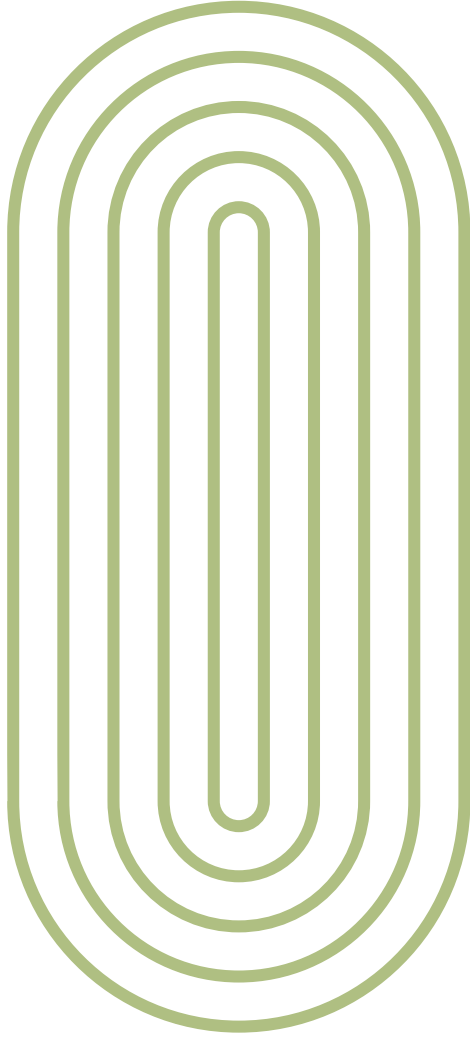


MUSEUM



TEA BAR DAY MENU



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GREEN TEA	9
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Whether you're a tea aficionado or simply someone that loves a peaceful cup of tea, we have something for everyone.

Offering an extensive selection of loose-leaf teas, each chosen and carefully road-tested by our team of tea experts. Our teas are individually brewed in a Gaiwan, and each serving is refreshed by our tea sommelier offering the equivalent to two small pots per person.



Each piece a work of art and a memory waiting to happen, created by our executive pastry chef and his most excellent team. If it wasn't for the camera in your phone, they'd be too good to eat.

TARTS

VANILLA SLICE

Vanilla / Salted Caramel
Butter

MERCEDES

Strawberries / Jasmine Pearl
Pistachio / White Chocolate

ELSA

Blueberries / Coconut
Kaffir Lime / White Chocolate

RUBY

Raspberries / Grapefruit
Cheesecake

PINOY

Kalamansi / Latik
Brown Butter / Sour Meringue

MARZINER

Bitter Almond Marzipan
Blackberry / Vanilla

DOMES

GREEN TEASE

Matcha / Pineapple
Biscuit

LAMYNGTON

Raspberry / Coconut
Dark Chocolate

NOISETTE

Hazelnut / Dark Chocolate

16

CHOCOLATE TEA CAKES

SCENTED BLACK TEA

Infused Black Tea Caramel
Caramelia Cream

JASMINE

Salted Caramel
Vanilla Jasmine Cream

HOJICHA

Hojicha Caramel
Bitter Chocolate Cream

BUTTONS

BLUE BUTTON

Blueberry / Szechuan Pepper

RED BUTTON

Raspberry / Rose

MELLOW YELLOW BUTTON

Bergamot / Cacao Nib

GOLDEN BUTTON

Mango / Pumpkin Seed

CHOCOLATE BONBONS

BOX OF NINE

Salted caramel / Blueberry & Vanilla
Hazelnut Praline / Toasted cinnamon
Kaffir lime / Sesame Nougat
Almond Caramel / Raspberry
Cardamon & Coconut

10

6.5

13

31

Yugen Tea Bar Afternoon Tea

Journey - with a flute of Champagne	119pp
Senses - with a flute of Sparkling wine	105 pp
Kids between 3 & 6 years old	45pp
Kids between 7 & 12 years old	55 pp
Served with a Soft drink	

Spring / Summer Menu

Savoury

Puffed forbidden rice, shaved wagyu & horseradish
 Parmesan Gougere, parmesan custard & chive
 Spring roll tart, bonito cream & salmon roe
 Century egg and cress on wholemeal
 Drunken chicken on white
 Sichuan cucumber on seeded

Sweets

Scones with homemade jam and clotted cream
 Petit choux, Kensington pride Mango & lime
 Enrobed wafer, chewy caramel & black tea
 Matcha and raspberry mousse
 Vanilla slice tartelette
 Honey and sesame layer cake
 Coconut and pineapple tartelette

Tea Selection

GREEN

JASMINE PEARL

“LONG ZHU”

Rose water / Summer Jasmine

Ripe Banana

BIRD’S SONG “KARIGANE”

Roasted Seaweed / Nutty

Green Note

ROASTED GREEN TEA

“HOJICHA”

Roasted Almond / Toffee / Biscuit

WHITE

WHITE PEONY “BAI MU DAN”

Fresh Bamboo / Dandelion Flower / Hay

NON-CAFFEINE

ROOIBOS

DRINKS

NV CHARLES COLLIN BRUT - CHAMPAGNE, FRANCE	29 / 175
NV SALATIN “TREVISO” EXTRA DRY PROSECCO - VENETO, ITALY	13 / 70
OOLONG NEGRONI (GUI FEI GIN, CAMPARI, DOLIN)	22
SAPPORO	10

SOFT DRINK

YUZU LEMONADE	6
APPLE JUICE	6
TEA SOMMELIER COLD BREW SELECTION	6
BABYTEANO	3.5

OOLONG

AMBER OOLONG “TSUI YU”

White Grape / Lilac / Light Asparagus

RARE ORCHID “QI LAN”

Baked Bean / Rose / Light Citrus

RED “BLACK”

ASSAM RESERVE

Floral / Vegetal / Sweet

Appropriate with Milk

SMOKE WHISKY BARREL

“WAKOCHA”

Smoke Paprika / Smoke Cherry Wood

DARK TEA

SIXTH PAVILLION “2017 LIU BAO”

Mineral / Damp Earth



YUGEN TEA FLIGHT

For the more inquisitive we offer guided tea tastings, each one a journey through terroir, history and flavour. Choose between a deep dive into Oolong or a voyage through Japan.

Explore the different flavour profiles of tea, brewed and introduced by our tea sommelier. Each tasting features 4 different varieties of tea and takes around 45 minutes.

JAPANESE TEA FLIGHT

Discover the complexity of Japanese tea comparing the flavour profiles of four different teas from three different origins - Shizuoka, Kagoshima, Uji.

Fukamushi Sencha
Asamushi Sencha
Hojicha
Matcha

52

OOLONG TEA FLIGHT

61

Oolong is a semi-oxidize leaf that offers an enormous range of flavours. Selected from four renowned areas of mainland China and Taiwan we will showcase the contrast in styles.

Tie Guan yin
Alishan
Da Hong Pao
Mi Lan Xiang



GREEN TEA

The first of all the teas, green tea was brewed and enjoyed some 1400 years ago. The very best green teas are generally picked in early spring. The fresh leaves are immediately exposed to high temperatures to curb the oxidation process which creates those nutty, spring vegetable flavour notes we know so well.

AUSTRALIA

AUSTRALIAN SENCHA “FIRST FLUSH” 9

Victoria
Rounded / Freshly Cut Grass
Butter Beans

CHINA

YUGEN “HUI MING” 12

Zheijiang
Grassy / Fruity / Bright

DRAGON WELL “LONG JING” 17

Zheijiang
Vegetal / Nutty / Light Toast

JASMINE PEARL “LONG ZHU” 11

Fujian
Rose water / Summer Jasmine
Ripe Banana

GEORGIA

GEORGIAN GREEN “TULIP GARDEN” 12

Svaneti
Mellow / Green / Gardenia

JAPAN

ORGANIC SENCHA “MIDORI NO DAICHI” 14

Kagoshima
Sea Lettuce / Zucchini / Olive Leaf

BIRD’S SONG “KARIGANE” 11

Kagoshima
Roasted Seaweed / Nutty
Green Note

ROASTED GREEN TEA “HOJICHA” 10

Kagoshima
Roasted Almond / Toffee / Biscuit

YELLOW BOAT “KIBUNE MATCHA” 12

Uji – Kyoto
Walnut / Soy Bean Paste / Avocado



WHITE TEA

Famed for its delicate aroma and floral flavour notes white tea is the least processed of all. Originating in Fujian China, the tea is harvested in early spring from the very first buds and leaves to awaken after the dormant winter.

CHINA

WHITE PEONY “BAI MU DAN” 12

Fujian

Fresh Bamboo / Dandelion Flower / Hay

WILD BUDS “NAN MEI” 10

Yunnan

Clementine / Sage / Elderflower

SILVER BROW “2014 SHOU MEI” 14

Fujian

Honey / Stew Raspberry / Cedar

BAMBOO WHITE “DOVE” 11

Yunnan

Dried Fig / Leatherwood Honey

Hibiscus

NEPAL

WHITE FOREST “MILAN KUMARI” 12

Ilam

Green Apple / Semi Sweet

Light Roasted Nut



OO LONG TEA

A complex tea for discerning drinkers, it's also quite complicated to produce. In fact, it takes years to master the process of controlled oxidation that can be ramped up from green oolong (about 25% oxidised to retain that those green vegetal notes) all the way to red oolong (85%) for a toasty, woody, fruity infusion.

TAIWAN

AMBER OOLONG “TSUI YU” 9

Chayi

White Grape / Lilac / Light Asparagus

GOLDEN LILY “JIN XUAN” 11

Nantou

Creamy / Floral / Vegetal

ROYAL CONSORT 17

“GUI FEI”

Nantou

Floral / Honey / Light Toast

NEW ZEALAND

AROMATIC ZEALONG 12

Waikota

Light Toast / Green / Jasmine

CHINA

IRON GODDESS “TIE GUAN YIN” 11

Fujian

Light Toast / Green / Jasmine

SCARLET ROBE “DAHONG PAO” 16

Fujian

Baked Bread / Sweet Cherry

Cinnamon

RARE ORCHID “QI LAN” 14

Fujian

Baked Bean / Rose / Light Citrus

HONEY ORCHID “MI LAN XIANG” 12

Guangdong

Honey / Apricot / Orchid



Created in Fujian, China during the Qing Dynasty (1644 to 1912) this is the most oxidised of all known teas. What does that get you? Well, it can vary. Chinese red teas are generally sweet and fruity, whereas Indian red teas are robust, malty, and astringent.

INDIA

GOLD TIPS 11

Assam

Malty / Cacao Nibs / Green Tomatoes

ASSAM RESERVE 9

Assam

Floral / Vegetal / Sweet

Appropriate with Milk

DARJEELING 1ST FLUSH 12

“GOOMTEE”

Darjeeling

Muscat / Hay / Aubergine Note

CHINA

GOLDEN EYE BROWS “JIN 15

JUN MEI”

Fujian

Lychee / Red Bean / Rosehip

JAPAN

SMOKE WHISKY BARREL 14

“WAKOCHA”

Shizuoka

Smoke Paprika / Smoke Cherry Wood

MALAWI

MALAWI MOUNTAIN MOTO 12

“SMOKE BLACK TEA”

Shire Highland

Smoke Pine Wood / Lightly Sweet

SRI LANKA

HARRINGTON ESTATE 8

Dimbula

Full body / Woody / Floral Aftertaste

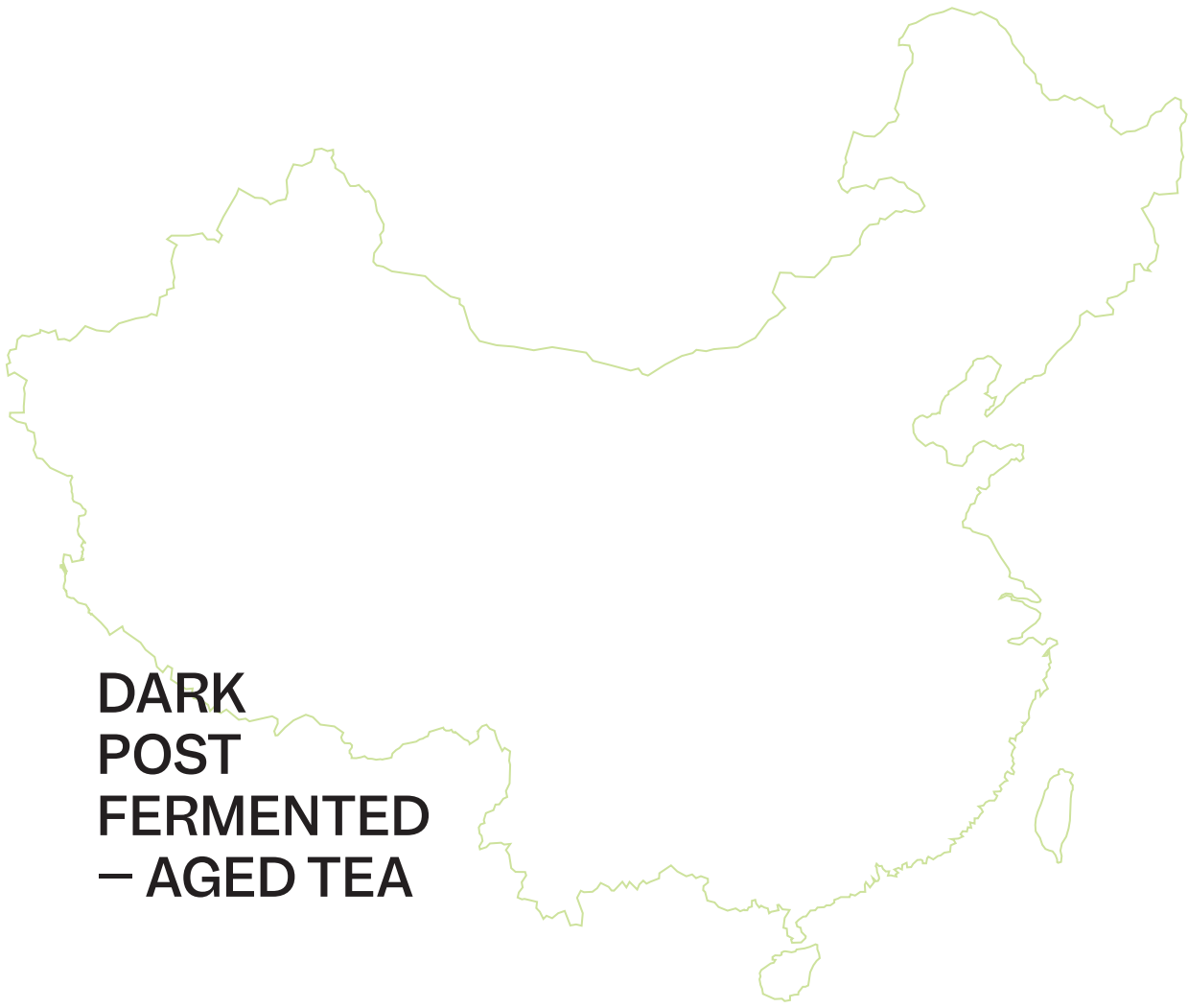
Appropriate with Milk

TAIWAN

FORMOSA RUBY “HONG YU” 15

Nantou

Fruity / Vegetal / Light Citrus



DARK POST FERMENTED – AGED TEA

The rich and nuanced flavours of this list are full of heady aromas and flavour notes that taste of a walk in the forest.

From invigorating early mornings when the dew is just kissing the leaves to bright spring days full of blossom or wet, cold winter afternoons our puer and dark tea selection is a mysterious and decadent journey

CHINA

**MR CHEN “1992 SHENG
PUER”** 110

Yunnan

Leather / Lichen

**GREAT ADVANTAGE “1998
SHENG PUER”** 78

Yunnan

Burned Wood / Camphor

**RED RHYTHM “2007 SHENG
PUER”** 16

Yunnan

Mineral / Fresh Grass

**INFINITE REGRESS “2014
SHENG PUER”** 20

Yunnan

Light Bitterness / Menthol

**FIRST JOY “2018 SHENG
PUER”** 14

Yunnan

Dry Hay / Wintergreen

COLA “2020 SHOU PUER” 10

Yunnan

Dark Fruit / Vanilla & Cacao

**ELEPHANT HILL “2007 SHOU
PUER”** 14

Yunnan

Shiitake Mushroom / Tree Sap

**SIXTH PAVILLION “2017 LIU
BAO”** 11

Guangxi

Mineral / Damp Earth

TAIWAN

**NINE TWO ONE “1999 AGED
BLACK TEA “** 14

Nantou

Roasted Nut / Ripe Plum

**TEA
BEVERAGES & DRINKS**



TEA BEVERAGES

TEA LATTE

MATCHA	6
HOJICHA	6

COLD BREW

TEA SOMMELIER’S SELECTION	7
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HOUSE KOMBUCHA

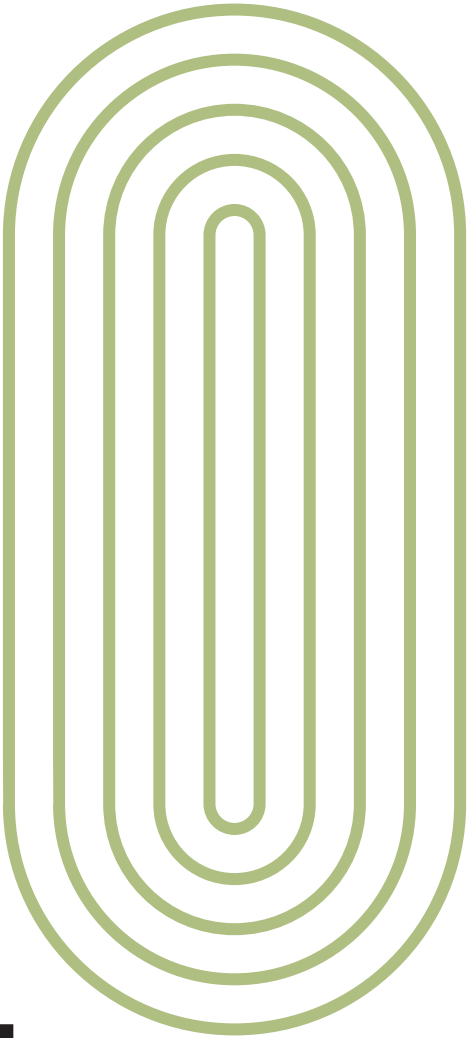
ASSAM RUBY	6
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NON-CAFFEINE

ROOIBOS	6
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DRINKS

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SAPPORO	10



TEA



BAR