

PARK CHINOIS

*Lunch*

A decorative flourish consisting of several elegant, flowing lines that swirl and loop around the word "Lunch", creating a symmetrical, ornate base for the text.

# PARK CHINOIS



## TO START

Select one

Chef's Selection of Dim Sum

Har Gau | Scampi Shumai | XO Hokkaido Scallop Dumpling  
Japanese Squash and Pine Nut Dumpling <sup>v</sup>

Chef's Selection of Vegetarian Dim Sum <sup>v</sup>

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

Salt and Pepper Squid with Green Papaya Salad

Baby Kale, Baby Spinach, Shiitake Mushrooms and Ginger Soya Dressing <sup>v</sup>

Bang Bang Chicken Salad

Wasabi Prawns

## MAIN

Select one

Sweet and Sour Corn-Fed Chicken, Caramelised Pineapple and Heritage Tomato

Poached Wild Sea Bass Fillet in Ginger and Soya

Grilled XO Black Cod with King Soya

Cantonese Roast Duck à l'Orange Sauce

Hakka Paneer, Green Shishito and Red Roman Peppers <sup>v</sup>

Braised Bean Curd Tofu and Enoki Mushrooms <sup>v</sup>

All served with Seasonal Chinese Vegetables and Egg Fried Rice  
or Stir-Fried Noodles with Bean Sprouts

## DESSERT

Select one

Eton Mess | Selection of Ice Cream | Selection of Sorbet



2 Courses - 30 Per Person | 3 Courses - 35 Per Person