

PARK CHINOIS

Lunch

Salon de Chine

LUNCH

Elegant, enchanting and elusive. Park Chinois ushers you into the opulence and grandeur of a 1930's Shanghai Supper Club, a time and a place renowned for its exotic decadence.

A refined destination, like no other, Park Chinois celebrates the French love of the Orient with a dream-like combination of cool Jazz and live theatre, the enticing flavours of the Far East and the extravagant designs of Europe's leading creators of atmosphere.

We share a profound understanding of the intimate connection between well-being and diet. The qualities of Yin, (earth, dark and cold) and Yang (heaven, heat and light) lie within us all. These qualities are balanced by the expert marrying of sweet, spicy, dry Yang foods, with the bitter, salty, moisture of the Yin foods, the frying/roasting of the Yang cooking techniques and the boiling/steaming of the Yin methods.

This deeper significance of each dish is inextricably linked to the five flavours of Chinese cuisine: the spice of Sichuan and Hunan, the sweetness of the East, saltiness from the North and the coast, the sourness of the South and the bitterness of its health-giving Herbs.

Great Chefs acknowledge the importance of seasonality, a concept widely cherished in China, where it is believed that nature provides the foods we require to nourish and sustain us at different times of the year. We are careful to apply these long-held principles and embrace the changing environment with every dish.

Our Chefs take a progressive approach to interpreting one of the world's richest and most diverse culinary heritages and we set our standards high.

We rely on the finest ingredients sourced from artisanal suppliers to create everything from our delectable Dim Sum to our acclaimed Peking Duck. At Park Chinois, we appreciate the importance of the origins of the food we serve and work tirelessly to ensure the highest levels of quality and traceability.

Enjoy and savour the best of the world-class produce the UK provides. We source only the tenderest Welsh lamb, succulent Scottish and Irish beef, and sublime fish and shellfish delivered fresh from the abundant coasts of the British Isles.

Every dish is composed to ensure it is light and harmonious on the palate, while drawing on the complementary and contrary flavours for which China is famed. This delicate balance of taste, texture, colour and fragrance is the essence of fine Chinese dining.

Executive Chef Lee Che Liang

Head Chef Liang Koon Chuen

Dim Sum 点心

STEAMED 蒸点心类

Cornish and Alaskan Snow Crab Wonton

鸳鸯蟹肉云吞

10

Sichuan Vegetable Dumpling ^V

四川红油素抄手

12

Har Gau

传统笋尖鲜虾饺

6

XO Hokkaido Scallop Dumpling

XO酱北海道扇贝饺

8

Scampi Shumai

苏格兰海螯虾烧卖

13

Japanese Squash
and Pine Nut Dumpling ^V

日本南瓜松子饺

5

Black Truffle Dumpling ^V

金杯鲜黑松露饺

15

Shanghai Siew Long Dumpling

上海小笼包

5

Dover Sole Roll

银罗龙利鱼卷

13

Pork and Prawn Shumai

猪肉鲜虾烧卖

6

Cuttlefish and Chive Gau

墨鱼韭菜饺

6

Crystal Roast Duck Wrap

水晶火鸭南瓜卷

6

GRILLED AND BAKED 烘培点心类

Shanghai Pork Gyoza

生煎猪肉锅贴

5

Wagyu Beef Gyoza

生煎西班牙和牛锅贴

16

Venison Puff

芝麻鹿肉烧饼

12

Zucchini and Vermicelli Gyoza ^V

生煎脆玉瓜锅贴

5

Classic Mooli Cake

Allow 20 minutes

京式萝卜酥饼

10

BAO 包子类

Char Siu Bao

港式叉烧包

4

Pan-Fried Chicken and Chestnut Bao

黄油鸡煎栗子包

5

Pan-Fried Shanghai Pork Bao

上海生煎包

5

Black Truffle Bao ^V

黑松露煎包

15

Dim Sum 点心

FRIED 油炸点心类

Crispy Duck Roll
香酥鸭卷
12

Vietnamese Spring Roll
越南炸春卷
9

Alaskan King Crab
and Snow Crab Roll
阿拉斯加帝王蟹卷
14

Taro, Scallop
and Sweetcorn Croquette
扇贝黍米荔茸酥
10

Morel Mushroom
and Vegetable Spring Roll^v
酥炸羊肚菌春卷
13

Pan-Fried Pumpkin, Hazelnut
and Chinese Celery Dumpling^v
酥炸榛子小南瓜
9

CHEUNG FUN 烘培点心类

Crispy Bean Curd, Prawn Cheung Fun
香酥腐皮虾肠粉
8

Sakura Shrimp,
Hokkaido Dried Scallop Cheung Fun
北海道扇贝樱花虾肠粉
7

Black Truffle Cheung Fun^v
黑松露肠粉
16

CONGEE 粥点类

Corn-Fed Salted Chicken Congee
粟米咸鸡粥
8

Pork, Century Egg
and Salted Duck Egg Congee
三皇蛋瘦肉粥
10

Pickled Sichuan Vegetable
and Ginkgo Nut Congee^v
银杏花生粥
9

Duck de Chine 中国烤鸭

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

98

CAVIAR SELECTION 精选鱼子酱

Baeri Royal 50g
Siberian Sturgeon, 8 yr,
Italy
8周岁皇家黑鲟鱼子酱,
意大利池养
110

Osciètre Prestige 50g
Russian Sturgeon, 10-12 yr,
Bulgaria
10至12周岁俄罗斯鲟鱼子酱,
保加利亚池养
130

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

Béluga Impérial 50g
Huso-Huso Sturgeon, 25 yr,
Caspian Sea
25周岁俄罗斯帝皇黑鲟鱼子酱,
黑海池养
290

	开胃菜	TO START	
	茶香熏牛肋肉	Jasmine Tea Smoked Chilean Wagyu Beef	23
	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	18
	青木瓜椒盐鲜鱿	Salt and Pepper Squid with Green Papaya Salad	19
	油烹素鸡斋松	Mock Chicken, Crispy Soya and Chilli ^V	16
	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	15
	黑松露蒸水蛋	Steamed Egg with Fresh Black Truffle	19
	海味蒸水蛋	Steamed Egg with Fresh Dried Scallop and Sakura Shrimp	13
	汤品	SOUP	
	鸡丝酸辣汤	Hot and Sour Soup	11
	帝皇蟹粟米羹	King Crab Sweetcorn Soup	14
	海藻鲍鱼菇齋汤	Abalone Mushroom and Wakame Soup ^V	10
	海鲜云吞汤饺	Seafood Wonton and Pea Shoot Soup	12
	沙拉	SALAD	
	温拌棒棒酥鸡	Bang Bang Chicken Salad	18
	西红柿凉拌帝皇蟹	King Crab, Heritage Tomato and Lily Bulb Salad	19
	凉拌蘑菇菠菜	Baby Kale, Baby Spinach, Shiitake Mushrooms and Ginger Soya Dressing ^V	17
	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
	红油淋澳洲狮鱼	Australian Kingfish, Heritage Carrots, Sesame Seeds, Soya and Chilli Oil	25
	中式现腌鱼生粒	Oriental Ceviche with Pickled Mooli and Chilli	19
	台式烏魚子拌时令沙拉菜	Taiwanese Bottarga with Heritage Carrots with Seasonal Leaves Salad	19

肉类菜肴 **MEAT**

爱尔兰35天牛脊肉	Dry-Aged Irish Grilled Rib-Eye, 35 Days, Wok-Tossed with White Pepper and King Soya	39
苏格兰牛排豉汁焖	Scottish Beef Short Ribs with 10 yr Sun-Dried Tangerine Peel in Black Bean Sauce	36
澳洲和牛腹肉姜葱	Australian Wagyu Bavette of Beef, Stir-Fried with Ginger and Spring Onions	39
煎烹胡椒威尔斯羊扒	Stir-Fried Welsh Lamb Cutlets, White Pepper, Shaoxing Rice Wine and Spring Onions	36
糖醋西班牙黑猪扒	Sweet and Sour Ibérico Pork Loin Katsu, Caramelised Pineapple and Heritage Tomato	28
脆皮沙爹鸡	Crispy Satay Chicken with Peanut Sauce	28
沙姜蒸烤英国放养鸡	Grilled Rockland Farm Free-Range Chicken in Ginger Sauce	28

鱼和海鲜菜肴 **FISH AND SEELFISH**

清蒸野生海鲈鱼	Steamed Wild Sea Bass with Soya, Ginger and Spring Onions	49
大酱烤野生海鲈鱼	Grilled Wild Sea Bass in Spicy Soya Bean and Kumquat Sauce	49
水灼家常酸菜鱼汤煮法国 多宝鱼	French Ikijime Turbot with Hot and Sour Broth, Preserved Mustard Green and Eryngii Mushrooms	42
XO酱烤鳕鱼	Grilled XO Black Cod with King Soya	32
韭菜花鸳鸯红虾	Sautéed Ying Yan Prawn and Chinese Chive Flower	32
清蒸庆湖黄酒帝皇蟹	Steamed Kamchatka King Crab with 5 yr Shaoxing Wine, Rice Noodles and Egg White	49

面食或饭食	NOODLES AND RICE	
中国海胆温泉蛋拌面	Park Carbonara, Inaniwa Udon, Sea Urchin, 65° Organic Egg and Guanciale	32
滑蛋粉丝法国龙虾	French Spiny Lobster, Vermicelli Noodles, Egg, Ginger and Spring Onions <i>Per 100g</i>	17
帝皇蟹焗鸡蛋面	Cantonese-Style Kamchatka King Crab and Egg Noodles	56
刀切黑毛猪担担面	Dan Dan Noodles with Duke of Berkshire Pork	19
五香牛肉扒河粉	Slow Braised Angus Beef Ho Fun Rice Noodle	21
南瓜栗子煲仔饭	Potted Rice with Japanese Squash and French Chestnut ^v	23
黑松露煲仔饭	Potted Rice with Black Truffle ^v	35
黑松露煲仔饭	Stir-Fried Glass Vermicelli Claypot with Morel Mushrooms, Lotus Root and Chinese Celery ^v	20
豆腐或蔬菜	TOFU AND VEGETABLES	
日本黑茄子豆腐煲	Japanese Aubergine and Tofu Claypot ^v	18
菜圃蒸日本黑茄子	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	19
腐乳汁烧地三鲜	Stir-Fried Japanese Sweet Potato, Japanese Squash, Green Shishito Peppers and Taro in Bean Curd Chilli Sauce ^v	24
罗勒叶烧真菌	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	24
酥姜菜圃烹爽菜	Stir-Fried Sugar Snap, Lotus Root, Yam Bean and Salted Radish ^v	19
通心菜煮莲子香豆	Lotus Seed, Eye Beans, Chickpea, Cannellini Beans Stew with Morning Glory and 10 yr Sun-Dried Tangerine Peel ^v	24
时令蔬菜	Seasonal Chinese Vegetables ^v	15