

LUNCH

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

DIM SUM

STEAMED

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	10
Ibérico Siew Long Bao	10
Summer Truffle Dumpling <sup>v</sup>	18
Supreme Seafood Dumpling	20
Szechuan Vegetable Dumpling <sup>v</sup>	14
Atlantic Sea Scallop & Mui Choi Dumpling	13
Scampi Shumai, Tobiko Caviar, Chicken	16
Japanese Pumpkin & Morel Mushroom Dumpling <sup>v</sup>	18

FRIED & BAKED

Ibérico Pork, Rice Puff	10
Blue Swimmer Crab Puff	20
Wagyu Beef Gyoza	18
Venison Honey Puff	17
Stir-Fried Turnip Cake, XO Sauce	14
Spring Roll <sup>v</sup>	13
Duck Roll	19

BAO

Pan-Fried Summer Truffle Bao <sup>v</sup>	20
Wagyu Beef Bamboo Charcoal Bao	14
Ibérico Pork Char Siu Bao	10
Sweet Custard Bao	10

CHEUNG FUN

Prawn, Crispy Bean Curd Cheung Fun	14
Wagyu Beef, Eryngii Mushroom Cheung Fun	22
Ying Yang Scallop Cheung Fun	14
Summer Truffle, Crispy Bean Curd Cheung Fun <sup>v</sup>	22

SALAD

Bang Bang Chicken Salad	23
Oriental Salad <sup>v</sup>	23
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	

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
Braised & Crispy Organic Pork, Five-Spice Sauce	33
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	28
Slow Roasted Ibérico Pork Rack of Ribs	28
Cantonese Roast Duck, Champagne, Orange Sauce	48
Salt-Baked Label Rouge Chicken, Turmeric, Soya	34
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	34

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	58
Grilled Black Cod, Lemon, King Soya	58
King Crab, Homemade Rice Noodles	88
Madagascan Prawn, Young Coconut, Okra, Tamarind	41

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 Egg Noodles, New Zealand Scampi	69
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

TOFU

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	28
Tofu, Aubergine, Abalone Mushroom <sup>v</sup>	22

VEGETABLES

Kung Pao Mock Chicken, Cashew Nuts <sup>v</sup>	25
Hakka Paneer & Seasonal Peppers <sup>v</sup>	26
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 Mushrooms, Summer Kale, Ginger Mushroom Sauce <sup>v</sup>	32
Seasonal Chinese Vegetables <sup>v</sup>	23

(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.