

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 116

CAVIAR SELECTION

Osciètre 50g  
Russian Sturgeon, 8 yr, China  
110

Kaviari Osciètre Gold 50g  
Russian Sturgeon, 10 yr, China  
210

APPETISERS

Braised & Grilled Beef Ribs, Sesame Sauce	32
Slow Roasted Ibérico Pork Rack of Ribs	29
Crispy Chilli Chicken, Szechuan Peppers	24
Salt & Pepper Squid, Papaya Salad	25
Soft Shell Crab, Bird Eye Chilli, Curry Leaf	24
Wasabi King Prawns, Almond, Shiso Cress	26
Salt & Pepper King Prawns, Spicy Almonds	26
Mock Chicken, Crispy Soya, Chilli <sup>v</sup>	21
Stir-Fried Vegetable Wrap with Lettuce & Crispy Bao <sup>v</sup>	19
Peking-Style Crispy Bean Curd Puff <sup>v</sup>	21

DIM SUM

Chef's Selection of Dim Sum	26
Har Gau, Scampi Shumai, Atlantic Sea Scallop & Mui Choi Dumpling, Seasonal Black Truffle Dumpling <sup>v</sup>	
Chef's Selection of Vegetarian Dim Sum <sup>v</sup>	26
Seasonal Black Truffle Dumpling, Morel Mushroom Dumpling, Crystal Dumpling, Bean Curd Wrap	
Har Gau	24
Duck Roll	20
Spring Roll <sup>v</sup>	20
Wagyu Beef Gyoza	20
Seasonal Black Truffle Dumpling <sup>v</sup>	24
Szechuan Vegetable Dumpling <sup>v</sup>	17

SOUP

Hot & Sour Soup	18
Blue Crab Sweetcorn Soup	22

SALAD

Bang Bang Chicken Salad	27
Oriental Salad <sup>v</sup>	25
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing	
Cavolo Nero & Bamboo Salad, Ginger Soya Dressing <sup>v</sup>	22

NOODLES & RICE

Park Carbonara, Inaniwa Udon, Blue Crab, 65° Egg, Guanciale	39
Slow Braised Angus Beef Ho Fun Noodles	29
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	30
Cantonese-Style Native Lobster, Egg Noodles   Per 100g	18
Glass Vermicelli Noodles, Morel Mushrooms <sup>v</sup>	27
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	32
XO Wagyu Beef, Egg Fried Rice	32
Egg Fried Rice with Semi-Dried Tomatoes <sup>v</sup>	28
Potted Rice with Seasonal Black Truffle <sup>v</sup>   Allow 25 minutes	50

MEAT

A5 Hida Wagyu Rib-Eye, King Soya Sauce	128
Australian Wagyu Rib-Eye Beef 10oz, Aubergine, Spicy Bean Sauce	92
Scottish Rib-Eye 35 Days 10oz, Black Pepper	49
Chilean Wagyu Short Ribs, Black Bean Sauce	79
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	50
Stir-Fried Lamb Cutlets, Chilli Mint Sauce	47
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	32
Crispy Chicken, Mushroom Sauce	35
Crispy Satay Chicken, Tamarind, Peanut Sauce	32
Salt-Baked Label Rouge Chicken, Tumeric, Soya	35
Szechuan Kung Pao Corn-Fed Chicken	30
Cantonese Roast Duck, Champagne, Orange Sauce	49

FISH & SEAFOOD

Steamed Sea Bass, Soya, Ginger, Spring Onions	59
Grilled Chilean Sea Bass, Plum Sauce	59
Crispy Sea Bass, Enoki Mushroom, Chinese Crab Sauce	70
Grilled Black Cod, Shacha Sauce	59
Braised Supreme Seafood	59
Sea Bass, Atlantic Sea Scallop, Indian Ocean King Prawn, Octopus	
Caledonian Obsiblu Prawn, Young Coconut, Okra, Tamarind	42
Scampi, Lily Bulb, Asparagus, Sea Urchin Sauce	75
King Crab, Homemade Rice Noodles	92

TOFU & VEGETABLES

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	28
Tofu, Aubergine, Seasonal Mushroom <sup>v</sup>	24
Bean Curd, Enoki Mushroom, Chinese Chive, Kimchi Sauce <sup>v</sup>	24
Braised Tofu, Seasonal Mushroom, Fu Yee Sauce <sup>v</sup>	24
Taro, Kabocha Squash, Padrón Pepper, Black Bean Sauce <sup>v</sup>	28
Hakka Paneer & Seasonal Peppers <sup>v</sup>	28
Seasonal Mushroom Stew, Preserved Mui Choi <sup>v</sup>	33
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce <sup>v</sup>	28
Seasonal Mushroom, Cavolo Nero, Ginger Mushroom Sauce <sup>v</sup>	33
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce <sup>v</sup>	32
Kabocha Squash, Bamboo, Chive, Hunan Chilli Sauce <sup>v</sup>	32
Seasonal Chinese Vegetables <sup>v</sup>	26

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