

# SET WEEKDAY LUNCH

2 COURSES £45 PER PERSON | 3 COURSES £50 PER PERSON  
COCKTAIL OR NON-ALCOHOLIC COCKTAIL INCLUDED

## DIM SUM

Choice of one

Har Gau

Ibérico Siew Long Bao

Morel Mushroom Dumpling <sup>v</sup>

Szechuan Vegetable Dumpling <sup>v</sup>

Scampi Shumai, Tobiko Caviar, Chicken

Seasonal Black Truffle Dumpling <sup>v</sup> (Supplement £9)

Wagyu Beef Gyoza (Supplement £9)

## MAIN

Choice of one

Steamed Sea Bass, XO Dressing

Grilled Black Cod, Chilli Jam Dressing (Supplement £15)

Wagyu Beef Bavette, Black Pepper Sauce (Supplement £15)

Stir-Fried Chicken, Seasonal Mushroom & Spring Onion

Hakka Paneer & Seasonal Peppers <sup>v</sup>

Tofu, Aubergine, Seasonal Mushrooms <sup>v</sup>

## SIDE

Choice of one

Egg Fried Rice | Ginger Rice <sup>v</sup>

Udon Noodle Soup <sup>v</sup> | Stir-Fried Summer Kale <sup>v</sup>

## DESSERT

Choice of one

Ice Cream or Sorbet Selection <sup>v</sup>

Carrot Cake <sup>v</sup>

Cream Cheese Frosting, Candied Carrots, Carrot Purée, Cocoa Crumble

Park Chinois Tart <sup>v</sup>

Almond Shortcrust, Caramel, Miso, Mascarpone Ice Cream

## COCKTAILS

### Moulin Rouge

Haku Japanese Vodka, Honey infused  
with Lavender, Rhubarb, Raspberry, Citrus

### Shanghai Soleil

Pineapple, Apple, Raspberry,  
Mint, Honey