

PARK CHINOIS

Dessert

A decorative flourish consisting of several elegant, flowing lines that swirl and loop around the word "Dessert".

DESSERT

CITRUS | 15

Greek Yogurt and Lime Mousse,
Calamansi Crémeux, Meringue, Mandarin Sorbet

Saint-Albert, Pacherenc du Vic-Bilh | 16

2016, France | 100ml

PARK CHINOIS TART | 15

Almond Shortcrust, Caramel, Miso,
Mascarpone Ice Cream

Barta Pince Öreg Király Dülö Tokaj Szamorodni | 24

2013, Hungary | 100ml

DARK CHOCOLATE FONDANT | 15

Black Sesame, Blackberries, Sesame Nougatine

Domaine de Bila-Haut Banyuls, M. Chapoutier | 20

2015, France | 100ml

DESSERT

SELECTION OF HOMEMADE ICE CREAM | 11

Dark Chocolate | Vanilla | Pistachio

Saint-Albert Barrigue D'Or | 16

2017, France | 100ml

SELECTION OF HOMEMADE SORBET | 11

Blood Orange and Cardamom

Granny Smith Apple | Pear and Spiced Red Wine

Bollinger Brut Rosé Champagne | 31

NV, France | 125ml

MIGNARDISES SELECTION | 25

Chestnut and Kumquat | Pear and Ginger

Coffee and Mascarpone | Sweet Potato and Pecan Tart

White Chocolate and Pistachio | Hazelnut

Vin de Constance, Klein Constantia | 50

2018, South Africa | 100ml

TEA

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

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

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

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°

