonic 14

Tequila Tapatio Anejo 15

Diplomatico Reserva Exclusiva 13

Nikka From the Barrel 16

Chivas Regal 18 16

BRUNCH CHINOIS



BRUNCH CHINOIS

£58 PER PERSON

WELCOME DRINK

Select one

Moulin Rouge

Haku Vodka, Rhubarb, Lavender, Raspberry, Citrus

Crazy Cheval

Plymouth Gin, Lychee Wine, Mastiha Liquer, Grapefruit, Basil, Prosecco, House Blend of Light Bitters

Glass of Red Wine or White Wine

Rothaus Pils

Range of Soft Drinks

FOLLOWED BY



Half a bottle of Charles Heidsieck Champagne

SIGNATURE DISHES TO SHARE

Ibérico Pork Char Siu Bao Buns	6
Pumpkin, Hazelnut, Chinese Celery Dumpling ^v	6
Japanese Sweet Potato Puffs ^v	8
Crispy Bean Curd, Prawn Cheung Fun	9
Blue Swimmer Crab & Prawn Wontons	14
Venison Puffs	14
Black Truffle Baos ^v	15
Black Truffle Cheung Fun ^v	16
Wagyu Beef Gyozas	16
Japanese Aubergine, Tofu ^v	16
Irish Rib-Eye 35 Days, Black Pepper, King Soya	42
Cantonese-Style Kamchatka King Crab, Egg Noodles	58

STARTER

Select one

Dim Sum Platter

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

Vegetarian Dim Sum Platter ^v

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

Wasabi Prawns

Bang Bang Chicken Salad

Salt & Pepper Aubergine

Spinach & Shiitake Mushroom Salad & Ginger Soya Dressing ^v

MAIN

Select one

Sweet & Sour Chicken

Steamed Wild Sea Bass, Soya, Ginger, Spring Onions

Grilled Black Cod with Yuzu, Pomelo, Supreme Soya

Cantonese Roast Duck, Champagne, Orange Sauce

Hakka Paneer, Green Shishito & Red Roman Peppers^v

Wild Mushrooms, Thai Sweet Basil, Chilli, Soya^v

Japanese Aubergine, Tofu ^v



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

DESSERT

Select one

85% Chocolate Fondant

Tropical Minted Meringue

  @parkchinois #brunchchinois

(V) Suitable for Vegetarians.

Please inform us before ordering if you have any food allergies or intolerances.

A discretionary service charge of 15% will be added to your bill.

Set menu items cannot be substituted.