

唐茶苑 YAUATCHA

A la Carte

Food allergies and intolerances

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

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

Prices include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.

Dim sum
steamed
蒸點類

帶子釀燒賣	Scallop shui mai £8.80
圍蝦滑燒賣	Prawn shui mai with chicken £7.80
豬肉蝦燒賣	Pork and prawn shui mai £6.20
雞肉燒賣	Chicken shui mai £5.20
籠仔蒸牛肉	Beef shui mai £5.20
筍尖鮮蝦餃	Har gau £7.20
蠔皇叉燒包	Char siu bun £4.90
荷葉珍珠雞	Sticky rice in lotus leaf with chicken and dried shrimp £8.80
豉汁蒸鳳爪	Chicken feet in chilli black bean sauce £4.80
鮮蝦韭菜餃	Chinese chive and prawn dumpling £6.20
帝皇蟹小籠包	King crab Shanghai siew long bun with pork £7.80
薑蔥龍蝦魚子餃	Lobster dumpling with Tobiko caviar with ginger and shallot £9.80
帝皇蟹水晶餃	King crab dumpling £11.90
香檳帶子蝦餃	Champagne scallop and prawn dumpling £7.80
豉汁蒸菠菜球	Spinach ball with prawn and cuttlefish in black bean sauce £5.40
珍珠玉杯餃	Wild mushroom dumpling √ £5.80
松露毛豆餃	Edamame truffle dumpling √ £6.90

金瓜風車餃 Crystal dumpling wrap with pumpkin √
with pine nut
£5.20

素上海蒸鍋貼 Steamed vegetable dumpling √
£4.40

麻辣蒸粉果 Szechuan dumpling √
£6.00

黑胡椒齋雞餃 Black pepper vegetarian chicken dumpling √
£6.00

京川灼餃子 Poached Peking chicken dumpling
£4.60

紅油抄手 Spicy pork Szechuan wonton
with peanut
£5.20

Cheung fun
腸粉類

腐皮蝦腸粉 Prawn and bean curd cheung fun
£9.40

金菇肥牛腸粉 Striploin beef and enoki mushroom cheung fun
£9.90

鮮蝦滑腸粉 Prawn cheung fun
£7.90

叉燒滑腸粉 Char siu cheung fun
£7.60

三菇滑腸粉 Three style mushroom cheung fun √
£7.20

Dim sum
baked / grilled /
pan fried
烘烤, 煎點類

黑椒鹿肉酥 Venison puff
£5.80

神戶牛酥角 Wagyu beef puff
£8.90

上海煎鍋貼 Chicken Shanghai dumpling
£6.40

素上海煎鍋貼 Vegetable Shanghai dumpling √
£5.20

香煎蘿蔔糕 Pan fried turnip cake
£6.20

Dim sum
fried
炸點類

香酥炸鴨卷	Crispy duck roll £8.20
芝麻鳳尾蝦多士	Sesame prawn toast £9.60
黑椒火鴨金瓜酥	Roasted duck pumpkin puff with pine nut £6.20
黑松露醬春卷	Mushroom spring roll ^v with black truffle £6.20
羊肚菌千絲卷	Morel mushroom mei-si roll ^v £6.50
鵝肝芋角	Foie gras taro croquette £7.20
咖喱芋角	Curry taro croquette ^v £6.00
避風塘軟殼蟹	Spicy soft shell crab with almond £14.20
油烹麥片鮮魷	Fried chilli squid with oatmeal and pandan leaf £13.20
香梨帶子夾	Scallop and pear skewered in lemon sauce £17.80

Congee

粥類

皮蛋瘦肉粥

Pork and preserved egg congee

£8.20

上素蓮子粥

Vegetable congee ^v

with choi sum and lotus root

£7.80

Soup

湯類

蟹肉竹筍灌湯餃

Seafood dumpling soup

£8.20

酸辣魚茸羹

Spicy sour soup with diced fish and tofu

£8.20

雞絲酸辣羹

Hot and sour soup with shredded chicken

£7.80

素菜酸辣羹

Hot and sour soup with trumpet mushroom ^v

£7.80

雞茸粟米羹

Chicken sweetcorn soup

£8.20

Salad

涼拌, 溫拌菜

香酥鴨沙拉

Crispy duck salad

£18.60

涼拌生拆蟹肉

Blue swimmer crab salad

with peanut and sesame dressing

£12.80

章魚沙拉

Octopus salad

£17.80

麻辣粉皮

Chilled mala fen pi salad ^v

£13.80

Seafood
海鮮類

豆卜燜鱸魚球	Braised seabass with tofu £30.80
雪裡紅海鱸	Spicy steamed seabass with pickled chilli £30.20
剝椒蒸圍蝦	Steamed wild prawn with home made chilli sauce £26.40
滑炒蓮香帶子	Stir-fry scallop with lotus root £22.60
老乾媽雙鮮	Stir-fry pepper chilli seafood with asparagus £19.60
亞叁海鮮煲	Seafood clay pot in asam sauce £30.80
鹹蛋黃金蝦	Golden prawn coated with salted egg £16.80
龍蝦冬粉煲	Lobster vermicelli pot £38.80

Meat and poultry
肉及雞類

四川香酥鴨	Crispy aromatic duck £18.60 quarter / £31.60 half
茶香燻排骨	Jasmine tea smoked rib £16.20
黑菌花腩骨	Truffle pork belly rib £31.20
豉椒牛柳	Stir-fry rib eye beef in black bean sauce £22.40
宮保雞丁	Kung pao chicken with cashew nut £16.40
菠蘿咕嚕肉	Classic sweet and sour pork £12.80
鬼馬牛柳片	Stir-fry sliced beef with youtiao and water chestnut £18.90
砂煲臘腸雞	Lunar chicken pot with cured pork £18.60
泰式雞	Thai style chicken with onion, mango, papaya, chilli and coriander £15.40

Tofu
豆腐類

辣脆豆腐	Crispy spicy tofu ^v £9.90
火爆素燻鴨	Fried vegetarian duck ^v £13.60
菘菇菠菜豆腐	Homemade spinach tofu with shimeji mushroom with baby asparagus £12.40

Vegetable
中式蔬菜類

馬來四大天皇	Spicy aubergine, sato bean, okra and French bean with peanut £12.80
白菜苗	Baby pak choi with oyster sauce, garlic, ginger or plain £9.90
芥蘭菜	Gai lan with oyster sauce, garlic, ginger or plain £9.90
亞叁蔬菜煲	Vegetable clay pot in asam sauce ^v £12.80

Rice
飯類

豆角蛋炒飯	Egg fried rice with long bean £9.20
乾貝蛋白露筍炒飯	Egg white fried rice with dried scallop and asparagus £10.00
芋香黃金炒飯	Vegetarian fried rice ^v with taro, pumpkin and spring onion £9.40

Noodle
麵類

馬式炒貴刁	Stir-fry Penang kwetio noodle with prawn, scallop and peanut £15.20
家鄉菘菇炒拉麵	Hand pulled noodle with shimeji mushroom ^v £12.60
星洲炒米粉	Singapore stir-fry vermicelli with prawn and squid £13.80
乾炒牛肉河粉	Stir-fry beef ho fun £13.80

Desserts

Raspberry delice

raspberry, Madirofolo chocolate, lychee
£8.80

Recommended sparkling wine:

Camel Valley, Brut Rosé 2013

Cornwall, England 12.5%

£12.00 glass 125ml

Jasmine honey

milk chocolate, jasmine, caramelised honey

£8.80

Recommended wine:

Voudomato, Hatzidakis 2008

Santorini, Greece 11%

£16.00 glass 70ml £80.00 bottle 375ml

Chocolate pebble

Alto el Sol single estate chocolate, brownie,

caramelised white chocolate

£8.80

Recommended liqueur:

Mr Black Coffee Liqueur

Australia, 25%

£8 glass 50ml

Pecan coffee delice

pecan sponge, crispy feuilletine, mascarpone, coffee mousse

£8.80

Recommended liqueur:

Amaretto Veneziano, Salizá

Veneto, Italy, 28%

£7.00 glass 50ml

Yuzu rose choux

yuzu, ginger cremeux, crumble and rose chantilly

£8.80

Recommended wine:

Frontignac/Gewürztraminer

'Suck it and See' Frizzante, The Rude Mechanicals 2016

Barossa Valley, Australia 7%

£6.70 glass 125ml £36 bottle 750ml

Tropical dome

coconut daquoise, passion fruit, pineapple

£8.80

Recommended wine:

Tokaji Aszú '5 Puttonyos' 2006

Tokaj Hungary, 13%

£16.50 glass 70ml £110 bottle 500ml

Black forest

chocolate, cherry compote, kirsch creme

£8.80

Recommended wine:

Moscato Rosa, Franz Haas 2014

Alto Adige, Italy, 11%

£11.60 glass 70ml £58.00 bottle 375ml

Red fruit fromage frais

red berry compote, pistachio sable
£8.80

Recommended Champagne:

Taittinger Nocturne Sec NV

Champagne, France 12.5%

£15.50 125ml

Cassis violet vanilla tart

cassis compote, vanilla cremeux

£8.80

Recommended cocktail:

Lemonberry martini

Ketel One Citroen, raspberry, vanilla, lemon and cranberry

£12.50

Chocolate mint delice

chocolate cremeux, mint bavaois

£8.80

Recommended spritzer:

Riesling Spritzer 'Veldenzer Elisenberg', Max Ferd. Richter 2015

Fever Tree Elderflower tonic blend

£12.50

Exotic fruit platter

£13.80

Recommended Champagne:

Taittinger Nocturne Sec NV

Champagne, France 12%

£15.50 glass 125ml

Selection of ice cream and sorbet

£8.40

Recommended grappa:

Domenis Storcia Nera Grappa

Friuli, Italy 40%

£8.00 glass 70ml

Selection of chocolate

£3.80

Recommended liqueur:

Fair Café Liqueur

France 22%

£9.00 glass 50ml

Selection of macaron

£1.80 each

Recommended wine:

Moscato d'Asti, Vajra 2014

Piedmont, Italy 5.5%

£7.80 glass 125ml

