

PARK CHINOIS

Dessert

A decorative flourish consisting of several elegant, flowing lines that swirl and curve around the word "Dessert", creating a symmetrical, ornate design.

DESSERT

Century soufflé.....	£10.50
Grand Marnier, bitter orange ice cream Allow 20 minutes	
<i>Grand Marnier Cuvée du Centenaire (100ml)</i>	£15.00
Warm apple tarte.....	£10.50
Biscuit, apple, cinnamon, caramel, vanilla ice cream	
<i>Coteaux du Layon "Saint Aubin", Alex Cady, 2015 (100ml)</i>	£15.00
Chocolate mousse.....	£10.50
Fondant heart of tonka beans, Arcango noir 85%, blackberry jelly, cocoa biscuit	
<i>Maury Prestige Cuvée 20 Ans d'Âge, Mas Amiel, NV (100ml)</i>	£17.00
Bergamot & almond perfume.....	£10.50
Crispy tuile, quatre-épices ice cream, kaffir lime leaf powder	
<i>Charles Heidsieck Brut Reserve, NV (125ml)</i>	£17.00
Pain d'épice & poached pear.....	£10.50
Fresh ginger, tahiti vanilla ice cream, orange sauce	
<i>La Chapelle de Lafaurie, Château Lafaurie-Peyraguey, 2009 (100ml)</i>	£16.00



DESSERT

Vanilla cheesecake.....	£10.50
Passion fruit, strawberry sorbet	
<i>Coteaux du Layon "Saint Aubin", Alex Cady, 2015 (100ml)</i>	£15.00
Coconut ice cream.....	£10.50
Marinated red berries, lime	
<i>Antic Rivesaltes Ambré, Consolation, 1985 (100ml)</i>	£15.00
Selection of ice cream.....	£10.50
Vanilla, chocolate & cinnamon, hazelnut	
<i>Maurly Solera 1928, Les Vigperons de Maurly, NV (100ml)</i>	£13.50
Selection of sorbet.....	£10.50
Lemon, strawberry, lychee	
<i>Louis Roederer Rosé, 2010 (125ml)</i>	£23.00
Selection of fresh seasonal fruit.....	£10.50



Please ask a member of our team before ordering if you have any food allergies or intolerances. Nuts and flour are used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten.

TEA

WHITE

Dragon Pearl Jasmine, Fujian, China £7.00
White tea and jasmine flowers hand-rolled into pearls; elegant and beautifully fragranced

GREEN

Green Dragon Well, Longjing Zhejiang, China £6.00
Wok-roasted green tea with a soft, nutty aroma and sweet, vegetal flavours

Ancient Anji Bai Cha, Anji Zhejiang, China £14.00
One of the most sought after green teas in China for its sweet flavour and calming effects.
A rich sensory experience of aroma and taste

BLACK

Rare Earl Grey, Shire Highland, Malawi - Reggio Calabria, Italy £6.00
A blend of organic Assam, organic second flush Darjeeling and organic Bergamot essential oil from Calabria

Sikkim Temi, South Sikkim, India £7.00
This light and fragrant tea has soft honey and red berry flavours with hints of ripe stone fruits

HERBAL INFUSION

French Rose Bud, Iran £8.00

Whole Chamomile flower, Pitomaca, Croatia £7.00

White Chrysanthemum Pu Er infusion, Zhejiang-Yunnan, China £7.00

Honey Bush, Western Cape, South Africa £5.00



TEA

OO LONG

Classic Oolong-Da Yu Ling, Taiwan..... £18.00

Its multi-faceted and mellow flavours shimmer tantalizing between light and shade. A tea to linger over any time of the day. The best quality among Taiwan Oolong teas.

Oriental Beauty, Taiwan..... £24.00

The luxury white tips of the leaves are only used to produce its delicate honey aroma and sweet taste. Perfect for special and luxury occasions.

Charcoal Roasted Oolong, Taiwan..... £12.00

Roasted for over 60 hours to produce the rich, velvety character of this smoky tea.

Spearmint Oolong, Taiwan..... £13.00

Oolong tea, punctuated with spearmint, liquorice and white cornflowers, fresh and revitalizing. The perfect pick me up to blow any rain clouds away.

Ginger Oolong, Taiwan..... £12.00

Oolong tea with hints of natural mild ginger, myrtle leaves and red cornflowers from this elegant and sophisticated. Warm your soul, perfect for a moment of sweet reflection and time out.

Camomile Oolong, Taiwan..... £12.00

Oolong tea combining lemon and orange citrus overtones with the sweet perfume of camomile flowers, this subtle blend soothes and relaxes.



COFFEE

*Our espresso blend is created by Volcano Coffee Works,
a leading small-batch coffee roastery based in South London,
using ethically sourced beans from mainly organic small farms.*

Espresso £5.00
Single shot coffee

Café noisette £6.00
Single shot coffee, milk foam

Cappuccino £6.00
Double shot coffee, milk, dense creamy foam

Caffè latte £6.00
Double shot coffee, textured steamed milk

Americano £6.00
Double shot coffee, hot water

Café Shakerato £5.00
Shaken double espresso, vanilla syrup, ice



HOT CHOCOLATE

*The cacao we use for our hot chocolate is Michel Cluizel Pure Cacao.
Over three generations the Cluizel family of Damville,
Normandy have sourced cacao of the highest quality
and developed a direct, sustainable relationship with their planters.*

* Hot chocolate served warm at 50°

Hot chocolate..... £8.00
Pure cacao, milk



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