

LUNCH

DUCK DE CHINE

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

DIM SUM

STEAMED

Har Gau	9
Supreme Seafood Dim Sum Selection	17
Ibérico Siew Long Bao	9
Black Winter Truffle Dumpling ^v	17
Supreme Seafood Dumpling	19
Szechuan Vegetable Dumpling ^v	13
Hokkaido Scallop & Chive Dumpling, Gold Leaf	13
Scampi Shumai, Tobiko Caviar, Chicken	15
Japanese Pumpkin & Morel Mushroom Dumpling ^v	17
Seaweed Roll ^v	9
Bean Curd & Chinese Leaf Wrap ^v	7

FRIED & BAKED

Blue Swimmer Crab Puff	19
Pan-Fried Pumpkin, Pine Nut Puff ^v	9
Foie Gras Crispy Bean Curd Prawn Roll	19
Wagyu Beef Gyoza	17
Roast Duck Honey Puff	13
Stir-Fried Turnip Cake, XO Sauce	13
Lamb & Cumin Sesame Puff	10
Mei-Si Prawn & Squid Roll	10
Spring Roll Platter ^v	12
Duck Roll Platter	18

BAO

Pan-Fried Winter Black Truffle Bao ^v	19
Wagyu Beef Bamboo Charcoal Bao	13
Pan-Fried Chicken & French Chestnut Bao, Chicken Floss	11
Ibérico Pork Char Siu Bao	9
Sweet Custard Bao	9

CHEUNG FUN

Prawn, Crispy Bean Curd Cheung Fun	13
Wagyu Beef, Eryngii Mushroom Cheung Fun	21
Sakura Shrimp, Hokkaido Scallop Cheung Fun	10
Winter Black Truffle, Crispy Bean Curd Cheung Fun ^v	21

SALAD

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

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
Braised & Crispy Organic Pork, Five-Spice Sauce	31
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	26
Slow Roasted Ibérico Pork Rack of Ribs	26
Cantonese Roast Duck, Champagne, Orange Sauce	47
Salt-Baked Label Rouge Chicken, Turmeric, Soya	32
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	32

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	56
Grilled Black Cod, Grapefruit, Pomelo, Lemon, King Soya	56
Native Lobster, Lily Bulb, Winter Chive Sauce Per 100g	17
Australian Wild Prawn, Crispy Pork Belly, XO Sauce	47
King Crab, Homemade Rice Noodles	66

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 Egg Noodles, New Zealand Scampi	62
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 Black Winter Truffle ^v Allow 25 minutes	45
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	25

TOFU

Mapo Tofu, Sweet Potato, Edamame, Soya ^v	24
Tofu, Aubergine, Abalone Mushroom ^v	20

VEGETABLES

Kung Pao Mock Chicken, Cashew Nuts ^v	23
Hakka Paneer & Seasonal Peppers ^v	23
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

(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.