PARK CHINOIS



DESSERT

SZECHUAN MESS | 15

Citrus Meringue, Whipped Vanilla Cream, White Chocolate Mousse, Spiced Strawberry Syrup, Szechuan Sherbet

Dragon Rose I 25

Hennessy XO Cognac, Lychee Liqueur, Citrus & Rose Syrup

A.E.Dor XO Fine Champagne Cognac | 31 A rich blend of Grande and Petit Champagne eaux-de-vie

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CHINOIS APPLE TART | 15

Chinese Almond & Rosemary Frangipane,
Duck Crackling Honeycomb, Jasmine Tea Ice Cream,
Lychee Butterscotch Sauce

Amaretto Sour | 18

Saliza Amaretto, Citrus, Aquafaba & Rich Sugar Syrup

Tokaji Öreg Király Dulo | 24 2013, Tokaj, Hungary

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DOUBLE CHOCOLATE FONDANT | 15

Dark Chocolate Fondant with a White Chocolate Centre, Salted Caramelised Peanuts, Green Tea Ice Cream

Revolver | 22

Angel's Envy, Tosilini Coffee Liqueur & Citric Bitters Blend

Angostura N°1 Cask Collection 16 Years Rum I 26

DESSERT

JUJUBE | 15

Jujube Sticky Date Pudding, Vanilla Ice Cream, Ginger Snap, Butterscotch Sauce

Muffato della Sala, Castello della Sala, M. Antinori I 24 2016, Tuscany, Italy

WhistlePig 10 Years, Rye Whiskey I 28

High Rye whiskey with a bold character

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GOLDEN NASHI PEAR 1 15

Oolong Tea Cheesecake, Nashi Pear Compote Centre, Calamansi Crémieux, Ginger Nut Crumble, Preserved Peach

Vermilion | 20

Abberfeld 12 Whiskey, Heering Cherry Liqueur, Dark Bitters & Plum

Saint-Albert Pacherenc du Vic-Bilh, Plaimont | 14 2016, France

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LUCKY CAT | 15

Dark Chocolate and Cherry Délice, Chocolate Crumb Base, Vanilla Cream, Cherry Coulis

Vermilion I 20

Abberfeld 12 Whiskey, Heering Cherry Liqueur, Dark Bitters & Plum

Bila-Haut "Banyuls" M. Chapoutier | 19 2020, Languedoc-Roussillon, France

DESSERT

SELECTION OF HOMEMADE ICE CREAM | 11

Dark Chocolate | Vanilla | Pistachio

Saint-Albert Barrique D'Or | 16 2017, France

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SELECTION OF HOMEMADE SORBET | 11

Strawberry | Granny Smith Apple | Mandarin

Bollinger Brut Rosé Champagne | 31 NV, France

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.

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

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 bot chocolate is Michel Cluizel Pure Cacoa.

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°