

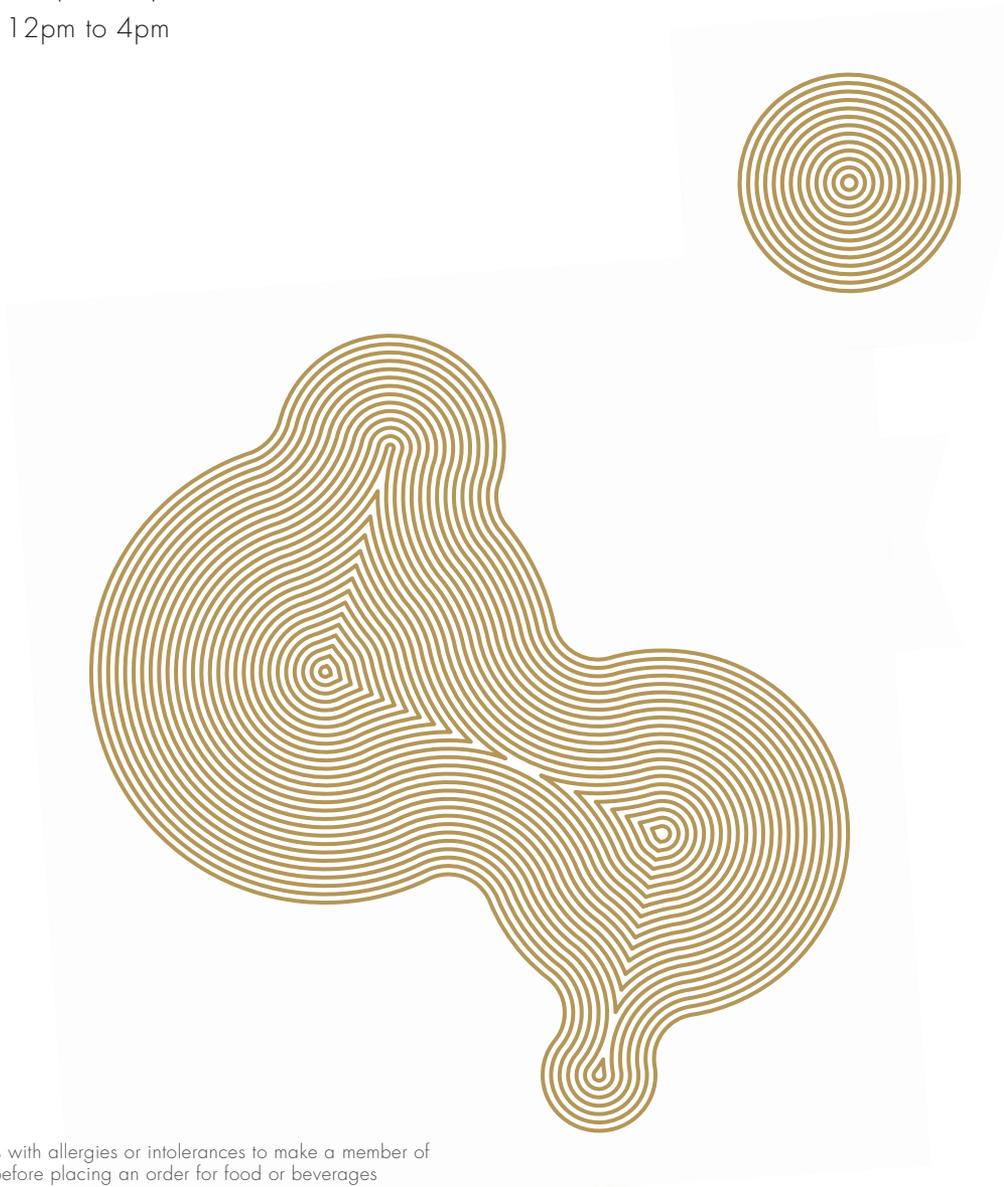


# 唐茶苑 YAUATCHA

## 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.

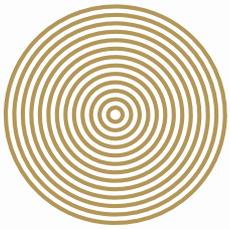
v - vegetarian

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

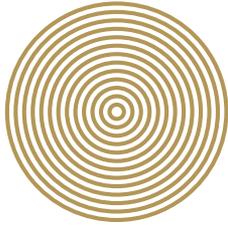
#### Lime and passion iced tea

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  
帶子釀燒賣  
帝皇蟹水晶餃  
黑菌三鮮餃  
珍珠玉杯餃

Dim sum  
Scallop shui mai  
King crab dumpling  
Seafood black truffle dumpling  
Wild mushroom dumpling <sup>vg</sup>

三式北京烤鴨

Three style Peking duck

包子  
黑菌花腩  
香菇雞肉

Bao bun  
Berkshire pork belly with pickled cucumber and almond  
Steamed chicken with mushroom, water chestnut and salted egg

主菜

Main

豉椒牛柳  
宮保雞丁  
菠蘿咕嚕肉  
粵式軍曹魚  
剝椒蒸圍蝦  
火爆素燻鴨

choose one  
Stir-fry rib eye beef in black bean sauce  
Kung pao chicken  
Classic sweet and sour pork  
Canton style fish with leek  
Steamed chilli prawn  
Stir-fry soybean with cloud ear mushroom <sup>vg</sup>

白菜苗

Baby pak choi <sup>vg</sup>

茉莉香米飯

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

甜點

Dessert

choose one  
Petit gateau  
Yuzu chocolate bun <sup>v</sup>  
Belvedere espresso with macaron <sup>v</sup>

# 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 <sup>vg</sup>  
Crystal dumpling wrap with pumpkin with pine nut <sup>vg</sup>  
Wild mushroom dumpling <sup>vg</sup>  
Szechuan dumpling <sup>vg</sup>

三菇滑腸粉

Three style mushroom cheung fun <sup>vg</sup>

包子  
香菇大白菜

Bao bun  
Mushroom and napa cabbage <sup>vg</sup>

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 <sup>vg</sup>  
Stir-fry courgette and baby sweetcorn <sup>vg</sup>  
Spicy aubergine, sato bean, okra and French bean <sup>vg</sup>  
Crispy spicy tofu <sup>v</sup>

白菜苗

Baby pak choi <sup>vg</sup>

茉莉香米飯

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

甜點

Dessert  
choose one  
Petit gateau  
Yuzu chocolate bun <sup>v</sup>  
Belvedere espresso with macaron <sup>v</sup>



