

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	28
Slow Roasted Ibérico Pork Rack of Ribs	28
Crispy Chilli Chicken, Szechuan Peppers	22
Salt & Pepper Squid, Coconut Flakes	22
Soft Shell Crab, Bird Eye Chilli, Curry Leaf	22
Wasabi King Prawns, Almond, Shiso Cress	22
Salt & Pepper King Prawns, Coconut Flakes	22
Mock Chicken, Crispy Soya & Chilli <sup>v</sup>	19
Stir-Fried Vegetable Wrap with Lettuce & Crispy Bao <sup>v</sup>	19
Peking-Style Crispy Bean Curd Puff <sup>v</sup>	19

DIM SUM

Chef's Selection of Dim Sum	22
Har Gau, Scampi Shumai, Summer Truffle Dumpling <sup>v</sup> , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum <sup>v</sup>	22
Summer Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Har Gau	22
Summer Truffle Dumpling <sup>v</sup>	22
Duck Roll	19
Spring Roll <sup>v</sup>	17
Wagyu Beef Gyoza	19
Szechuan Vegetable Dumpling <sup>v</sup>	14

SOUP

Hot & Sour Soup	16
King Crab Sweetcorn Soup	18

SALAD

Bang Bang Chicken Salad	23
Oriental Salad <sup>v</sup>	23
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	
Octopus & Mushroom Salad, Szechuan Dressing	27

NOODLES & RICE

Park Carbonara, Inaniwa Udon, Sea Urchin, 65°Egg, Guanciale	39
Slow Braised Angus Beef Ho Fun Noodles	29
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	26
Cantonese-Style Native Lobster, Egg Noodles   Per 100g	21
Glass Vermicelli Noodles, Morel Mushrooms <sup>v</sup>	26
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	29
Potted Rice with Summer Truffle <sup>v</sup>   Allow 25 minutes	48
Potted Rice with Confit Tomato, Olives <sup>v</sup>   Allow 25 minutes	27

MEAT

Chilean Wagyu Rib-Eye Beef, Spicy Bean Sauce   10oz	88
Scottish Rib-Eye 35 Days, Black Pepper   10oz	48
A5 Gunma Wagyu Chuck Short Ribs, Green Pepper	75
A5 Gunma Wagyu Brisket, Black Bean Sauce	75
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	47
Stir-Fried Lamb Cutlets, Chilli Mint	45
Stir-Fried Lamb Cutlets, Spicy Cumin & Sesame Sauce	45
Braised & Crispy Organic Pork, Five-Spice Sauce	33
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	28
Cantonese Roast Duck, Champagne, Orange Sauce	48
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	34
Salt-Baked Label Rouge Chicken, Turmeric, Soya	34
Crispy Satay Chicken, Tamarind, Peanut Sauce	29
Szechuan Kung Pao Corn-Fed Chicken	29
Stir-Fried Corn-Fed Chicken, Chestnut & Mushroom	34

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	58
Grilled Sea Bass, Spicy Bean Sauce	58
Grilled Black Cod, Lemon, King Soya	58
Spicy Hunan Supreme Seafood	58
Atlantic Sea Scallop, Indian Ocean King Prawn, Sea Bass, Octopus	
King Crab, Homemade Rice Noodles	88
Madagascan Prawn, Young Coconut, Okra, Tamarind	41
Madagascan Prawn, Crispy Pork Belly, XO Sauce	49

TOFU

Braised Bean Curd Puff & Tofu, Enoki Mushroom <sup>v</sup>	25
Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	28
Tofu, Aubergine, Abalone Mushroom <sup>v</sup>	22
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce <sup>v</sup>	22

VEGETABLES

Kung Pao Mock Chicken, Cashew Nuts <sup>v</sup>	25
Hakka Paneer & Seasonal Peppers <sup>v</sup>	26
Seasonal Mushrooms, Thai Sweet Basil, King Soya <sup>v</sup>	32
Seasonal Mushrooms, Summer Kale, Ginger Mushroom Sauce <sup>v</sup>	32
Japanese Sweet Potato, Padrón Peppers, Chilli Jam <sup>v</sup>	32
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	26
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce <sup>v</sup>	32
Seasonal Chinese Vegetables <sup>v</sup>	23