

LUNCH

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

DIM SUM

STEAMED

Chef's Selection of Dim Sum Har Gau, Scampi Shumai, Seasonal Black Truffle Dumpling ^v , Atlantic Sea Scallop & Mui Choi Dumpling	24
Chef's Selection of Vegetarian Dim Sum ^v Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Seaweed Wrap, Bean Curd & Chinese Leaf Wrap	24
Har Gau	10
Ibérico Siew Long Bao	10
Seasonal Black Truffle Dumpling ^v	18
Supreme Seafood Dumpling	20
Szechuan Vegetable Dumpling ^v	14
Atlantic Sea Scallop & Mui Choi Dumpling	13
Scampi Shumai, Tobiko Caviar, Chicken	16
Japanese Pumpkin & Morel Mushroom Dumpling ^v	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 ^v	13
Duck Roll	19

BAO

Pan-Fried Seasonal Black Truffle Bao ^v	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
Seasonal Black Truffle, Crispy Bean Curd Cheung Fun ^v	22

SALAD

Bang Bang Chicken Salad	25
Oriental Salad ^v Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	23

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
A5 Gunma Wagyu Brisket, Black Bean Sauce	79
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	49
Braised Pork Belly, Tofu, Porcini Mushrooms	35
Slow Roasted Ibérico Pork Rack of Ribs	29
Cantonese Roast Duck, Champagne, Orange Sauce	49
Salt-Baked Label Rouge Chicken, Turmeric, Soya	35
Steamed Label Rouge Chicken, Vegetables, Ginger Oyster Sauce	35

FISH & SHELLFISH

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

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 Egg Noodles, New Zealand Scampi	69
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

TOFU

Mapo Tofu, Sweet Potato, Edamame, Soya ^v	28
Tofu, Aubergine, Abalone Mushroom ^v	24

VEGETABLES

Kung Pao Mock Chicken, Cashew Nuts ^v	27
Hakka Paneer & Seasonal Peppers ^v	28
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	28
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce ^v	32
Seasonal Mushrooms, Cavolo Nero, Ginger Mushroom Sauce ^v	33
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.