

DINNER

DUCK DE CHINE

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

CAVIAR SELECTION

Imperial 50g
Amur Kaluga, 7 yr, China
100

Osciètre 50g
Russian Sturgeon, 8 yr, China
100

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

APPETISERS

Tea Smoked Beef Ribs	23
Slow Roasted Ibérico Pork Rack of Ribs	23
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
Peking-Style Crispy Bean Curd Puff ^v	16
Stir-Fried Vegetable Wrap with Lettuce & Crispy Bao ^v	16
Spring Roll Platter ^v	16
Kimchi Spring Roll, Vegetable Spring Roll	

DIM SUM

Chef's Selection of Dim Sum Har Gau, Scampi Shumai, Scallop Dumpling, Summer Truffle Dumpling ^v	21
Chef's Selection of Fried Dim Sum King Crab Puff, Foie Gras Crispy Prawn, Roast Duck Honey Puff, Pumpkin Puff ^v	21
Chef's Selection of Vegetarian Dim Sum ^v Summer Truffle Dumpling, Morel Mushroom & Pumpkin Dumpling, Lotus & Yam Bean Wrap, Bean Curd & Chinese Leaf Wrap	21
Duck Roll Platter	16
Wagyu Beef Gyoza	16
Szechuan Vegetable Dumpling ^v	12

SOUP

Hot & Sour Soup	12
King Crab Sweetcorn Soup	15
Seasonal Mushroom Soup ^v	15

SALAD

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

TOFU

Potted Bean Curd & Tofu, King Crab, Seasonal Courgette	28
Tofu, Aubergine, Abalone Mushroom ^v	19
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	23
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	19

MEAT

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
Stir-Fried Cornish Lamb Cutlets, Chilli Mint	42
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	25
Braised & Crispy Organic Pork, Five-Spice Sauce	30
Cantonese Roast Duck, Champagne, Orange Sauce	41
Crispy Satay Chicken, Tamarind, Peanut Sauce	25
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	28
Steamed Corn-Fed Chicken, Vegetables, Ginger Oyster Sauce	28
Szechuan Kung Pao Corn-Fed Chicken	25

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	51
Grilled Sea Bass, Spicy Bean Sauce	51
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	51
Native Lobster, White Asparagus, Seasonal Vegetables Per 100g	12
Spicy King Crab, Lotus, Green Pepper	61
King Crab, Homemade Rice Noodles	61
Madagascan Organic Prawn, Young Coconut, Okra, Tamarind	33
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
Cantonese-Style Native Lobster, Egg Noodles Per 100g	12
Glass Vermicelli Noodles, New Zealand Scampi, Scrambled Egg	61
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v	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 ^v Allow 25 minutes	35
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	25

VEGETABLES

Hakka Paneer, Padrón & Organic Bell Peppers ^v	22
Szechuan Kung Pao Seasonal Mushrooms ^v	28
Stuffed Aubergine & Organic Peppers ^v	22
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	22
Stir-Fried Sweet Potato, Homemade Chilli Dressing ^v	28
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce ^v	22
Seasonal Chinese Vegetables ^v	18



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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.