

DINNER

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 110

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	29
Slow Roasted Ibérico Pork Rack of Ribs	29
Crispy Chilli Chicken, Szechuan Peppers	23
Salt & Pepper Squid, Coconut Flakes	24
Soft Shell Crab, Bird Eye Chilli, Curry Leaf	24
Wasabi King Prawns, Almond, Shiso Cress	24
Salt & Pepper King Prawns, Coconut Flakes	24
Mock Chicken, Crispy Soya & Chilli ^v	21
Stir-Fried Vegetable Wrap with Lettuce & Crispy Bao ^v	19
Peking-Style Crispy Bean Curd Puff ^v	21

DIM SUM

Chef's Selection of Dim Sum	24
Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling	
Chef's Selection of Vegetarian Dim Sum ^v	24
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	
Har Gau	24
Seasonal Black Truffle Dumpling ^v	24
Duck Roll	20
Spring Roll ^v	18
Wagyu Beef Gyoza	20
Szechuan Vegetable Dumpling ^v	15

SOUP

Hot & Sour Soup	17
King Crab Sweetcorn Soup	20

SALAD

Bang Bang Chicken Salad	25
Oriental Salad ^v	23
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	
XO Octopus, Seasonal Root Vegetables, Scallion 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	28
Cantonese-Style Native Lobster, Egg Noodles Per 100g	22
Glass Vermicelli Noodles, Morel Mushrooms ^v	27
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	30
Potted Rice with Seasonal Black Truffle ^v Allow 25 minutes	48
Potted Rice with Confit Tomato, Olives ^v Allow 25 minutes	30

MEAT

Australian Wagyu Rib-Eye Beef, Spicy Bean Sauce 10oz	92
Scottish Rib-Eye 35 Days, Black Pepper 10oz	49
A5 Gunma Wagyu Chuck, Green Pepper	79
Chilean Wagyu Short Ribs, Black Bean Sauce	79
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	49
Stir-Fried Lamb Cutlets, Chilli Mint	47
Stir-Fried Lamb Cutlets, Spicy Cumin & Sesame Sauce	47
Braised & Crispy Organic Pork, Five-Spice Sauce	35
Braised Pork Belly, Tofu, Porcini Mushroom	35
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	32
Cantonese Roast Duck, Champagne, Orange Sauce	49
Crispy Corn-Fed Chicken, Chilli, Mango Sauce	35
Salt-Baked Label Rouge Chicken, Turmeric, Soya	35
Crispy Satay Chicken, Tamarind, Peanut Sauce	30
Szechuan Kung Pao Corn-Fed Chicken	30
Stir-Fried Corn-Fed Chicken, Chestnut & Mushroom	35

FISH & SHELLFISH

Steamed Sea Bass, Soya, Ginger, Spring Onions	59
Grilled Sea Bass, Spicy Bean Sauce	59
Grilled Black Cod, Lemon, King Soya	59
Spicy Hunan Supreme Seafood	59
Atlantic Sea Scallop, Indian Ocean King Prawn, Sea Bass, Octopus	
King Crab, Homemade Rice Noodles	92
Seafood & Tofu Claypot, Supreme Sauce	35
Madagascan Prawn, Young Coconut, Okra, Tamarind	42

TOFU & VEGETABLES

Braised Bean Curd Puff, Tofu, Seasonal Mushroom ^v	30
Mapo Tofu, Sweet Potato, Edamame, Soya ^v	28
Tofu, Aubergine, Seasonal Mushroom ^v	24
Braised Satay Tofu, Chickpea, Tamarind, Peanut Sauce ^v	24
Kung Pao Mock Chicken, Cashew Nuts ^v	27
Hakka Paneer & Seasonal Peppers ^v	28
Seasonal Mushrooms, Thai Sweet Basil, King Soya ^v	33
Seasonal Mushrooms, Cavolo Nero, Ginger Mushroom Sauce ^v	33
Japanese Sweet Potato, Padrón Peppers, Chilli Jam ^v	33
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	28
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce ^v	32
Seasonal Chinese Vegetables ^v	24

(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.