

# FESTIVE SEASON 2024



# **FESTIVE PEARL**

£118 per person

## To Start

Chef's Selection of Steamed Dim Sum Har Gau | Lobster Shumai | Atlantic Sea Scallop & Mui Choi Dumpling

Salt & Pepper Squid, Cashew Nut, Papaya Salad

Crispy Duck Roll

#### Main

Grilled Black Cod, Artichoke, Shacha Sauce

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edamame

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed PB

# Dessert

Seasonal Dessert chosen by our Pastry Chef

\*>----

# **FESTIVE NOIR**

£148 PER PERSON

## To Start

Chef's Selection of Steamed Dim Sum Har Gau | Lobster Shumai | Atlantic Sea Scallop & Mui Choi Dumpling

> Duck de Chine Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce

## Main

Grilled Black Cod, Artichoke, Shacha Sauce

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edamame

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup>

#### Dessert

Seasonal Dessert chosen by our Pastry Chef

\*>----

# **FESTIVE RUBY**

£180 per person

## To Start

Chef's Selection of Dim Sum Har Gau | Lobster Shumai | Atlantic Sea Scallop & Mui Choi Dumpling

Pan-Fried Scallops, Seasonal Black Truffle

Duck de Chine Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce

#### Main

Braised Sea Bass, Spicy Pickled Mustard Greens

Stir-Fried King Prawns, Sakura Shrimp, Yellow Chives

Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce

Char Siu Chicken, Koshihikari Rice

#### Dessert

Seasonal Dessert chosen by our Pastry Chef

\*\*\*\*

# FESTIVE JADE

£228 per person

## To Start

Chef's Selection of Supreme Dim Sum Har Gau | Seasonal Black Truffle Dumpling <sup>v</sup> Lobster Shumai | Atlantic Sea Scallop & Mui Choi Dumpling

Duck de Chine Served with Oscietra Royale Gold Caviar, Pancakes, Baby Cucumber, Spring Onion & Duck Sauce

#### Main

King Crab, Pineapple, Sweet & Sour Sauce, Hanamaki Buns

Grilled Chilean Sea Bass, Soya Bean, Leek, Plum Sauce

Australian Wagyu Rib-Eye Beef, Asparagus, Spicy Bean Sauce

King Prawns & Sakura Shrimp, Semi-Dried Tomato, Inaniwa Udon

#### Dessert

Seasonal Dessert chosen by our Pastry Chef

\*\*\*\*

# **FESTIVE AMBER**

£98 per person

## To Start

Chef's Selection of Vegetarian Dim Sum <sup>v</sup> Seasonal Black Truffle Dumpling | Morel Mushroom Dumpling, Crystal Dumpling | Bean Curd Wrap

Peking-Style Crispy Bean Curd Puff PB

Szechuan Vegetable Dumpling PB

#### Main

Hakka Paneer, Vegetables, Seasonal Peppers V

Braised Beancurd, Boletus, Fu Yee Sauce PB

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed PB

Stir-Fried Spicy Vegetable Noodles PB

#### Dessert

Seasonal Dessert chosen by our Pastry Chef

\*\*\*\*



www.parkchinois.com