

PARK CHINOIS

Dessert

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

DESSERT

PARK CHINOIS APPLE TARTE | 19

Made to Share

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

CHOCOLATE FONDANT | 15

Almond and Hazelnut Dark Carmelia Chocolate Fondant, with Opaline and Pistachio Ice Cream

JUJUBE DATE PUDDING | 15

Warm Sticky Toffee Pudding, made with Jujube and Maza Fati Dates. Butterscotch and Date Sauce. Served with Vanilla Ice Cream and Ginger Snap.

CRÈME BRÛLÉE | 16

Lemongrass-Infused Crème Brûlée, with Wild Berries and a Langues de Chat Biscuit

DESSERT

GOLDEN LYCHEE DELIGHT | 15

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

SZECHUAN MESS | 14

Whipped Vanilla Mascarpone Cream, Citrus Meringue
with Szechuan Spiced Strawberry Syrup and Szechuan Sherbet

SELECTION OF HOMEMADE ICE CREAM | 10

Dark Chocolate | Vanilla | Pistachio

SELECTION OF HOMEMADE SORBET | 10

Coconut | Raspberry and Mint | Mandarin

COFFEE

Our coffee is sourced from the Mantiqueira region of Brazil and expertly roasted in North London by All Things Bloom.

This single origin reveals elegant notes of chocolate, plum and clementine.

ESPRESSO

Single Shot Espresso | 4

DOUBLE ESPRESSO

Double Shot Espresso | 5.5

AMERICANO

Double Shot Espresso, Hot Water | 5.5

FLAT WHITE

Double Shot Espresso, Silky Steamed Milk | 6.5

CAFFÈ LATTE

Double Shot Espresso, Textured Steamed Milk | 6.5

CAPPUCCINO

Double Shot Espresso, Milk, Dense Creamy Foam | 6.5

PARK CHINOIS TEA COLLECTION

*A curated selection of teas is available.
Please ask your server for further details.*