

PARK CHINOIS



Lunch

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

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
Scampi shumai.....	£11.00
Pumpkin & pine nut dumpling ^v	£5.00
Summer truffle dumpling ^v	£12.50
Shanghai Siew long dumpling	£4.50
Pork & prawn shumai.....	£6.00
Cobia bamboo roll	£12.00
Cuttlefish & chive gau.....	£6.00
Crystal roast duck wrap.....	£6.00

GRILLED & BAKED

Venison puff	£8.50
Shanghai pork gyoza	£5.00
Zucchini & vermicelli, gyoza ^v	£4.00
Wagyu beef gyoza	£12.00
Classic mooil cake Allow 20 minutes	£8.00

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

BAO

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

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

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
Wasabi prawn	£16.00

SALAD

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

MEAT

Sautéed chicken, wild mushroom, baby leek, cashew nut & black bean sauce	£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

Slow braised Angus beef ho fun rice noodle.....	£19.00
Glass vermicelli claypot with morel mushroom, lotus root, Chinese celery ^v	£18.00
Spicy toban rice spaghetti, wild mushroom & Japanese aubergine ^v	£16.00
XO roast duck fried rice	£16.50

VEGETABLE

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