

PARK CHINOIS

Brunch

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DIM SUM

STEAMED

Cornish & Alaska crab wonton	£9.50
Sichuan vegetable dumpling ^v	£4.00
Har gau	£6.00
XO Hokkaido scallop dumpling	£7.00
Pork & prawn shumai	£6.00
Scampi shumai	£11.00
Pumpkin & pine nut dumpling ^v	£5.00
Summer truffle dumpling ^v	£12.50
Shanghai Siew long dumpling	£4.50
Cobia bamboo roll	£9.50
Cuttlefish & chive gau	£6.00
Crystal roast duck wrap	£6.00
Lotus leaf wrapped sticky glutinous rice	£6.00
King crab vermicelli roll	£11.50
Kingfish dumpling	£8.50
Pork ribs & taro with black bean	£5.50

CHEUNG FUN

Crispy beancurd, prawn cheung fun	£7.50
Wild mushroom cheung fun ^v	£8.50
Sakura shrimp, Hokkaido dried scallop cheung fun	£6.00
Wagyu beef cheung fun	£15.00

CONGEE

Cornfed salted chicken congee	£7.50
Pork, century egg & salted duck egg congee	£9.50
Pickled Sichuan vegetable & ginkgo nut congee ^v	£8.50

APPETISERS

Castilla y León jasmine tea smoked baby back rack of ribs	£15.00
Soft shell crab, chilli & tomato sauce	£15.00
Salt & pepper squid with green papaya salad	£18.00
Salt & pepper langoustine	£18.50
Wasabi prawn	£16.00

SALAD

Bang Bang chicken salad	£17.00
Tofu edamame salad, shiitake mushroom, shallot, soya dressing ^v	£13.00
Seasonal wild mushroom salad, ginger soya dressing ^v	£17.00

MEAT

Steamed cornfed chicken, shiitake mushroom	£19.00
Sweet sour Ibérico pork loin katsu, caramelised pineapple & heritage tomato	£23.00
Black bean Angus beef short ribs	£35.00
Cantonese roast duck à l'orange sauce	£20.00

FISH & SEAFOOD

Steamed wild sea bass with soya, ginger & spring onion	£42.00
Grilled XO black cod, green kale, soya	£25.00
Stir-fry cobia, kai-lan, Hokkaido dried scallop & dried red chilli	£25.00
Red prawn, baby spinach, lily bulb & chilli	£19.00

NOODLE & RICE

Park Carbonara, Inaniwa udon, sea urchin, 65° organic egg & pancetta	£32.00
Glass vermicelli claypot with morel mushroom, lotus root, Chinese celery ^v	£18.00
Stir-fry Wagyu beef ho fun	£19.00
Morel mushroom & taro rice ^v	£19.00
Rice spaghetti with crispy chicken & organic egg	£16.00
Homemade hand-pulled noodle with ossobuco veal	£19.00
Potted rice with Summer truffle ^v	£30.00

VEGETABLE

Wok tossed French bean & chickpea ^v	£12.00
Braised organic tofu, beancurd & enoki mushroom ^v	£16.00
Hakka Paneer, peppers, black bean & chilli ^v	£16.00
Sugar snap, lotus root, yam bean & salted radish stir-fry ^v	£16.00
Wild mushroom & preserved pak choi claypot ^v	£19.00
Seasonal Chinese vegetable ^v	£12.00

FRIED

Vermicelli spring roll ^v	£4.00
Crispy duck roll	£8.50
Vietnamese spring roll	£8.00
King crab roll	£9.50
Taro croquette Australian abalone	£9.50
Prawn beancurd roll	£6.00

BAO

Char siu bao	£4.00
Pan-fried chicken & chestnut bao	£5.00
Pan-fried Shanghai pork bao	£4.50
Custard bao	£4.00

GRILLED & BAKED

Venison puff	£8.50
Shanghai pork gyoza	£5.00
Zucchini & vermicelli, gyoza ^v	£4.00
Wagyu beef gyoza	£12.00
Classic mooli cake Allow 20 minutes	£8.00
Baked char siu bao	£6.50

ROAST

Roasted crispy pork	£11.00
Roasted honey char siu	£14.00

SOUP

Classic hot & sour soup	£9.50
King crab sweetcorn soup	£12.00
Kimchi tofu soup ^v	£9.50
Seafood dumpling soup	£14.00