

THE  
PARK CHINOIS  
BRUNCH

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# BRUNCH MENU

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£120 PER PERSON  
INCLUDES HALF BOTTLE OF DELAMOTTE CHAMPAGNE

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## To Start

Choice of one

Chef's Selection of Steamed Dim Sum  
Wagyu Beef Gyoza  
Venison Honey Puff  
Ibérico Siew Long Bao  
Lobster Dumpling  
Wasabi King Prawn, Almond, Shiso Cress  
Bang Bang Chicken Salad

## Main

Choice of one

XO Prawn, Kailan  
Steamed Sea Bass, Plum Sauce  
Grilled Black Cod, King Soya, Chilli Mango Dressing  
Supreme Crispy Chicken, Mushroom Sauce  
Wagyu Bavette, Black Bean Sauce  
Honey Roasted BBQ Pork

## Side

Choice of one

Stir-Fried Summer Kale <sup>v</sup> | Asparagus <sup>v</sup>  
Egg Fried Rice | Egg Noodle

## Dessert

Seasonal Dessert chosen by our Pastry Chef

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(V) SUITABLE FOR VEGETARIANS - PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU  
HAVE ANY ALLERGIES OR INTOLERANCES - VAT IS CHARGED AT THE APPLICABLE RATE.  
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

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# BRUNCH VEGETARIAN MENU

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£120 PER PERSON  
INCLUDES HALF BOTTLE OF DELAMOTTE CHAMPAGNE

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## To Start

Choice of one

Chef's Selection of Vegetarian Dim Sum  
Japanese Pumpkin & Morel Mushroom Dumpling  
Szechuan Vegetable Dumpling  
Pan-Fried Pumpkin, Pine Nut Puff  
Crispy Daikon Puff  
Spring Roll  
Oriental Salad

## Main

Choice of one

Hakka Paneer, Spicy Black Bean Sauce  
Stir-Fried Kailan, Macadamia Nut, Garlic Sauce  
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce  
Kabocha Squash, Lily Bulb, Hunan Chilli Sauce  
Tofu, Aubergine, Seasonal Mushroom  
Seasonal Mushroom, Summer Kale, Ginger Sauce

## Side

Choice of one

Stir-Fried Summer Kale | Asparagus  
Truffle Rice | Egg Noodle

## Dessert

Seasonal Dessert chosen by our Pastry Chef

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