

LUNCH

DUCK DE CHINE

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

DIM SUM

STEAMED

Har Gau	6
Ibérico Siew Long Bao	6
Summer Truffle Dumpling <sup>v</sup>	12
Supreme Seafood Dumpling	15
Szechuan Vegetable Dumpling <sup>v</sup>	6
Hokkaido Scallop Dumpling, Gold Leaf	12
Scampi Shumai, Tobiko Caviar, Chicken	14
Japanese Pumpkin & Morel Mushroom Dumpling <sup>v</sup>	16
Lotus & Kombu Wrap <sup>v</sup>	9
Bean Curd & Chinese Leaf Wrap <sup>v</sup>	6
Ibérico Pork Char Siu Bao	6
Jack Fish & Tobiko Caviar Dumpling	9
Heritage Carrot Dumpling <sup>v</sup>	9
Sweet Custard Bao	6

FRIED

King Crab Puff	18
Pan-Fried Pumpkin, Pine Nut Puff <sup>v</sup>	8
Japanese Sweet Potato Puff <sup>v</sup>	9
Salted Egg & Cuttlefish Roll	8
Foie Gras Crispy Bean Curd Prawn Roll	18
Spring Roll Platter <sup>v</sup>	12
Kimchi Spring Roll, Vegetable Spring Roll	12
Duck Roll Platter	16

BAKED

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

CHEUNG FUN

Prawn, Crispy Bean Curd Cheung Fun	11
Summer Truffle, Crispy Bean Curd Cheung Fun <sup>v</sup>	16
Wagyu Beef, Eryngii Mushroom Cheung Fun	20
Sakura Shrimp, Hokkaido Scallop Cheung Fun	9

SALAD

Bang Bang Chicken Salad	21
Oriental Salad <sup>v</sup>	21
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	21
Lotus & Avocado Salad, Pine Nut, Olive Oil Dressing <sup>v</sup>	21
Summer Garden Salad, Mint Cucumber Dressing <sup>v</sup>	21

MEAT

Slow Roasted Ibérico Pork Rack of Ribs	23
Chilean Wagyu Rib-Eye Beef, Spicy King Soya   10oz	75
Scottish Beef Short Ribs, Black Bean Sauce	45
Scottish Rib-Eye 35 Days, Black Pepper   10oz	42
Stir-Fried Wagyu Bavette, Ginger Sauce	42
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	25
Braised & Crispy Organic Pork, Five-Spice Sauce	30
Cantonese Roast Duck, Champagne, Orange Sauce	41
Steamed Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce	28
Salt-Baked Corn-Fed Chicken	28

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	51
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	51
King Crab, Homemade Rice Noodles	61
Szechuan Crispy Pork, Octopus, Baby Leek	33

NOODLES & RICE

Park Carbonara, Inaniwa Udon, Sea Urchin, 65°Egg, Guanciale	35
Slow Braised Angus Beef Ho Fun Noodles	25
Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg	61
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper <sup>v</sup>	22
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	22
Wagyu Beef, Truffle Salami, Ginger, King Soya Fried Rice	33
Potted Rice with Kamchatka King Crab   Allow 25 minutes	61
Potted Rice with Summer Truffle <sup>v</sup>   Allow 25 minutes	35
Potted Rice with Confit Tomato, Olives <sup>v</sup>   Allow 25 minutes	25

TOFU

Potted Bean Curd & Tofu, King Crab, Seasonal Courgette	28
Tofu, Aubergine, Abalone Mushroom <sup>v</sup>	19
Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	23

VEGETABLES

Hakka Paneer, Padrón & Organic Bell Peppers <sup>v</sup>	22
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	22
Stuffed Aubergine & Organic Peppers <sup>v</sup>	22
Stir-Fried Sweet Potato, Homemade Chilli Dressing <sup>v</sup>	28
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce <sup>v</sup>	22

(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.

TO VIEW OUR MENUS PLEASE SCAN THE CODE USING THE CAMERA ON YOUR PHONE OR VISIT OUR WEBSITE [WWW.PARKCHINOIS.COM](http://WWW.PARKCHINOIS.COM)

