

DINNER

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 99

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 Wagyu Beef Ribs	26
Spice Grilled Lamb Fillet, Chive Sauce	22
Slow Roasted Ibérico Pork Rack of Ribs	26
Crispy Chilli Chicken, Szechuan Peppers	20
Salt & Pepper Squid, Green Papaya Salad	20
Soft Shell Crab, Bird Eye Chilli, Curry Leaf	20
Wasabi Prawns, Almond, Shiso Cress	20
Steamed Sicilian Prawn, Sakura Shrimp, Egg	17
Mock Chicken, Crispy Soya & Chilli ^v	17
Stir-Fried Vegetable Wrap with Lettuce & Crispy Bao ^v	17
Peking-Style Crispy Bean Curd Puff ^v	17

DIM SUM

Chef's Selection of Dim Sum	21
Har Gau, Scampi Shumai, Scallop & Chive Dumpling, Winter Black Truffle Dumpling ^v	
Chef's Selection of Fried Dim Sum	21
Blue Swimmer Crab Puff, Truffle Foie Gras Prawn, Roast Duck Honey Puff, Pumpkin Puff ^v	
Chef's Selection of Vegetarian Dim Sum ^v	21
Winter Black Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Duck Roll Platter	18
Spring Roll Platter ^v	16
Wagyu Beef Gyoza	18
Szechuan Vegetable Dumpling ^v	13

SOUP

Hot & Sour Soup	14
King Crab Sweetcorn Soup	16

SALAD

Bang Bang Chicken Salad	22
Oriental Salad ^v	22
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	
Warm Octopus Salad, Tomato & Anchovy Dressing	22

NOODLES & RICE

Park Carbonara, Inaniwa Udon, Sea Urchin, 65°Egg, Guanciale	35
Slow Braised Angus Beef Ho Fun Noodles	26
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	24
Cantonese-Style Native Lobster, Egg Noodles Per 100g	17
Cantonese Risotto with Sicilian Red Prawn	49
Glass Vermicelli Noodles, Morel Mushrooms, Shishito Pepper ^v	23
Potted Rice with Kamchatka King Crab Allow 25 minutes	64
Potted Rice with Winter Black Truffle ^v Allow 25 minutes	45
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	25

MEAT

Chilean Wagyu Rib-Eye Beef, Sha Cha Shrimp Sauce 10oz	80
Scottish Rib-Eye 35 Days, Black Pepper 10oz	44
Japanese A5 Gunma Wagyu Rump, Black Bean Sauce	69
Japanese A5 Gunma Wagyu Brisket, Green Pepper	59
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	46
Stir-Fried Cornish Lamb Cutlets, Chilli Mint	43
Braised & Crispy Organic Pork, Five-Spice Sauce	31
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	26
Cantonese Roast Duck, Champagne, Orange Sauce	47
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	32
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	32
Salt-Baked Label Rouge Chicken, Turmeric, Soya	32
Crispy Satay Chicken, Tamarind, Peanut Sauce	28
Szechuan Kung Pao Corn-Fed Chicken	28

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	56
Grilled Sea Bass, Spicy Bean Sauce	56
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	56
Native Lobster, Lily Bulb, Winter Chive Sauce Per 100g	17
Spicy Hunan Supreme Seafood	69
King Crab, Octopus, Sea Bass, Madagascar Prawn	
King Crab, Homemade Rice Noodles	66
Australian Wild Prawn, Crispy Pork Belly, XO Sauce	47
Madagascar Organic Prawn, Young Coconut, Okra, Tamarind	39

VEGETABLES

Kung Pao Mock Chicken, Cashew Nuts ^v	23
Hakka Paneer & Seasonal Peppers ^v	23
Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v	29
Japanese Sweet Potato, Green Pepper, Chilli Jam ^v	29
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	23
Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce ^v	23
Seasonal Mushrooms, Cavolo Nero, Ginger Mushroom Sauce ^v	29
Seasonal Chinese Vegetables ^v	21

TOFU

Braised Bean Curd Puff & Tofu, Enoki Mushroom ^v	23
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	24
Szechuan Mapo Tofu, Wagyu Beef, Chilli Oil	29
Tofu, Aubergine, Abalone Mushroom ^v	20
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	20

(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.