

DUCK DE CHINE

Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce. Roasted to Order | 118

APPETISERS

Braised & Grilled Beef Ribs, Sesame Sauce	32
Slow Roasted Ibérico Pork Rack of Ribs	29
Crispy Chilli Chicken, Szechuan Peppers	25
Salt & Pepper Squid, Papaya Salad	25
Wasabi King Prawns, Almond, Shiso Cress	28
Salt & Pepper King Prawns, Spicy Almonds	26
Mock Chicken, Crispy Soya, Chilli <sup>v</sup>	21

DIM SUM

Chef's Selection of Dim Sum	26
Chef's Selection of Vegetarian Dim Sum <sup>v</sup>	26
Duck Roll	20
Spring Roll <sup>v</sup>	21
Szechuan Vegetable Dumpling <sup>v</sup>	18

BAO

Wagyu Beef Bamboo Charcoal Bao	18
Pan-Fried Seasonal Black Truffle Bao <sup>v</sup>	20
Ibérico Pork Char Siu Bao	10
Sweet Custard Bao	10

SOUP

Hot & Sour Soup	18
Blue Crab Sweetcorn Soup	22

SALAD

Oriental Salad	26
Daikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing <sup>v</sup>	

NOODLES & RICE

Glass Vermicelli Noodles, Morel Mushroom <sup>v</sup>	28
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	32
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	33
XO Wagyu Beef, Egg Fried Rice	33
Egg Fried Rice with Semi-Dried Tomatoes <sup>v</sup>	28
Potted Rice with Seasonal Black Truffle <sup>v</sup>   Allow 25 minutes	50
Egg Fried Rice	17
Vegetable Fried Rice <sup>v</sup>	20
Steamed Jasmine Rice <sup>v</sup>	7

MEAT

Australian Wagyu Rib-Eye Beef 10oz, Aubergine, Spicy Bean Sauce	92
Scottish Rib-Eye 35 Days 10oz, Black Pepper	50
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	50
Chilean Wagyu Short Ribs, Black Bean Sauce	79
Stir-Fried Lamb Cutlets, Chilli Mint Sauce	48
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	34

POULTRY

Crispy Satay Chicken, Tamarind, Peanut Sauce	34
Sweet & Sour Chicken, Caramelised Pineapple	34
Salt-Baked Label Rouge Chicken, Tumeric, Soya	35
Szechuan Kung Pao Corn-Fed Chicken	32
Cantonese Roast Duck, Champagne, Orange Sauce	49

FISH & SEAFOOD

Steamed Sea Bass, Soya, Ginger, Spring Onions	59
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	43
Scampi, Lily Bulb, Asparagus, Sea Urchin Sauce	75

TOFU & VEGETABLES

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>v</sup>	29
Tofu, Aubergine, Seasonal Mushroom <sup>v</sup>	26
Bean Curd, Enoki Mushroom, Chinese Chive, Kimchi Sauce <sup>v</sup>	24
Braised Tofu, Seasonal Mushroom, Broccoli, 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>	30
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
Stir-Fried Ginger or Garlic Pak Choi <sup>v</sup>	27

DESSERT

Park Chinois Tart	15
Almond Shortcrust, Caramel, Miso, Mascarpone Ice Cream	
Trio of Choux	9
Halzenut Namelaka, Lemon Cream, Pistachio Namelaka	

# EMPRESS MENU

---

£65 FOR ONE

---

## To Start

Choice of one

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>V</sup>

Crispy Chilli Chicken, Szechuan Peppers

Szechuan Vegetable Dumpling <sup>V</sup>

Spring Roll <sup>V</sup>

## Main

Choice of one

Sweet & Sour Organic Pork Loin, Caramelised Pineapple

Crispy Satay Chicken, Tamarind, Peanut Sauce

Szechuan Kung Pao Corn-Fed Chicken

Mapo Tofu, Sweet Potato, Edamame, Soya <sup>V</sup>

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

All served with Egg Fried Rice  
or Vegetable Fried Rice <sup>V</sup>

# EMPEROR MENU

---

£145 FOR TWO

---

## To Start

Choice of two

Chef's Selection of Dim Sum

Chef's Selection of Vegetarian Dim Sum <sup>V</sup>

Salt & Pepper Squid, Papaya Salad

Crispy Chilli Chicken, Szechuan Peppers

Wasabi King Prawns, Almond, Shiso Cress

## Main

Choice of two

Caledonian Obsiblu Prawn,  
Young Coconut, Okra, Tamarind

Scottish Rib-Eye 35 Days 10oz, Black Pepper

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Cantonese Roast Duck, Champagne, Orange Sauce

All served with Egg Fried Rice  
or Vegetable Fried Rice <sup>V</sup>