

# PARK CHINOIS

*Dessert*

A decorative flourish consisting of several elegant, flowing lines that swirl and curve around the word "Dessert", creating a symmetrical, ornate design.

# DESSERT

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## TART TATIN | 15

Pâte Brisée, Vanilla Ice Cream

Warre's Otima 10 Year Old Tawny Port | 17

Portugal | 100ml

## DARK CHOCOLATE FONDANT | 15

Passion Fruit, Tonka Bean, Spiced Orange Confit

Muffato della Sala, Castello della Sala | 27

2016, Italy | 100ml

## PARK CHINOIS TART | 15

Almond Shortcrust, Caramel, Miso, Mascarpone Ice Cream

Barta Pince Öreg Király Dülö Tokaj Szamorodni | 24

2013, Hungary | 100ml

# DESSERT

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## SELECTION OF HOMEMADE ICE CREAM | 11

Dark Chocolate | Vanilla | Pistachio

Saint-Albert Barrigue D'Or | 16

2017, France | 100ml

## SELECTION OF HOMEMADE SORBET | 11

Madagascan Soursop | Blood Orange & Cardamom | Pear & Vanilla

Delamotte Brut Rosé Champagne | 28

NV, France | 100ml

## MIGNARDISES SELECTION | 25

Chocolate Mousse | Pear and Vanilla Bavaoise  
White Chocolate and Raspberry | Hazelnut Sphere  
Mascarpone and Coffee Biscuit | Lemon Pavlova

"Adriano" White Reserva Port, Ramos Pinto | 14

Portugal | 100ml

# TEA

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## WHITE

Dragon Pearl Jasmine | Fujian, China | 7.5

## GREEN

Green Dragon Well | Longjing Zhejiang, China | 7

## BLACK

English Breakfast | India - Africa | 6

Earl Grey | Ruhuna, Sri Lanka | 7

Vintage Imperial Pu Erh | Yunnan, China | 7.5

## HERBAL INFUSION

French Rose Bud | Iran | 8

Whole Chamomile Flower | Egypt | 7

# PARK CHINOIS TEA COLLECTION

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*The Park Chinois Tea Collection is a range of luxury Oolong Tea from the Island of Taiwan.*

*This light, elegant tea embodies the highest quality tea from Taiwan, celebrating its expertise in tea production. The tea is crafted by handpicking and sun-drying the most precious tips from the tea plants. This unique practice allows Taiwan to create one of the finest Oolong teas in the world.*

*Park Chinois has five varieties of premium tea available. Each one of them has a unique character to satisfy a range of tastes, carefully paired with the finest cuisine from our chefs.*

## Classic Oolong | 18

Sweet and mellow, an elegant and beautifully fragranced tea.

## Ginger Oolong | 16

Oolong tea with hints of natural mild ginger, giving warm and a sweet reflection.

## Green Peppercorn & Rose Oolong | 16

The fragrance of crushed rose petals harmonises with the playful peppercorns to produce a sweet and sultry spiced tea.

## Coconut Osmanthus | 17

A fresh, green Oolong tea with a touch of coconut to form a very delicate honey like tea.

## Cinnamon Cocoa Oolong | 17

Hints of spice and cocoa bringing together a very comforting Oolong tea.

# COFFEE

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*Our espresso blend has been lovingly created by Lucia Musetti in Milan; a third generation master coffee roaster since 1934. Hand crafted at source and small batch roasted over fire.*

## ESPRESSO

Single Shot Coffee | 5

## AMERICANO

Double Shot Coffee, Hot Water | 6

## CAFÉ NOISETTE

Single Shot Coffee, Milk Foam | 6

## CAFFÈ LATTE

Double Shot Coffee, Textured Steamed Milk | 6

## CAPPUCCINO

Double Shot Coffee, Milk, Dense Creamy Foam | 6

## IRISH COFFEE

Jameson Whiskey, Double Shot Coffee,  
Blend of Dark sugars, Double Cream | 16

# HOT CHOCOLATE

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*The Cocoa we use for our hot chocolate is Michel Cluizel Pure Cacao. Over three generations, the Cluizel family of Damville (Normandy) have sourced cacao of the highest quality and developed a direct, sustainable relationship with their cocoa planters.*

## HOT CHOCOLATE

Pure Cacao, Milk | 8

\* Hot chocolate served warm at 50°

