
Tea and dim sum menu

Dim sum
35 per person

Dim sum
choice of dessert per person
38 per person

Dim sum
choice of dragons well green tea or
white peony tea
one fruit blend per person
choice of dessert per person
42 per person

Dim sum
點心

蠔皇叉燒包

Char siu bun

荷尖鮮蝦餃

Har gau

鮮蝦菲菜餃

Chinese chive
with prawn and crabmeat

帶子蝦燒賣

Scallop shui mai

羊肚菌蘿蔔酥

Morel mushroom puff
with mooli and spring onion

葡汁脆齋腸粉

Crispy bean curd red rice cheung fun ^v

貳菘蘭花苗

Stir-fri baby broccoli and preserved olive ^v

Dessert
甜點

Selection of dessert

Selection of fruit blend
Choose one

Kowloon Cooler
Strawberries, raspberries, blackberries, lychee,
apple and cranberry, lemonade

Gavati Refresher
Lemongrass, raspberries, peach, guava, elderflower and lemon

Coco Passion
Coconut, passion fruit, almond syrup and coconut water

Green Nile
Kiwi, ginger, coriander, lychee and apple

Bespoke tea listing by Yauatcha			GBP
Blue Tea	鐵觀音烏龍	Tie Kuan Yin Oolong Fujian, China	6
	高山烏龍	High Mountain Oolong Taipei, Taiwan	8
	古典美人	Classical Beauty Taipei, Taiwan	7
White Tea	白牡丹	White Peony Fujian, China	7
Dark Tea	普洱	Puer Tuo Cha Yuannan, China	8
Green Tea	三峽龍井綠茶	Dragons Well green tea Taipei, Taiwan	6
Flower Tea	茉莉香片	Chun Hao Jasmine green tea Fujian, China	5
	蘭花包種茶	Orchid Pao Chung Cha Taipei, Taiwan	5

Steamed	鮮蝦韭菜餃	Chinese chive with prawn and crabmeat	GBP 8
	蠔皇叉燒包	Char siu bun	5
	小龍蝦餃	Langoustine har gau with Prunier caviar	15
	胡椒帝王蟹蒸餃	King crab with peppercorn sauce	15
	單曹魚燒賣	Swordfish shui mai with water chestnut	12
	極品野菌餃	Wild mushroom ^v	12
	帶子蝦燒賣	Scallop shui mai with tobiko caviar	9
	荷尖鮮蝦餃	Har gau	7
Cheung fun	金菇和牛腸粉	Wagyu beef cheung fun	16
	芥蘭蝦腸粉	Prawn and gai lan cheung fun	8
	葡汁脆齋腸粉	Crispy bean curd cheung fun ^v	7
	酥脆魚蝦紅米腸粉	Prawn and silver cod crispy red rice cheung fun	7
Fried, baked and grilled	和牛煎餃	Pan-fry wagyu beef with water chestnut	17
	鮑魚芋香酥	Abalone puff with chicken and shitake	13
	孜然羊柳煎餃	Pan-fry Rhug estate lamb	12
	羊肚菌蘿蔔酥	Morel mushroom puff with mooli and spring onion	10