

PARK CHINOIS

Dinner

SALON DE CHINE

Executive Chef Lee Che Liang
Head Chef Liang Koon Chuen

DUCK DE CHINE

Peking duck, roasted to order, served with pancakes, baby cucumber, baby leek, duck sauce..... £98.00

CAVIAR SELECTION

Baeri Royal Caviar | (Siberian Sturgeon), 15 yr old fish, Caspian Sea | 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 | 50g..... £290.00

TO START

Slow roasted Castilla y León back rack of ribs..... £18.00

Salt & pepper squid with green papaya salad..... £19.00

Soft shell crab, chilli & curry leaf..... £17.50

Wasabi prawn..... £19.00

Chilli Sichuan chicken..... £19.00

Mock chicken, crispy soya & chilli ^v..... £16.00

Australian kingfish, sesame, soya & chilli oil..... £23.00

Jasmine tea smoked Chilean Wagyu beef..... £23.00

Today's seafood selection (Chef's choice)..... MP

New Zealand lobsterette with Baeri Royal Caviar (10g)..... £32.00

Hokkaido sea cucumber, Australian abalone, goose web

For one person | Allow 30 minutes..... £95.00

Chef's selection of steamed dim sum

Har gau | Scampi shumai | XO Hokkaido scallop dumpling | Black truffle dumpling ^v..... £15.00

Chef's selection of vegetarian dim sum ^v

Black truffle dumpling | Tofu & chive | Japanese squash & pine nut | Bean curd & wolfberry.. £14.00

Wok tossed vegetable & pine nut tartelette ^v..... £12.50

Venison puff..... £12.50

Crispy duck roll..... £12.50

Wagyu beef gyoza..... £16.00

Sichuan vegetable dumpling ^v..... £12.50

Morel mushroom & vegetable spring roll ^v..... £12.50

Crispy bean curd puff ^v

Served with pancakes, baby cucumber, baby leek, hoisin sauce..... £18.00

SOUP

Classic hot & sour soup..... £11.00

King crab sweetcorn soup..... £14.00

Abalone mushroom soup ^v..... £10.00

Seafood wonton & pea shoot soup..... £12.00

Australian kingfish & watercress soup..... £12.00

SALAD

Bang Bang chicken salad..... £18.00

King crab, heritage tomato & lily bulb salad..... £19.00

Cavolo nero, baby spinach, shiitake mushroom & ginger soya dressing ^v... £17.00

Calamari, Sakura shrimp & garlic shoot salad..... £19.00

Crispy bean curd, mixed vegetables, hazelnut & mustard dressing ^v..... £17.00

MEAT

Braised Angus beef short ribs with black bean sauce..... £36.00

Stir-fried Wagyu Bavette beef with ginger & spring onions..... £39.00

Grilled Irish rib-eye beef 35 day dry aged, wok tossed with white pepper & king soya..... £39.00

Wok tossed Chilean Wagyu rib-eye beef (250g), bamboo & preserved bean curd..... £79.00

Cantonese roast duck à l'orange, Champagne sauce..... £40.00

Sweet & sour Ibérico pork loin katsu, caramelised pineapple & heritage tomato..... £26.00

Steamed Duke of Berkshire pork with mui choy..... £26.00

Stir-fried Welsh lamb, white pepper, Shaohsing rice wine & spring onions..... £36.00

Braised Spanish baby lamb with Chinese leek & bean curd..... £32.00

Grilled corn fed chicken with preserved ginger dressing..... £25.00

Crispy satay chicken with peanut sauce..... £26.00

Crispy chicken with wild mushroom & Thai sweet basil..... £32.00

Mapo tofu with Wagyu beef, chilli oil & Sichuan pepper sauce..... £25.00

FISH & SEAFOOD

Pan-fried whole Dover sole fillet with soya & spring onions..... £55.00

Stir-fried wild turbot, kai-lan, Hokkaido dried scallop & dried red chilli..... £38.00

Red prawn, young coconut, okra, tamarind & kaffir lime leaf..... £34.00

Steamed wild sea bass with soya, ginger & spring onions..... £49.50

Grilled wild sea bass with preserved bean & pickled kumquat sauce..... £49.50

Sautéed Ying Yan prawn, Chinese chive flower..... £32.00

Norwegian king crab, choice of Steamed with 5yr Qing Hu rice wine & rice noodle | Sautéed Sarawak black pepper | Steamed chilli & pineapple sauce..... £49.50

Grilled XO black cod with asparagus & soya..... £49.00

NOODLE & RICE

Park Carbonara, Inaniwa udon, sea urchin, 65' organic egg & guanciale..... £32.00

French Spiney lobster, vermicelli noodle, egg, ginger & spring onions | per 100g..... £14.50

Cantonese style king crab & egg noodle..... £52.00

Stir-fried glass vermicelli claypot with morel mushroom, lotus root, Chinese celery ^v..... £20.00

Dan Dan noodle with Duke of Berkshire pork..... £19.00

Slow braised Angus beef ho fun rice noodle..... £21.00

Potted rice with black truffle ^v..... £35.00

Potted rice with Hong Kong wind dried meat..... £25.00

XO roast duck fried rice..... £19.00

VEGETABLE

Stir-fried rainbow vegetables, crispy enoki mushroom, lily bulb & seaweed ^v..... £23.00

Braised wild mushroom & preserved pak choy claypot ^v..... £22.00

Braised Japanese squash, cauliflower, Romanesco broccoli, bean curd & dry curry ^v..... £22.00

Stir-fried sugar snap, lotus root, yam bean & salted radish ^v..... £18.00

Hakka Paneer, green Shishito & red Roman peppers ^v..... £19.50

Steamed Japanese aubergine, choy sum, crispy pickled turnip & soya ^v..... £19.00

Japanese aubergine & tofu claypot ^v..... £18.00