

中园

PARK CHINOIS

晚餐餐牌

开胃菜

APPETIZERS

茶香熏牛肋肉	Jasmine Tea Smoked Chilean Wagyu Beef	26
花蜜慢烤西班牙乳排	Slow Roasted Castilla y León Baby Back Rack of Ribs	19
嬷嬷南乳炸鸡脯	Fried Chicken with Cucumber, Momo-Style	19
油烹花椒辣子春鸡脯	Chilli Chicken, Spicy Sichuan Red Pepper	22
青木瓜椒盐鲜鱿	Salt and Pepper Squid with Green Papaya Salad	19
奶油软壳蟹	Soft Shell Crab, Chilli and Curry Leaf	19
帝王蟹三文鱼子卷	Salmon Roe with Kamchatka King Crab	36
杏仁芥末虾	Wasabi Prawns	19
烏魚子蒸有壳带子	Diver Scallop with Taiwanese Bottarga, Vermicelli and Soya	15
黄金鱼子酱深海小龙虾	New Zealand Lobsterette with Kristal Imperial Gold Caviar 10g	36
油烹素鸡斋松	Mock Chicken, Crispy Soya and Chilli ^V	18
温拌四喜豆腐	Braised Four Treasure Tofu ^V Five Spice Soya, Edamame, Lilly Flower, Lotus Root and Peanuts	19
京式豆腐烤素芳	Crispy Bean Curd Puff ^V Served with Pancakes, Baby Cucumber, Baby Leek, Sweet Soya Bean Sauce	18
粤式炒斋松伴烧饼娃娃菜	Stir-Fried Vegetable Wrap ^V Served with Baked Bao, Crispy Kale and Baby Gem	16
黑松露蒸水蛋	Steamed Egg with Summer Black Truffle ^V	19
海味蒸水蛋	Steamed Egg with Fresh Dried Scallop and Sakura Shrimp	14
红烧澳洲鲜鲍鱼拌鹅掌, 花菇 50头北海道辽参	Hokkaido Sea Cucumber, Australian Abalone and Goose Web <i>For one person Allow 30 minutes</i>	110

(V) Suitable for Vegetarians

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点心 DIM SUM

中国点心拼	Chef's Selection of Steamed Dim Sum Har Gau, Scampi Shumai, XO Hokkaido Scallop Dumpling, Summer Black Truffle Dumpling ^v	16
斋中国点心拼	Chef's Selection of Vegetarian Dim Sum ^v Summer Black Truffle Dumpling, Japanese Squash and Pine Nut Dumpling, Bean Curd and Wolfberry Wrap, Chinese Chive and Tofu Dumpling	16
中国鹿肉烧饼	Venison Puff	12
香酥鸭春卷	Crispy Duck Roll	12
生煎和牛锅贴	Wagyu Beef Gyoza	16
麻辣灼斋饺子	Sichuan Vegetable Dumpling ^v	12
酥炸田园素春卷	Morel Mushroom and Vegetable Spring Roll ^v	13
鲜虾蟹肉云吞饺	Hand-Picked Cornish Crab Meat and Prawn Wonton	14

汤品 SOUP

鸡丝酸辣汤	Hot and Sour Soup	12
帝皇蟹粟米羹	King Crab Sweetcorn Soup	15
酸菜鱼片汤	Sichuan Hot and Sour Fish Soup	15
海藻鲍鱼菇齋汤	Abalone Mushroom and Wakame Soup ^v	12

沙拉 SALAD

温拌棒棒酥鸡	Bang Bang Chicken Salad	19
西红柿凉拌帝皇蟹	King Crab, Heritage Tomato and Lily Bulb Salad	22
红油淋澳洲狮鱼	Australian Kingfish, Heritage Carrots, Sesame Seeds, Soya and Chilli Oil	26
中式现腌鱼生粒	Oriental Ceviche with Pickled Mooli and Chilli	21
凉拌蘑菇菠菜	Baby Kale, Shiitake Mushrooms, Baby Spinach, and Ginger Soya Dressing ^v	18
中式家乡凉菜	Oriental Vegetable Salad ^v Fresh Daikon, Pomelo and Grapefruit with Homemade Pickled Papaya, Beetroot, Ginger and Kumquat in Plum Dressing	19

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中国烤鸭**DUCK DE CHINE**

Served with Pancakes, Baby Cucumber, Leek and Duck Sauce
Roasted to Order 98

精选鱼子酱**CAVIAR SELECTION**

7年皇家黑鲟鱼子酱
法国池养 Baeri Signature 50g
Acipenser Baeri, 7 yr, Neuvic, France 110

10至年鲟鱼子酱
法国池养 Oscière Prestige 50g
Acipenser Gueldenstaedtii, 10 yr, Neuvic, France 130

10年阿姆黄金鲟鱼子酱
中俄海域池养 Kristal Imperial Gold 50g
Amur Sturgeon, 10 yr, Chinese-Russian Border 190

25年俄罗斯帝皇黑鲟鱼子酱
俄罗斯黑海池养 Beluga Imperial Caviar 50g
Huso Huso, Beluga Sturgeon, 25 yr, Caspian Sea 290

肉类菜肴**MEAT**

豉粒陈年果皮烧烤智利和牛排 Braised Chilean Wagyu Beef Short Ribs, Classic Black Bean Sauce 55

爱尔兰35天牛脊肉 Grilled Dry-Aged Irish Rib-Eye 35 Days, Black Pepper and King Soya 42

智利和牛脊肉家乡炒 Sautéed Chilean Wagyu Rib-Eye 250g in Bean Curd Sauce 79

日本炙烤飞弹和牛 Grilled Japanese Hida Wagyu Rib-Eye 180g with Seasonal Vegetables 120

澳洲和牛腹肉姜葱 Stir-Fried Australian Wagyu Bavette with Ginger and Spring Onions 42

煎烹薄荷剁椒羊扒 Stir-Fried Welsh Lamb Cutlets and Chilli Mint Sauce 39

煎烹胡椒威尔斯羊扒 Stir-Fried Welsh Lamb Cutlets, Sarawak Pepper and Spring Onions 39

糖醋西班牙黑猪扒 Sweet and Sour Ibérico Pork Loin Katsu, Pineapple and Heritage Tomato 32

新派糯米琵琶乳猪 Roasted Segovian Suckling Pig, Pipa-Style with Glutinous Rice Bao 49

香橙香广东烤鸭 Cantonese Roast Duck à l'Orange with Champagne Sauce 42

脆皮沙爹鸡 Crispy Satay Chicken with Peanut Sauce 28

酥炸辣汁芒果鸡 Crispy Corn-Fed Chicken in Chilli Mango Sauce 32

黄酒姜烤法国布雷斯鸡 Grilled Poulet de Bresse in Ginger and Turmeric Sauce 45

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鱼和海鲜菜肴

FISH AND SHELLFISH

清蒸野生海鲈鱼	Steamed Wild Sea Bass with Soya, Ginger and Spring Onions	55
大酱烤野生海鲈鱼	Grilled Wild Sea Bass in Spicy Soya Bean and Kumquat Sauce	55
荔枝糖醋野生海鲈鱼	Sweet and Sour Wild Sea Bass with Lychees and Edamame	55
海味酥炸法国多宝鱼	Crisp-Fried French Turbot, Crab Meat and Supreme Dried Scallop Broth	55
XO酱滑炒法国多宝鱼	Stir-Fried Ikijime Turbot Fillets with Kai Lan and XO Sauce	46
豉油皇香煎龙利鱼球	Pan-Fried Dover Sole Fillets with Chinese Chive, Kale and Soya	46
柚子酱烤银鳕鱼	Grilled Black Cod in Yuzu and Soya Sauce, Pickled Mooli and Pomelo	55
油烹XO酱豉油法国龙虾	Stir-Fried French Spiny Lobster with XO Soya and Vegetables <i>Per 100g</i>	19
湖南辣粉丝帝皇蟹	Spicy Kamchatka King Crab, Vermicelli, Homemade Chilli Sauce	56
自制陈村粉皮	Steamed Kamchatka King Crab, 5yr Shaoxing Wine and Rice Noodles	55
韭菜花鸳鸯红虾	Sautéed Ying Yan Prawn and Chinese Chive Flower	32
椰青阿根廷红虾	Red prawn, Young Coconut, Okra, Tamarind and Kaffir Lime Leaf	34
海胆西班牙红虾	Spanish Carabineros with Sea Urchin, Green Peppers and Steamed Egg	58

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面食和饭食	NOODLES AND RICE	
中国海胆温泉蛋拌面	Park Carbonara, Inaniwa Udon, Sea Urchin, 65° Organic Egg and Guanciale	35
刀切黑毛猪担担面	Dan Dan Noodles with Duke of Berkshire Pork	21
五香牛肉扒河粉	Slow Braised Angus Beef Ho Fun Rice Noodle	22
滑蛋粉丝法国龙虾	French Spiny Lobster, Vermicelli Noodles and Scrambled Eggs <i>Per 100g</i>	19
帝皇蟹焖鸡蛋面	Kamchatka King Crab, Cantonese-Style with Egg Noodles	60
XO酱火鸭三皇蛋炒饭	XO Roast Duck Fried Rice	19
黑松露煲仔饭	Potted Rice with Summer Black Truffle ^V	37
南瓜栗子煲仔饭	Potted Rice with Japanese Squash and French Chestnut ^V	25
羊肚菌粉丝	Stir-Fried Glass Vermicelli with Morel Mushrooms, Lotus Root and Chinese Celery ^V	22
豆腐和蔬菜	TOFU AND VEGETABLES	
日本黑茄子豆腐煲	Japanese Aubergine and Tofu Claypot ^V	19
澳洲和牛麻婆豆腐	Mapo Tofu with Australian Wagyu Beef in Chilli Oil and Spicy Sichuan Pepper Sauce	28
菜圃豉油蒸日本黑茄子	Steamed Japanese Aubergine with Seasonal Chinese Vegetables ^V	19
客家小炒淡奶芝士	Hakka Paneer, Green Shishito and Red Roman Peppers ^V	21
椰丝咖喱焖杂菜	Japanese Squash, Cauliflower, Seasonal Melon and Coconut Curry ^V	26
罗勒叶锅烧时令真菌	Wild Seasonal Mushrooms in Thai Sweet Basil Chilli Soya ^V	24
七彩玉兰百合	Stir-Fried Rainbow Vegetables, Crispy Enoki Mushrooms, Lily Bulb and Seaweed ^V	25

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预定经典怀旧菜肴

TRADITIONAL CANTONESE

Advance Order Requested

八宝樱桃鸭	Eight-Treasure Duck <i>Whole 48 hours</i>	98
油淋当红炸子鸡	Wok-Pour Crispy Chicken <i>Whole 48 hours</i>	50
半只古法盐烤鸡 (法国布雷斯红冠鸡)	Salt-Baked Poulet de Bresse <i>Half 48 hours</i>	60
半只荷香烤叫化鸡 (法国布雷斯红冠鸡)	Salt-Baked Poulet de Bresse Wrapped in Lotus Leaf and Chinese Herbs <i>Half 48 hours</i>	60
原只金华玉树鸡 (法国布雷斯鸡)	Cantonese Poulet de Bresse Braised with 5J Ibérico Ham, Supreme Mushrooms and Kai Lan <i>Whole 48 hours</i>	90
孜然焖烤原只乳羊腿拌宫廷烧饼, 烙面饼, 生菜	Roasted Leg of Baby Lamb with Chinese Herbs and Spices Served with Sesame Baked Bao, Pancakes, Lettuce and Spicy BBQ Sauce, Chinese Chive Sauce and Sichuan Chilli Sauce <i>48 hours</i>	65
原只腊味糯米烤乳猪	Cantonese Suckling Pig Roasted with Wind-Dried Meat and Glutinous Rice <i>Whole 48 hours</i>	300
50头北海道辽参 鸳鸯虾籽烧 或 葱烧	Japanese Spiky Baby Sea Cucumber 50 Head Braised with Shrimp Roe and Sakura Shrimp or Braised with Baby Leek Sauce <i>48 hours</i>	68
佛跳墙 北海道辽参, 新鲜鲍鱼 12头花胶, 原粒干瑶柱 花菇, 鼎汤, 火腿	“Buddha Jumps Over the Wall” Double-Boiled Soup with Sea Cucumber, Fresh Abalone, Medium Fish Maw, Supreme Mushroom, Hokkaido Dried Scallop, 5J Ham, Duck, Pork, Chicken <i>For one person 72 hours</i>	168
古法烧日本吉品鲍20-22头	Wind-Dried Gimbo Abalone 20 - 22 Head <i>Iwate, Japan 72 hours</i>	280
古法烧日本吉品鲍17-18头	Wind-Dried Gimbo Abalone 17 - 18 Head <i>Iwate, Japan 72 hours</i>	380
古法烧日本网鲍10-12头	Wind-Dried King Abalone 10 - 12 Head <i>Aomori, Japan 72 hours</i>	480
严选花胶(12头) 炖鲨鱼骨汤或清汤	Medium Fish Maw 12 Head in Double-Boiled Fish Bone Broth <i>For one person 72 hours</i>	30
严选顶级特厚花胶(5头) 杆秤125公克 古法红烧虾子焖 或 白胡椒鲨鱼骨汤焖	Large Supreme Fish Maw 5 Head Simmered with Sarawak White Pepper in Fish Bone Broth or Braised with Shrimp Sauce <i>125g 72 hours</i>	1,200

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