

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

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

### 正餐

選擇一樣

沙茶醬烤銀鱈魚

四川宮保雞

鳳梨酸甜玉米雞

薑蔥智利牛腰脊翼板肉

爆炒乳酪燈籠椒

爆炒黑椒齋雞

橄欖菜炒芦笋雜菌

辣豉汁燜茄子鮮菇豆腐

包含玉米毛豆湯羹和白米飯\*

### TO START

Choice of two

Crystal Dumpling <sup>V</sup>

Crispy Duck Roll

Vegetable Spring Roll <sup>V</sup>

Szechuan Vegetable Dumpling <sup>PB</sup>

Szechuan Crispy Chicken, Red Chilli

Salt & Pepper Squid, Cashew Nut, Papaya Salad

Crispy King Prawns, Spicy Almonds

Bang Bang Chicken Salad

### MAIN

Choice of one

Grilled Black Cod, Artichoke, Shacha Sauce

Szechuan Kung Pao Corn-Fed Chicken

Sweet & Sour Chicken, Caramelised Pineapple

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup>

Mock Chicken, Black Pepper Sauce <sup>V</sup>

Stir-Fried Asparagus, Mushrooms, Olives <sup>V</sup>

Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce <sup>PB</sup>

\*All served with a complementary Sweetcorn Soup <sup>PB</sup> and Jasmine Rice

### 廚師推薦

鞑靼海鱸魚

自家彩虹撈沙拉

龍蝦燜稻庭烏冬

乾燒豉汁海鱸魚

牛粒炒姜飯

香辣手撕雞炒麵

时令蔬菜

### CHEF'S SUGGESTION

Sea Bass Tartare

Oriental Salad, Plum Dressing <sup>PB</sup>

Lobster Inaniwa Udon, Cloud Ear Mushrooms

Wok-Fried Sea Bass, Black Bean Sauce

Wagyu Beef Fried Rice, Vegetables, Ginger

Stir-Fried Spicy Noodles, Corn-Fed Chicken

Seasonal Green Vegetables <sup>PB</sup>

### 茶叶选择

### TEA SELECTION

Dragon Pearl Jasmine  
Fujian, China

Green Dragon Well  
Longjing Zhejiang, China

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

\*MENU AVAILABLE MONDAY TO FRIDAY FOR LUNCH.