

PARK CHINOIS

Dessert

A decorative flourish consisting of several elegant, flowing lines that swirl and loop around the word "Dessert".

DESSERT

CARAMEL BANANA BLISS | 15

Salted Caramel Mousse, Banana Compote,
Caramel Chocolate Glaze, Ginger Sponge, Banana Ice Cream

PARK CHINOIS APPLE TARTE | 15

Fine Layer of Puff Pastry with a Base of Pastry Cream,
Caramelised Apple, White Chocolate Cream and Custard

GOLDEN LYCHEE DELIGHT | 15

Coconut Panna Cotta with Spheres of Lychee Compote,
Crumble, Fresh Mango Cubes and Lychee Jelly

CHOCOLATE CUSTARD BUNS | 13

Crispy Buns filled with a Milk Chocolate Centre

DESSERT

DOUBLE CHOCOLATE FONDANT | 13

Dark Chocolate Fondant with a White Chocolate Centre,
Salted Caramelised Pistachio, Mascarpone Cream
and Pistachio Ice Cream

MATCHA SERENITY | 13

Crème Brûlée with Matcha Ice Cream
and Sesame Crunch

ROYAL FRUIT PLATTER

2-4 people 35 | 4-6 people 75

Beautifully Styled Seasonal Fresh
Fruit Sharing Platter

SELECTION OF HOMEMADE ICE CREAM | 11

Dark Chocolate | Vanilla | Pistachio

SELECTION OF HOMEMADE SORBET | 11

Coconut | Shiso & Apple | Mandarin

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 | 13

Sweet and mellow, an elegant and beautifully fragranced tea.

GINGER OOLONG | 12

Oolong tea with hints of natural mild ginger, giving warm and a sweet reflection.

GREEN PEPPERCORN & ROSE OOLONG | 13

The fragrance of crushed rose petals harmonises with the playful peppercorns to produce a sweet and sultry spiced tea.

COCONUT OSMANTHUS | 13

A fresh, green Oolong tea with a touch of coconut to form a very delicate honey like tea.

CINNAMON COCOA OOLONG | 13

Hints of spice and cocoa bringing together a very comforting Oolong tea.

TEA

WHITE

Dragon Pearl Jasmine | Fujian, China | 5

GREEN

Green Dragon Well | Longjing Zhejiang, China | 5.5

BLACK

English Breakfast | India - Africa | 4

Earl Grey | Ruhuna, Sri Lanka | 5

Vintage Imperial Pu Erh | Yunnan, China | 5

HERBAL INFUSION

French Rose Bud | Iran | 6

Whole Chamomile Flower | Egypt | 5.5

SPECIALITY COFFEE

Embark on a global journey with our exquisite selection of coffees, each handpicked from the finest coffee-growing regions around the world.

YELLOW BOURBON

Brazilian Blend

Yellow Bourbon is a prestigious, heirloom variety of Coffee Arabica. A delightful hint of citrus notes with plenty of dark chocolates notes.

Espresso | 6.5

Double Espresso, Americano, Café Noisette,
Flat White, Café Latte, Cappuccino | 8

DECAF

Guatemalan Blend

A big bodied and well-balanced coffee with a long, sweet aftertaste. Notes of rich dark chocolate, gooey caramel, and a slight hint of citrus.

Espresso | 6.5

Double Espresso, Americano, Café Noisette,
Flat White, Café Latte, Cappuccino | 8

SIR JOHN'S PEAK

Jamaican Blue Mountain Blend

This 100% Specialty Arabica has an unmatched heritage in the coffee world. Celebrated for centuries for its mellow, chocolatey flavour.

Espresso | 10.5

Double Espresso, Americano, Café Noisette,
Flat White, Café Latte, Cappuccino | 12

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IRISH COFFEE

Yellow Bourbon - Brazilian Blend

Jameson Whiskey, Yellow Bourbon Coffee,
Blend of Dark Sugars, Double Cream | 16

HOT CHOCOLATE

The Cocoa we use for our hot chocolate is Michel Cluizel Pure Cacao. 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°

