

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

TASTE OF PARK CHINOIS



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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 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 ^v

Spinach, Shiitake Mushrooms & 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 | Coconut & Mango |

Homemade Sorbet

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

2 Courses – £30 | 3 Courses – £35

