

DINNER

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

APPETISERS

Tea Smoked Beef Ribs	21
Slow Roasted Ibérico Pork Rack of Ribs	21
Crispy Chilli Chicken, Szechuan Peppers	19
Salt & Pepper Squid, Green Papaya Salad	19
Soft Shell Crab, Bird Eye Chilli, Curry Leaf	19
Wasabi Prawns	19
Mock Chicken, Crispy Soya & Chilli ^v	16
Peking-Style Crispy Bean Curd Puff ^v	16
Stir-Fried Mixed Vegetable & Pinenut Wrap, Served with Kale, Lettuce, Baked Bao ^v	16
Spring Roll Platter ^v	16
Kimchi Spring Roll, Vegetable Spring Roll	

DIM SUM

Chef's Selection of Dim Sum	21
Har Gau, Scampi Shumai, Scallop Dumpling, Black Truffle Dumpling ^v	
Chef's Selection of Fried Dim Sum	21
King Crab Puff, Foie Gras Prawn Toast, Roast Duck Honey Puff, Pumpkin Puff ^v	
Chef's Selection of Vegetarian Dim Sum ^v	21
Black Truffle Dumpling, Morel Mushroom & Pumpkin Dumpling, Lotus & Yam Bean Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll Platter	16
Crispy Duck Roll, Roast Duck Roll	
Wagyu Beef Gyoza	16
Szechuan Vegetable Dumpling ^v	11

SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	15

SALAD

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

TOFU

Szechuan Mapo Tofu, Australian Wagyu Beef, Chilli Oil	25
Tofu, Aubergine, Abalone Mushroom ^v	19
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	19
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	19

MEAT

Australian Wagyu Rib-Eye Beef, Spicy King Soya 10oz	65
Wagyu Beef Short Ribs, Black Bean Sauce	58
Scottish Rib-Eye 35 Days, Black Pepper 10oz	42
Stir-Fried Wagyu Bavette, Ginger Sauce	42
Stir-Fried Cornish Lamb Cutlets, Chilli Mint	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
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	28
Steamed Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce	28
Szechuan Kung Pao Corn-Fed Chicken	23

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	49
Grilled Sea Bass, Spicy Bean Sauce	49
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	49
Steamed Lobster, XO Sauce Per 100g	12
Spicy King Crab, Lotus, Green Pepper	59
King Crab, Homemade Rice Noodles	59
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	33
Potted Supreme Seafood, Egg & Crab Meat Sauce	49
Braised Octopus & Crispy Pork, Sichuan Sauce	33

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 ^v	21
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	22
Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice	28
Spanish Red Shrimp, Sakura Shrimp Fried Rice	26
Potted Rice with Kamchatka King Crab	59
Potted Rice with Black Truffle ^v	39
Potted Rice with Confit & Sundried Tomato, Olives ^v	25

VEGETABLES

Hakka Paneer, Padrón & Organic Bell Peppers ^v	19
Szechuan Kung Pao Seasonal Mushrooms ^v	25
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	19
Black Pepper Mock Chicken, Chow Chow ^v	19
Seasonal Chinese Vegetables ^v	16
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce ^v	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 - AN ENTERTAINMENT COVER CHARGE IS APPLICABLE NIGHTLY. VAT IS CHARGED AT THE APPLICABLE RATE.