

## 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, Turmeric, 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



MOST OF OUR MEAT DISHES ARE HALAL, PLEASE ASK YOUR SERVER FOR MORE INFORMATION - 菜单有中文版本

(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 - VAT IS CHARGED AT THE APPLICABLE RATE.

# Dim Sum

STEAMED	蒸點心	BAO	包點
黑豬小籠包 Ibérico Siew Long Bao	10	香煎松露包 Pan-Fried Seasonal Black Truffle Bao <sup>v</sup>	20
四川蝦紫蘇葉餃 Szechuan Prawn & Shiso Cress Dumpling	20	和牛竹炭包 Wagyu Beef Bamboo Charcoal Bao	14
梅菜扇貝餃 Atlantic Sea Scallop & Mui Choi Dumpling	13	黑豬叉燒包 Ibérico Pork Char Siu Bao	10
龍蝦燒賣 Lobster Shumai, Tobiko Caviar, Chicken	16	流沙壽桃包 Sweet Custard Bao	10
日本南瓜羊肚菌餃 Japanese Pumpkin & Morel Mushroom Dumpling <sup>v</sup>	18	<b>CHEUNG FUN</b>	腸粉
水晶餃子 Crystal Dumpling <sup>v</sup>	12	腐皮蝦卷腸粉 Prawn, Crispy Bean Curd Cheung Fun	14
<b>FRIED &amp; BAKED</b>	烘烤&炸點心	扇貝櫻花蝦腸粉 Sakura Shrimp, Hokkaido Scallop Cheung Fun	14
黑豬鹹水角 Ibérico Pork, Rice Puff	10	黑松露脆皮腸粉 Seasonal Black Truffle, Crispy Bean Curd Cheung Fun <sup>v</sup>	22
鬆脆蘿蔔絲酥 Crispy Daikon Puff <sup>v</sup>	10		
鹿肉酥 Venison Honey Puff	15		

(v) 適合素食者 - 如果您有任何過敏或不耐受現象，請在訂購前詢問我們團隊的成員。  
15% 的酌情服務費將添加到您的賬單中 - 每晚收取娛樂費用 - 按適用稅率收取增值稅。

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