

DUCK DE CHINE

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

DIM SUM

STEAMED

Har Gau	10
Ibérico Siew Long Bao	10
Seasonal Black Truffle Dumpling ^v	18
Szechuan Vegetable Dumpling ^v	17
Scampi, Prawn & Chive Dumpling	16
Szechuan Prawn & Shisho Cress Dumpling	20
Supreme Seafood Dumpling	20
Atlantic Sea Scallop & Mui Choi Dumpling	13
Lobster Shumai, Tobiko Caviar, Chicken	16
Japanese Pumpkin & Morel Mushroom Dumpling ^v	18
Crystal Dumpling ^v	12

FRIED & BAKED

Ibérico Pork, Rice Puff	10
Crispy Daikon Puff ^v	10
Wagyu Beef Gyoza	20
Venison Honey Puff	15
Stir-Fried Turnip Cake, XO Sauce	18
Spring Roll ^v	13
Duck Roll	20

BAO

Pan-Fried Seasonal Black Truffle Bao ^v	20
Wagyu Beef Bamboo Charcoal Bao	14
Ibérico Pork Char Siu Bao	10
Sweet Custard Bao	10

CHEUNG FUN

Prawn, Crispy Bean Curd Cheung Fun	14
Sakura Shrimp, Hokkaido Scallop Cheung Fun	14
Ying Yang Scallop Cheung Fun	14
Seasonal Black Truffle, Crispy Bean Curd Cheung Fun ^v	22

SALAD

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

TOFU & VEGETABLES

Mapo Tofu, Sweet Potato, Edamame, Soya ^v	28
Tofu, Aubergine, Seasonal Mushroom ^v	24
Hakka Paneer & Seasonal Peppers ^v	28
Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v	28
Stir-Fried Kailan, Lily Bulb, Macadamia Nut, Garlic Sauce ^v	32
Seasonal Mushroom, Cavolo Nero, Ginger Mushroom Sauce ^v	33
Braised Tofu, Seasonal Mushroom, Fu Yee Sauce ^v	24
Seasonal Chinese Vegetables ^v	26

MEAT

Scottish Rib-Eye 35 Days 10oz, Black Pepper	49
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	50
Sweet & Sour Organic Pork Loin, Caramelised Pineapple	32
Crispy Chicken, Mushroom Sauce	35

FISH & SEAFOOD

Steamed Sea Bass, Soya, Ginger, Spring Onions	59
Grilled Chilean Sea Bass, Plum Sauce	59
Grilled Black Cod, Shacha Sauce	59
Scampi, Lily Bulb, Asparagus, Sea Urchin Sauce	75

NOODLES & RICE

Slow Braised Angus Beef Ho Fun Noodles	29
Spicy Hand-Pulled Noodles, Corn-Fed Chicken	30
Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn	32
XO Wagyu Beef, Egg Fried Rice	32
Egg Fried Rice with Semi-Dried Tomatoes ^v	28

PRIX FIXE MENU

TO START

Choice of one

Chef's Selection of Steamed Dim Sum
 Chef's Selection of Vegetarian Dim Sum ^v
 Spring Roll ^v
 Duck Roll

MAIN

Choice of one

Grilled Black Cod, Sacha Sauce
 Stir-Fried Chicken with Mushrooms
 Stir-Fried Lotus Root, Goji Berries, Ginger Sauce ^v
 Tofu, Aubergine, Seasonal Mushrooms ^v

* All served with Jasmine Rice
 or Egg Fried Rice

DESSERT

Choice of one

Park Chinois Tart ^v
 Almond Shortcrust, Caramel,
 Miso, Mascarpone Ice Cream
 Ice Cream Selection ^v

2 COURSES £39 PER PERSON | 3 COURSES £46 PER PERSON
 FIRST GLASS OF MOËT & CHANDON +£11

*MENU AVAILABLE TUESDAY TO FRIDAY

(v) SUITABLE FOR VEGETARIANS - PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL - AN ENTERTAINMENT COVER CHARGE IS APPLICABLE NIGHTLY - VAT IS CHARGED AT THE APPLICABLE RATE.