

# 唐茶苑 YAUATCHA

## Food

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

## Tou Chan

38 per person

蒸點心  
圍蝦滑燒賣  
珍珠玉杯餃  
金瓜風車餃

## Steamed dim sum

Prawn shui mai with chicken  
Wild mushroom dumpling<sup>vg</sup>  
Crystal dumpling wrap with pumpkin<sup>vg</sup>

烘烤/煎炸點心  
黑椒鹿肉酥  
黑松露醬春卷

## Fried and baked dim sum

Venison puff  
Mushroom spring roll<sup>vg</sup>

剝椒蒸圍蝦

choose one  
Steamed chilli prawn

豉椒牛柳

Stir-fry rib eye beef  
in black bean sauce

菠蘿咕嚕肉

Classic sweet and sour pork

泰式雞

Thai style chicken

白菜苗

Baby pak choi<sup>vg</sup>

茉莉香米飯

Steamed jasmine rice<sup>vg g</sup>

Petit gâteau

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## Signature Menu

60 per person  
for a minimum of 2 guests

蒸點心  
帝皇蟹水晶餃  
圍蝦滑燒賣  
松露毛豆餃

## Steamed dim sum

King crab dumpling  
Prawn shui mai with chicken  
Edamame truffle dumpling<sup>v</sup>

烘烤/炸點心  
黑椒鹿肉酥  
黑椒火鴨金瓜酥  
黑松露醬春卷

## Fried and baked dim sum

Venison puff  
Roasted duck pumpkin puff  
Mushroom spring roll<sup>vg</sup>

蟹肉竹筴灌湯餃

Supreme seafood dumpling soup

四川香酥鴨

Crispy aromatic duck

油烹麥片鮮魷

Fried chilli squid

白菜苗

Baby pak choi<sup>vg</sup>

荷葉珍珠雞

Sticky rice in lotus leaf

Dessert

## Supreme Menu

75 per person

for a minimum of 2 guests

蒸點心  
帶子釀燒賣  
薑蔥龍蝦魚子餃  
黑菌三鮮餃  
金瓜風車餃  
珍珠玉杯餃

烘烤/煎炸點心  
黑椒鹿肉酥  
神戶牛酥角  
黑椒火鴨金瓜酥  
芝麻鳳尾蝦多士

## Steamed dim sum

Scallop shui mai  
Lobster dumpling with Tobiko caviar  
Seafood black truffle dumpling  
Crystal dumpling wrap with pumpkin <sup>v9</sup>  
Wild mushroom dumpling <sup>v9</sup>

## Fried and baked dim sum

Venison puff  
Wagyu beef puff  
Roasted duck pumpkin puff  
Sesame prawn toast

豉椒牛柳

choose one

Stir-fry rib eye beef in black bean sauce

黑菌花腩骨

Truffle pork belly rib

老乾媽雙鮮

Stir-fry pepper chilli seafood with asparagus

白菜苗

Baby pak choi <sup>v9</sup>

豆角蛋炒飯

Egg fried rice with long bean <sup>v</sup>

## Dessert

## Vegetarian Menu

45 per person

點心  
珍珠玉杯餃  
松露毛豆餃  
金瓜風車餃  
竹筴上素餃

黑松露醬春卷  
素上海煎鍋貼

火爆素燻鴨

辣脆豆腐

白菜苗

茉莉香米飯

## Dim sum

Wild mushroom dumpling <sup>v9</sup>  
Edamame truffle dumpling <sup>v</sup>  
Crystal dumpling wrap with pumpkin <sup>v9</sup>  
Bamboo pith dumpling <sup>v9</sup>

Mushroom spring roll <sup>v9</sup>  
Vegetable Shanghai dumpling <sup>v9</sup>

choose one

Stir-fry soybean with cloud ear mushroom <sup>v9</sup>

Crispy spicy tofu <sup>v9</sup>

Baby pak choi <sup>v9</sup>

Steamed jasmine rice <sup>v9</sup> <sup>9</sup>

## Petit gâteau

Dim sum steamed 蒸點類	帶子釀燒賣	Scallop shui mai ◆	GBP 10
	薑蔥龍蝦魚子餃	Lobster dumpling with Tobiko caviar with ginger and shallot	12
	帝皇蟹水晶餃	King crab dumpling	12
	帝皇蟹小籠包	King crab Shanghai siew long bun with pork	8
	黑菌三鮮餃	Seafood black truffle dumpling	12
	圓蝦滑燒賣	Prawn shui mai with chicken	8
	豬肉蝦燒賣	Pork and prawn shui mai	8
	筍尖鮮蝦餃	Har gau	8
	荷葉珍珠雞	Sticky rice in lotus leaf with chicken and dried shrimp	8
	豉汁蒸鳳爪	Chicken feet in chilli black bean sauce	8
	蠔皇叉燒包	Char siu bun	6
	紅油抄手	Spicy pork Szechuan wonton with peanut	6
	粉粿	Fun guo with Chinese chive, mooli and dried shrimp	6
	麻辣蒸粉粿	Szechuan dumpling <sup>vg</sup>	6
	竹筍上素餃	Bamboo pith dumpling <sup>vg</sup>	6
	松露毛豆餃	Edamame truffle dumpling <sup>v</sup>	8
	珍珠玉杯餃	Wild mushroom dumpling <sup>vg</sup>	6
	金瓜風車餃	Crystal dumpling wrap with pumpkin <sup>vg</sup> with pine nut	6
	上素蒸餃	Steamed vegetable dumpling <sup>vg</sup>	6
	Cheung fun 腸粉類	腐皮蝦腸粉	Prawn and bean curd cheung fun ◆
鮮蝦滑腸粉		Prawn cheung fun	8
叉燒滑腸粉		Char siu cheung fun	8
三菇滑腸粉		Three style mushroom cheung fun <sup>vg</sup>	8

			GBP	
Dim sum baked / fried / grilled / pan fried 烘烤, 煎炸點類	避風塘軟殼蟹	Spicy soft shell crab with almond	15	
	油烹麥片鮮魷	Fried chilli squid with oatmeal and pandan leaf	15	
	黑椒鹿肉酥	Venison puff ♦	8	
	神戶牛酥角	Wagyu beef puff	12	
	芝麻鳳尾蝦多士	Sesame prawn toast	12	
	香酥炸鴨卷	Crispy duck roll	8	
	黑椒火鴨金瓜酥	Roasted duck pumpkin puff with pine nut	8	
	上海煎鍋貼	Chicken Shanghai dumpling	8	
	素上海煎鍋貼	Vegetable Shanghai dumpling <sup>v9</sup>	6	
	黑松露醬春卷	Mushroom spring roll <sup>v9</sup> with black truffle	8	
	香煎蘿蔔糕	Pan fried turnip cake	8	
	Congee 粥類	皮蛋瘦肉粥	Pork and preserved egg congee	10
		上素蓮子粥	Vegetable congee <sup>v</sup> with choy sum and lotus root	8
Soup 湯類	蟹肉竹笙灌湯餃	Supreme seafood dumpling soup	10	
	雞絲酸辣羹	Hot and sour soup with shredded chicken	8	
	素菜酸辣羹	Hot and sour soup with trumpet mushroom <sup>v9</sup>	8	
Salad 涼拌, 溫拌菜	香酥鴨沙拉	Crispy duck salad	19	

			GBP
Fish & seafood 海鮮類	龍蝦冬粉煲	Lobster vermicelli pot	48
	雪裡紅海鱸	Spicy steamed seabass with pickled chilli	30
	粵式軍曹魚	Canton style fish with leek	28
	剝椒蒸圍蝦	Steamed chilli prawn with homemade chilli sauce	26
	豆卜冬筍帶子	Stir-fry scallop with fried tofu and winter bamboo shoot	26
	老乾媽雙鮮	Stir-fry pepper chilli seafood with asparagus	23
Meat & poultry 肉及家禽類	魚子醬片皮鴨	Peking duck with special reserve Qiandao caviar half duck, 6 pancake and 15g Qiandao caviar whole duck, 12 pancake and 30g Qiandao caviar	69 138
	四川香酥鴨	Crispy aromatic duck ◆ quarter duck half duck	19 34
	黑菌花腩骨	Truffle pork belly rib	31
	茶香燻排骨	Jasmine tea smoked rib ◆	19
	豉椒牛柳	Stir-fry rib eye beef in black bean sauce	23
	宮保雞丁	Kung pao chicken with cashew nut	17
	菠蘿咕嚕肉	Classic sweet and sour pork	15
	泰式雞	Thai style chicken with onion, mango, papaya, chilli and coriander	17

			GBP
Tofu & Vegetable 豆腐及蔬菜類	火爆素燻鴨	Stir-fry soybean with cloud ear mushroom <sup>vg</sup>	14
	松露醬翠玉瓜炒雜菌	Stir-fry courgette and baby sweetcorn <sup>vg</sup> with cloud ear, shimeji and truffle	14
	辣脆豆腐	Crispy spicy tofu <sup>vg</sup>	10
	松菇菠菜豆腐	Homemade spinach tofu with shimeji mushroom with baby asparagus	13
	馬來四大天皇	Spicy aubergine, sato bean, okra and French bean ◆ with peanut	13
	白菜苗	Baby pak choi with oyster sauce, garlic, ginger or plain	10
	芥蘭菜	Gai lan with oyster sauce, garlic, ginger or plain	10
Rice & Noodle 飯及麵類	豆角蛋炒飯	Egg fried rice with long bean <sup>v</sup>	9
	芋香黃金炒飯	Vegetarian fried rice <sup>vg</sup> with taro, pumpkin and spring onion	9
	茉莉香米飯	Steamed jasmine rice <sup>vg g</sup>	4
	馬式炒貴刁	Stir-fry Penang kwetio noodle ◆ with prawn, scallop and peanut	16
	燒鴨燜陽春麵	Braised Yangchun noodle with roasted duck	16
	星洲炒米粉	Singapore stir-fry vermicelli with prawn and squid	15
	家鄉松菇炒拉麵	Hand pulled noodle with shimeji mushroom <sup>v</sup>	13

Dessert Petits gateaux	<p>Cherry delice <sup>9</sup> <sup>9</sup></p> <p>Tanori chocolate, red cherry, chocolate sponge</p> <p>Recommended cocktail: Lemonberry martini Ketel One Citroen vodka, raspberry, vanilla, lemon and cranberry 12.5</p>	GBP 9
	<p>Strawberry zhu</p> <p>vanilla and almond sponge, yuzu, strawberry, toasted rice</p> <p>Recommended sparkling wine: Camel Valley, Brut Rosé 2015 Cornwall, England 12.5% glass 125ml 15.7 bottle 750ml 83</p>	9
	<p>Black tea and raspberry <sup>9</sup></p> <p>Golden Monkey black tea cream, Tulakalum dark chocolate mousse, brownie, raspberry, Dulcey chocolate</p> <p>Recommended wine: Moscato Rosa, Franz Haas 2017 Alto Adige, Italy 12% glass 70ml 15.3 bottle 375ml 68</p>	9
	<p>Pecan coffee delice</p> <p>pecan sponge, crispy feuilletine, mascarpone, coffee mousse</p> <p>Recommended liqueur: Amaretto Veneziano, Salizá Veneto, Italy, 28% glass 50ml 8</p>	9
	<p>Mango lime mallow <sup>9</sup></p> <p>mango mousse, vanilla caramel compote, coconut sponge, lime marshmallow, candied ginger, mango glaze</p> <p>Recommended wine: Tokaji Aszú '5 Puttonyos', Oremus 2008 Tokaj, Hungary 12.5% glass 70ml 18.3 bottle 500ml 115</p>	9
	<p>Coco baba <sup>v</sup></p> <p>coconut rum soaked baba, kalamansi curd, Szechuan infused pineapple</p> <p>Recommended wine: Semillon Straw Wine, Vergelegen 2013 Stellenbosch, South Africa 14.5% glass 70ml 7.7 bottle 375ml 39</p>	9

	<p>Matcha lychee pot</p> <p>lychee, watermelon, yogurt panna cotta, matcha</p> <p>Recommended wine:  Frontignac/Gewürztraminer  'Suck it and See' Frizzante,  The Rude Mechanicals 2017  Barossa Valley, Australia 7%  glass 125ml 6.7 bottle 750ml 36</p>	<p>GBP 9</p>
	<p>Zisè flower</p> <p>violet cheesecake, strawberry compote,  strawberry cheesecake, almond paste,  almond crumble, strawberry and lemon glaze</p> <p>Recommended wine:  Frontignac/Gewürztraminer  'Suck it and See' Frizzante,  The Rude Mechanicals 2017  Barossa Valley, Australia 7%  glass 125ml 6.7 bottle 750ml 36</p>	<p>9</p>
Dessert dim sum sweet	<p>Sesame egg yolk custard ball <sup>v</sup></p> <p>鹹蛋流沙煎堆</p>	<p>8</p>
Dessert	<p>Seasonal fruit selection <sup>v</sup></p>	<p>8</p>
	<p>Selection of ice cream and sorbet <sup>v</sup></p> <p>Recommended grappa:  Grappa di Brunello  Tuscany, Italy 44%  glass 50ml 11</p>	<p>9</p>
	<p>Selection of chocolate <sup>v</sup></p> <p>Recommended liqueur:  Mr Black coffee liqueur  Australia 25%  glass 50ml 8</p>	<p>4</p>
	<p>Selection of macaron <sup>v</sup></p> <p>Recommended wine:  Moscato d'Asti, Vajra 2017  Piedmont, Italy 5.5%  glass 125ml 9.3 glass 750ml 49</p>	<p>2</p>





