

PARK CHINOIS
LONDON

午餐 LUNCH

£29 每位
兩樣頭盤和1樣正餐

£29 PER PERSON
Two starters and one main

頭盤

選擇兩樣
尖筍蝦餃
水晶餃子
香酥炸鴨春卷
上素炸春卷
四川麻辣餃子
脆口歌樂山辣子雞
椒鹽鮮魷魚伴青木瓜沙拉
香辣脆杏仁蝦球
棒棒雞沙拉

TO START

Choice of two
Har Gau
Crystal Dumpling ^V
Crispy Duck Roll
Vegetable Spring Roll ^V
Szechuan Vegetable Dumpling ^{PB}
Szechuan Crispy Chicken, Red Chilli
Salt & Pepper Squid, Cashew Nut, Papaya Salad
Crispy King Prawns, Spicy Almonds
Bang Bang Chicken Salad

正餐

選擇一樣
四川宮保雞
菠蘿酸甜蝦球
梅子醬燒智力鱸魚
蒜蓉炒夏威夷果芥蘭
辣豉汁焗茄子鮮菇豆腐
包含玉米毛豆湯羹和白米飯*

MAIN

Choice of one
Szechuan Kung Pao Corn-Fed Chicken
Sweet & Sour King Prawns, Caramelised Pineapple
Grilled Chilean Sea Bass, Soya Beans, Leek, Plum Sauce
Kailan, Chayote, Macadamia Nut, Garlic Sauce Seaweed ^{PB}
Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce ^{PB}

*All served with a complementary Sweetcorn Soup ^{PB} and Jasmine Rice

廚師推薦

鞞鞞海鱸魚
自家彩虹撈沙拉
薑葱智利牛腰脊翼板肉
沙茶醬烤銀鱈魚
火腿焗稻庭麵海膽溫泉蛋
香辣手撕雞炒麵
爆炒乳酪燈籠椒
时令蔬菜

CHEF'S SUGGESTION

Sea Bass Tartare 22
Oriental Salad, Plum Dressing ^{PB} 12
Stir-Fried Chilean Wagyu Bavette, Ginger Sauce 37
Grilled Black Cod, Artichoke, Shacha Sauce 46
Park Carbonara, Inaniwa Udon, Sea Urchin, 65° Egg, Guanciale 56
Stir-Fried Spicy Noodles, Corn-Fed Chicken 16
Hakka Paneer, Vegetables, Seasonal Peppers ^V 13
Seasonal Green Vegetables ^{PB} 13

茶葉選擇

TEA SELECTION

Dragon Pearl Jasmine 5
Fujian, China
Green Dragon Well 5.5
Longjing Zhejiang, China
Ginger Oolong 12
Oolong tea with hints of natural mild ginger,
giving warm and a sweet reflection.

*MENU AVAILABLE MONDAY TO FRIDAY FOR LUNCH.