

PARK CHINOIS

Group Dining

Group Menu

£98 PER PERSON

Chef's Selection of Dim Sum
Summer Black Truffle Dumpling ^v | Scampi Shumai | Har Gau
XO Hokkaido Scallop Dumpling

Jasmine Tea Smoked Chilean Wagyu Beef

Bang Bang Chicken Salad

Wasabi Prawns

Dry-Aged Irish Grilled Rib-Eye, 35 Days,
Wok-Tossed with White Pepper and King Soya

Roasted Chicken with Wild Mushroom and Thai Sweet Basil

Cornish Hand-Picked Crab Meat, Dried Scallop, Spinach and Egg Fried Rice

Steamed Wild Sea Bass with Soya, Ginger and Spring Onions

Seasonal Chinese Vegetables ^v

Dessert

Selection of Dessert from our Menu



Prices include 20% VAT – Discretionary service charge of 15% will be added to your bill
Please note that our menus are subject to change as our chef sources
the freshest seasonal produce for our guests

Group Menu

£98 PER PERSON

VEGETARIAN

Chef's Selection of Dim Sum

Summer Black Truffle Dumpling | Chinese Chive and Tofu Dumpling
Bean Curd and Wolfberry Wrap | Japanese Squash and Pine Nut Dumpling

Baby Kale, Shiitake Mushrooms, Baby Spinach and Ginger Soya Dressing

Stir-Fried Vegetable Wrap, Served with Baked Bao, Crispy Kale and Baby Gem

Crispy Bean Curd Puff

Served with Pancakes, Baby Cucumber, Leek and Sweet Soya Bean Sauce

Mooli Stew and Saffron with Lotus Root, Bamboo, Yellow Fungus and Ginko Nuts

Stir-Fried Japanese Sweet Potato and Squash,
Green Shishito Peppers and Taro in Bean Curd Chilli Sauce

Lotus Seed, Eye Beans, Chickpeas, Cannellini Beans Stew
with Morning Glory and 10 yr Sun-Dried Tangerine Peel

Potted Rice with Summer Black Truffle

Seasonal Chinese Vegetables

Dessert

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Group Menu

£108 PER PERSON

Chef's Selection of Classic Shumai
Scampi Shumai | Waygu Beef Shumai | Summer Black Truffle Dumpling ^v
Cornish Crab and Duke of Berkshire Pork Shumai

Salt and Pepper Squid with Green Papaya Salad

Duck de Chine
Served with Pancakes, Baby Cucumber, Leek and Duck Sauce

Dry-Aged Irish Grilled Rib-Eye, 35 Days,
Wok-Tossed with White Pepper and King Soya

Cantonese-Style Kamchatka King Crab and Egg Noodles

Grilled Black Cod in Yuzu and Soya Sauce
with Pickled Mooli, Grapefruit and Pomelo

Seasonal Chinese Vegetables ^v

Dessert
Selection of Dessert from our Menu



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Group Menu

£138 PER PERSON

Chef's Selection of Classic Shumai

Scampi Shumai | Wagyu Beef Shumai | Summer Black Truffle Dumpling ^v

Cornish Crab and Duke of Berkshire Pork Shumai

Australian Kingfish, Heritage Carrots, Sesame Seeds, Soya and Chilli Oil

Salt and Pepper Squid with Green Papaya Salad

Duck de Chine

Served with Pancakes, Baby Cucumber, Leek and Duck Sauce

Chilean Wagyu Rib-Eye, 250g,

Sautéed with Bamboo and Preserved Bean Curd

Crispy Corn-Fed Chicken in Chilli Mango Sauce

Cantonese-Style Kamchatka King Crab and Egg Noodles

Grilled Black Cod in Yuzu and Soya Sauce

with Pickled Mooli, Grapefruit and Pomelo

Seasonal Chinese Vegetables ^v

Dessert

Selection of Dessert from our Menu



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