

SET WEEKDAY LUNCH

2 COURSES £45 PER PERSON | 3 COURSES £50 PER PERSON
COCKTAIL OR NON-ALCOHOLIC COCKTAIL INCLUDED

DIM SUM

Choice of one

Har Gau

Ibérico Siew Long Bao

Morel Mushroom Dumpling ^v

Szechuan Vegetable Dumpling ^v

Scampi Shumai, Tobiko Caviar, Chicken

Seasonal Black Truffle Dumpling ^v (Supplement £9)

Wagyu Beef Gyoza (Supplement £9)

MAIN

Choice of one

Steamed Sea Bass, XO Dressing

Grilled Black Cod, Chilli Jam Dressing (Supplement £15)

Wagyu Beef Bavette, Black Pepper Sauce (Supplement £15)

Stir-Fried Chicken, Seasonal Mushroom & Spring Onion

Hakka Paneer & Seasonal Peppers ^v

Tofu, Aubergine, Seasonal Mushrooms ^v

SIDE

Choice of one

Egg Fried Rice | Ginger Rice ^v

Udon Noodle Soup ^v | Stir-Fried Summer Kale ^v

DESSERT

Choice of one

Ice Cream or Sorbet Selection ^v

Cheesecake ^v

Crispy Coconut, Chocolate

Park Chinois Tart ^v

Almond Shortcrust, Caramel, Miso, Mascarpone Ice Cream

COCKTAILS

Moulin Rouge

Haku Japanese Vodka, Honey infused
with Lavender, Rhubarb, Raspberry, Citrus

Shanghai Soleil

Pineapple, Apple, Raspberry,
Mint, Honey