

LUNCH

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 98

CAVIAR SELECTION

Huso Hybrid 50g  
Huso Dauricus x Acipenser Schrenkii, 7 yr, China  
100

Osciètre Gold 50g  
Russian Sturgeon, 10 yr, China  
200

DIM SUM

STEAMED

Har Gau	6
Siew Long Bao	6
Black Truffle Dumpling <sup>v</sup>	16
Supreme Seafood Dumpling	15
Szechuan Vegetable Dumpling <sup>v</sup>	8
Hokkaido Scallop Dumpling, Gold Leaf	12
Scampi Shumai, Tobiko Caviar, Chicken	16
Japanese Pumpkin & Morel Mushroom Dumpling <sup>v</sup>	8
Bean Curd & Chinese Leaf Wrap <sup>v</sup>	6

FRIED

King Crab Puff	16
Pan-Fried Pumpkin, Hazelnut Puff <sup>v</sup>	6
Foie Gras Prawn Toast	18
Duck Roll Platter	16
Crispy Duck Roll, Roast Duck Roll	
Spring Roll Platter <sup>v</sup>	16
Kimchi Spring Roll, Vegetable Spring Roll	

BAKED

Wagyu Beef Gyoza	16
Roast Duck Honey Puff	9
Stir-Fried Turnip Cake, XO Sauce	12
Wagyu Beef Bamboo Charcoal Bao	12
Pan-Fried Black Truffle Bao <sup>v</sup>	16
Sweet Custard Bao	8

CHEUNG FUN

Prawn, Crispy Bean Curd Cheung Fun	9
Black Truffle, Crispy Beancurd Cheung Fun <sup>v</sup>	16
Wagyu Beef, Eryngii Mushroom Cheung Fun	18
Sakura Shrimp, Hokkaido Scallop Cheung Fun	9

SALAD

Bang Bang Chicken Salad	19
Oriental Salad <sup>v</sup>	19
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	
Lotus & Avocado Salad, Pinenut, Olive Oil Dressing <sup>v</sup>	19

MEAT

Tea Smoked Beef Ribs	21
Slow Roasted Ibérico Pork Rack of Ribs	21
Scottish Rib-Eye 35 Days, Black Pepper   10oz	42
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	23
Braised & Crispy Organic Pork, Five-Spice Sauce	28
Cantonese Roast Duck, Champagne, Orange Sauce	39
Crispy Satay Chicken, Tamarind, Peanut Sauce	23
Salt Baked French Corn-Fed Chicken	28
Steamed Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce	28

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	49
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	49
King Crab, Homemade Rice Noodles	59
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	33
Potted Supreme Seafood, Egg & Crab Meat Sauce	49

NOODLES & RICE

Park Carbonara, Inaniwa Udon, Sea Urchin, 65°Egg, Guanciale	35
Slow Braised Angus Beef Ho Fun Noodles	25
Cantonese-Style Native Lobster, Egg Noodles   Per 100g	12
Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg	58
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper <sup>v</sup>	21
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	22
Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice	28
Potted Rice with Kamchatka King Crab	59
Potted Rice with Black Truffle <sup>v</sup>	39

TOFU

Tofu, Organic Madagascar Prawn, Octopus, King Crab	28
Tofu, Aubergine, Abalone Mushroom <sup>v</sup>	19
Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	19

VEGETABLES

Hakka Paneer, Padrón & Organic Bell Peppers <sup>v</sup>	19
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	19
Black Pepper Mock Chicken, Chow Chow <sup>v</sup>	19
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce <sup>v</sup>	19



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(V) SUITABLE FOR VEGETARIANS - PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL - VAT IS CHARGED AT THE APPLICABLE RATE.