

PARK CHINOIS

Dinner

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DUCK DE CHINE

Peking duck roasted to order, served with pancake, baby cucumber, spring onion, duck sauce..... £95.00

CAVIAR SELECTION

Baeri Royal Caviar | (Siberian Sturgeon), 15 yr old fish, Caspian Sea Volzhenka | 50g£110.00

Oscietre Prestige Caviar | Acipenser Gueldenstaedtii (Russian Sturgeon), 10-12 yr old fish, Bulgaria | 50g.....£110.00

Beluga Imperial Caviar | Huso Huso (Beluga Sturgeon), 25 yr old fish, Caspian Sea Volzhenka | 50g£290.00

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
Chilli Sichuan chicken.....	£17.00
Hokkaido sea cucumber, Australian abalone, goose web For one person Allow 30 minutes.....	£85.00
Salt & pepper langoustine	£18.50
Wasabi prawn.....	£16.00
Mock chicken, almond & chilli ^v	£16.00

SOUP

Classic hot & sour soup.....	£9.50
King crab sweetcorn soup.....	£12.00
Kimchi tofu soup ^v	£9.50

DIM SUM

Scampi shumai.....	£16.00
Venison puff	£8.50
Cornish & Alaska crab wonton	£12.00
Crispy duck roll.....	£8.50
Har gau	£11.00
Vermicelli spring roll ^v	£7.50
King crab roll	£9.50
XO Hokkaido scallop dumpling.....	£14.00
Sichuan vegetable dumpling ^v	£8.50
Pumpkin & pine nut dumpling ^v	£8.50
Summer truffle dumpling ^v	£12.50
Zucchini & vermicelli, gyoza ^v	£7.00
Shanghai pork gyoza.....	£7.50
Wagyu beef gyoza	£12.00



SALAD

Bang Bang chicken salad	£17.00
King crab salad, heritage tomato, lily bulb, anchovy olive dressing	£19.00
Tofu edamame salad, shiitake mushroom, shallot, soya dressing ^v	£13.00
Seasonal wild mushroom salad, ginger soya dressing ^v	£17.00

MEAT

Black bean Angus beef short ribs.....	£35.00
Cantonese roast duck à l'orange, Champagne sauce.....	£40.00
Stir-fry Wagyu bavette beef with ginger & spring onion.....	£36.00
Sweet sour Ibérico pork loin katsu, caramelised pineapple & heritage tomato	£23.00
Stir-fry Chilean Wagyu rib eye beef (250g), bamboo & preserved bean curd.....	£65.00
Stir-fry Welsh lamb, white pepper, Shaohsing rice wine & spring onion.....	£30.00
Braised belly pork with yam.....	£22.00
Crispy satay chicken.....	£25.00

FISH & SEAFOOD

Pan-fried whole dover sole with soya & spring onion.....	£49.00
Grilled black cod with pomelo, lemongrass & chilli dressing	£45.00
Stir-fry cobia, kai-lan, Hokkaido dried scallop & dried red chilli.....	£32.00
Red prawn, young coconut, okra, tamarind & kaffir lime leaf	£32.00
Steamed wild sea bass with soya, ginger & spring onion	£42.00
XO grilled cobia with asparagus & soya.....	£35.00

NOODLE & RICE

Park Carbonara, Inaniwa udon, sea urchin, 65° organic egg & pancetta.....	£32.00
French Spiney lobster vermicelli noodle, egg, ginger & spring onion per 100g.....	£12.50
Glass vermicelli claypot with morel mushroom, lotus root, Chinese celery ^v	£18.00
Spicy toban rice spaghetti, wild mushroom & Japanese aubergine ^v	£16.00
Norwegian King Crab, 5yr Qing Hu rice wine, homemade rice noodle	£42.00
Slow braised Angus beef ho fun rice noodle.....	£19.00
Potted rice with Summer truffle ^v	£30.00
Morel mushroom & taro rice ^v	£19.00
XO roast duck fried rice	£16.50
Mui choi fried rice ^v	£16.00

VEGETABLE

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

