



FESTIVE SEASON

2021

PARK CHINOIS

FESTIVE MENU

£125 PER PERSON

To Start

Chef's Selection of Steamed Dim Sum

Duck de Chine

Served with Pancakes, Baby Cucumber,
Spring Onion & Duck Sauce

Main

Scottish Rib-Eye 35 Days, Sha Cha Ginger

Steamed Sea Bass, Young Coconut in Spicy Tamarind Sauce

New Zealand Scampi Supreme Broth with Chive & Fresh Lily Bulb

Potted Rice with Winter Black Truffle ^v

Stir-Fried Pak Choi Miu ^v

Dessert

Seasonal Dessert chosen by our Pastry Chef



FESTIVE MENU REQUIRES 24 HOURS ADVANCE NOTICE.

MINIMUM ORDER OF 4 GUESTS — PRICES INCLUDE VAT AT THE CURRENT RATE

(V) SUITABLE FOR VEGETARIANS — PLEASE ASK A MEMBER OF OUR TEAM BEFORE ORDERING IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE AS OUR CHEF SOURCES THE FRESHEST SEASONAL PRODUCE FOR OUR GUESTS.

FESTIVE MENU

£145 PER PERSON

To Start

Chef's Selection of Steamed Dim Sum

Bang Bang Chicken Salad

Duck de Chine

Served with Pancakes, Baby Cucumber,
Spring Onion & Duck Sauce

Main

Wagyu Rib-Eye Beef, Winter Aubergine in Spicy Soya

Steamed Label Rouge Chicken, Hokkaido Scallop,
Seasonal Chinese Vegetables

Grilled Sea Bass in Rice Wine & Bean Sauce

Cantonese Risotto, Sicilian Red Prawn & Oriental Mushrooms

Dessert

Seasonal Dessert chosen by our Pastry Chef



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FESTIVE MENU

£200 PER PERSON

To Start

Chef's Selection of Supreme Steamed Dim Sum

Live King Crab in Cantonese XO Sauce

Taste of Duck de Chine

Gold Oscietra Caviar & Duck | Winter Truffle & Duck
Mango & Duck | Apple & Duck Tart

Main

Crispy Label Rouge Chicken with Crispy Hokkaido Scallop

Yin Yang Sea Bass & Dover Sole with Soya Dressing

Sicilian Red Prawn with Kailan & Lily Bulb

A5 Gumma Wagyu Short Ribs & Rice with Onsen Tamago

Dessert

Seasonal Dessert chosen by our Pastry Chef



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FESTIVE MENU

£95 PER PERSON | VEGETARIAN

To Start

Chef's Selection of Vegetarian Dim Sum

Winter Aubergine Tourelle

Root Vegetable Salad

Main

Crispy Taro Sandwich in Satay Peanut Sauce

Stir-Fried Kailan, Crispy Kale, Macadamia Nut, Garlic Sauce

Potted Rice with Winter Black Truffle

Dessert

Seasonal Dessert chosen by our Pastry Chef



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