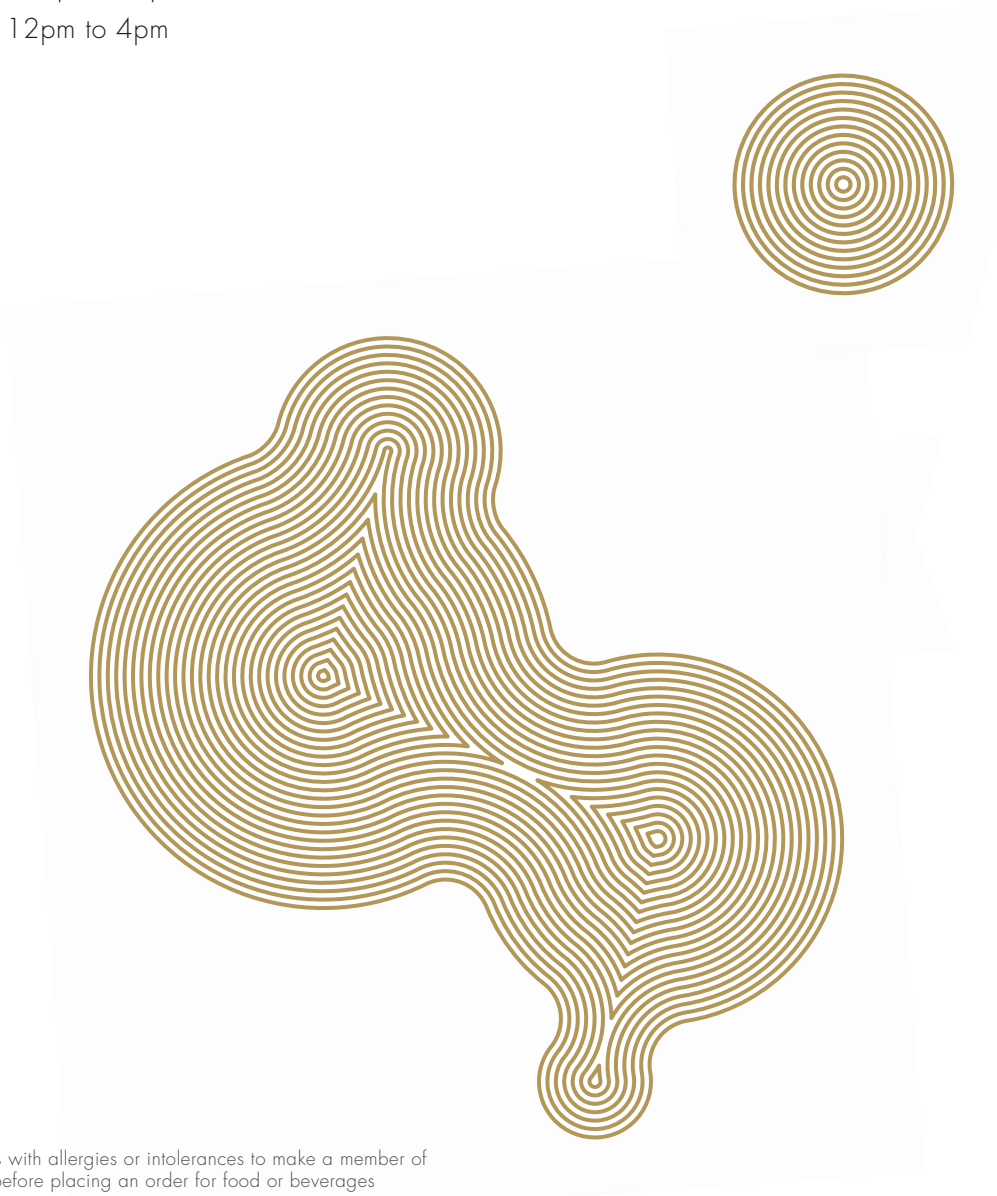


唐茶苑 YAUATCHA

Weekend Yum Cha at City

Saturday from 12pm to 4pm

Sunday from 12pm to 4pm



We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages

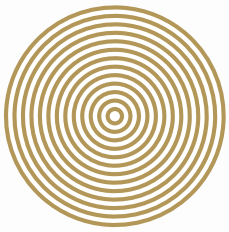
For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross contamination there is a risk that allergen ingredients may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

Prices include VAT at the current rate.
A discretionary service charge of 13% will be added to your bill.

- v - vegetarian
- vg - vegan
- g - made with ingredients not containing gluten
- ◆ - signature dish

June 2019



Welcome drink

Cocktail

Chun tian

Cinzano Bianco vermouth, Hennessy Fine de Cognac, Limoncello, cinnamon, passion fruit, ginger bitters and peppermint bitters

Tanqueray no. Ten and jasmine

Tanqueray no. Ten gin, jasmine green tea, Fever-tree light tonic and lemongrass

Sencha negroni

Tanqueray no. Ten gin, sencha green tea infusion, Antica Formula vermouth, Mondino Amaro and chamomile bitters

Lychee ginger collins

Tanqueray no. Ten gin, lychee, cranberry, lemon, ginger and tonic water

Thea martini

Zubrowka vodka, ginger, apple, lime, vanilla, chilli

Orchard

Yarty cherry shrub

served with soda water

Lime and passion iced tea

passion fruit, lime, apple and jasmine tea

Luscombe damascene rose bubbly

Mattari mai-shin

brewed tea and rice blend



Weekend Yum Cha at City

Welcome drink

58 person
half bottle of Henriot Champagne, NV

49 per person
half bottle of Verdejo Dados, Rueda
or
half bottle of Sangiovese, Gran Sasso Abruzzo

47 person
choose one
Dan Cong Shui Xian roasted oolong tea
Taipei San Xia green tea
Cold brewed tea
Mattari mai-shin

點心	Dim sum
帶子釀燒賣	Scallop shui mai
帝皇蟹水晶餃	King crab dumpling
黑菌三鮮餃	Seafood black truffle dumpling
珍珠玉杯餃	Wild mushroom dumpling ^{vg}
三式北京烤鴨	Three style Peking duck
包子	Bao bun
黑菌花腩	Berkshire pork belly with pickled cucumber and almond
香菇雞肉	Steamed chicken with mushroom, water chestnut and salted egg
主菜	Main
豉椒牛柳	choose one Stir-fry rib eye beef in black bean sauce
宮保雞丁	Kung pao chicken
菠蘿咕嚕肉	Classic sweet and sour pork
粵式軍曹魚	Canton style fish with leek
剝椒蒸圍蝦	Steamed chilli prawn
火爆素燻鴨	Stir-fry soybean with cloud ear mushroom ^{vg}
白菜苗	Baby pak choi ^{vg}
茉莉香米飯	Steamed jasmine rice ^{vg g}
甜點	Dessert
	choose one
	Petit gateau
	Yuzu chocolate bun ^v
	Belvedere espresso with macaron ^v

Weekend Yum Cha at City

vegetarian or vegan

Welcome drink

58 person
half bottle of Henriot Champagne, NV

49 per person
half bottle of Verdejo Dados, Rueda
or
half bottle of Sangiovese, Gran Sasso Abruzzo

47 person
choose one
Dan Cong Shui Xian roasted oolong tea
Taipei San Xia green tea
Cold brewed tea
Mattari mai-shin

點心
上素蒸餃
金瓜風車餃
珍珠玉杯餃
麻辣蒸粉粿

Dim sum
Steamed vegetable dumpling ^{vg}
Crystal dumpling wrap with pumpkin with pine nut ^{vg}
Wild mushroom dumpling ^{vg}
Szechuan dumpling ^{vg}

三菇滑腸粉

Three style mushroom cheung fun ^{vg}

包子
香菇大白菜

Bao bun
Mushroom and napa cabbage ^{vg}

主菜

Main
choose one

火爆素燻鴨
松露醬翠玉瓜炒雜菌
素馬來四大天皇
辣脆豆腐

Stir-fry soybean with cloud ear mushroom ^{vg}
Stir-fry courgette and baby sweetcorn ^{vg}
Spicy aubergine, sato bean, okra and French bean ^{vg}
Crispy spicy tofu ^v

白菜苗

Baby pak choi ^{vg}

茉莉香米飯

Steamed jasmine rice ^{vg g}

甜點

Dessert
choose one
Petit gateau
Yuzu chocolate bun ^v
Belvedere espresso with macaron ^v



