Gong Hei Fat Choi

YEAR OF SHÉ

Year of The Snake: Year of Shé

Shé is introspective and transformative, fortuitous and wise.

From Monday 27th January until Sunday 9th February join us as we celebrate the Year of the Snake with a special menu at Park Chinois.

To mark this transformative year we are celebrating across 6 days with traditional Bei Bei drumming and Lion dances, followed by Park Chinois Presents: an arrangement of high-energy live acoustic and instrumental sessions in Salon de Chine.

From Wednesday 29th January to Saturday 1st February we will continue this celebration into the early hours in Club Chinois with our immersive show and late night DJ.

Shé returns as Shé ever does, stronger and wiser.

Date	Salon de Chine	Club Chinois
Tuesday, 28th January CNY's Eve	Lion Dance at 8pm Bei Bei Drummer at 7.30pm and 9.30pm Live Band Lunchtime and Dinnertime	
Wednesday, 29th January CNY's Day	Lion Dance at 8pm Bei Bei Drummer at 8pm Live Band Lunchtime and Dinnertime	Lion Dance at 8pm Bei Bei Drummer at 9.30pm Immersive Show & DJ
Thursday, 30 th January Friday, 31 st January	Lion Dance at 8pm Bei Bei Drummer at 7.30pm Live Band Lunchtime and Dinnertime	Lion Dance at 8pm Bei Bei Drummer at 9.30pm Immersive Show & DJ
Saturday, 1st February	Lion Dance at 1.30 _{pm} and 8 _{pm} Bei Bei Drummer at 7.30 _{pm} and 9.30 _{pm} Live Band Lunchtime and Dinnertime	Lion Dance at 8pm Bei Bei Drummer at 9,30pm Immersive Show & DJ
Sunday, 2 nd February	Lion Dance at 8pm Bei Bei Drummer at 7.30pm and 9.30pm Live Band Lunchtime and Dinnertime	

À la Carte Specials

To Start Chinese New Year Lo Hei 百花彩水果撈生 · 風生水起好运来	£26
Fish Maw Soup with Scallop, King Prawn and Crab 鮮海龍皇翡翠羹 · 蛇龍共舞迎新歳	£38
Abalone Stew with Dried Oyster and Ibérico Pork Belly 鮑魚蠔乾黑豬腩 · 瑞蛇呈祥迎春來	£68
Carabinero Prawn Homemade Rice Noodle 汾酒紅蝦陳村皮· 吉祥如意福滿門 **	£48
Mains Braised A5 Hida Wagyu Brisket, Chestnut, Mushroom, King Soya 燜燒特級神牛腩 · 福星高照照門庭	£52
Steamed Sea Bass with Cured Ham and Mushrooms 麒麟蒸鮮海鱸魚 · 一帆風順達天涯	£48
Roasted Pipa Sesame Chicken 醬燒芝麻琵琶鷄 · 花开富贵福安康	£36
Stir-Fried Kailan, Sakura Shrimp and Seaweed Shrimp Cake 發菜蝦餅炒芥蘭 · 春光辉映满堂春	£33
Chinese Pork Sausage with Koshihikari Rice 獨家秘製臘腸飯 · 萬事如意福滿堂	£26
Year of the Snake Dessert Jujube Rice Cake · Pandan Coconut Cake · Umeshu Plum Wine 鴛鴦拼紅棗年糕 · 歡聲笑語慶豐年	£18
Special Pre-Order Eight Treasure Roasted Whole Suckling Piglet 1 6kg Stuffed with Glutinous Rice, Chinese Pork Sausage, Chestnut, Shallot, Shiitake Mushroom, Salted Egg, Dried Shrimp, Red Date 古法化皮八宝釀全乳猪 · 鸿运当头	£438

Group Dining Menu

£168 PER PERSON

To Start

Chinese New Year Lo Hei 百花彩水果撈生 · 風生水起好运来

Fish Maw Soup with Scallop, King Prawn and Crab 鮮海龍皇翡翠羹 · 蛇龍共舞迎新歳

Abalone Stew with Dried Oyster and Ibérico Pork Belly 鮑魚蠔乾黑豬腩 · 瑞蛇呈祥迎春來

Mains

> Steamed Sea Bass with Cured Ham and Mushrooms 麒麟蒸鮮海鱸魚 · 一帆風順達天涯

Stir-Fried Kailan, Sakura Shrimp and Seaweed Shrimp Cake 發菜蝦餅炒芥蘭 · 春光辉映满堂春

Chinese Pork Sausage with Koshihikari Rice 獨家秘製臘腸飯 · 萬事如意福滿堂

Year of the Snake Dessert

Jujube Rice Cake·Pandan Coconut Cake·Umeshu Plum Wine 鴛鴦拼紅棗年糕 · 歡聲笑語慶豐年

Book Now

reservations@parkchinois.com

Group Dining Menu requires 48 hours advance notice — Minimum order of 4 guests. A discretionary service charge of 15% will be added to your bill — Prices include VAT at the current rate — Please ask a member of our team before ordering if you have any allergies or intolerances — Note that

