

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

September 2019

Tou Chan

40 per person

for a minimum of 2 guests

蒸點心
圍蝦滑燒賣
珍珠玉杯餃
帝皇蟹水晶餃

烘烤/煎炸點心
黑椒鹿肉酥
黑松露醬春卷

Steamed dim sum

Prawn and chicken shui mai
Wild mushroom dumpling^{vg}
King crab dumpling

Fried and baked dim sum

Venison puff
Mushroom spring roll^{vg}

豉椒牛柳

choose one
Stir-fry rib eye beef
in black bean sauce

雪裡紅海鱸

Spicy steamed seabass
with pickled chilli

香酥鴨沙拉

Crispy duck salad

白菜苗

Baby pak choi^{vg}

茉莉香米飯

Steamed jasmine rice^{vg g}

Petit gâteau



Signature Menu

60 per person

for a minimum of 2 guests

蒸點心
帶子釀燒賣
黑菌三鮮餃
金瓜風車餃

烘烤/炸點心
黑椒鹿肉酥
芝麻鳳尾蝦多士
黑松露醬春卷

Steamed dim sum

Scallop shui mai
Seafood black truffle dumpling
Crystal dumpling wrap with pumpkin^{vg}

Fried and baked dim sum

Venison puff
Sesame prawn toast
Mushroom spring roll^{vg}

四川香酥鴨

Crispy aromatic duck

剝椒蒸圍蝦

Steamed chilli prawn

彩豆沙拉

Three bean salad^{vg}
with baby lotus root, enoki mushroom and seaweed

白菜苗

Baby pak choi^{vg}

茉莉香米飯

Steamed jasmine rice^{vg g}

Dessert

Supreme Menu

75 per person

for a minimum of 2 guests

蒸點心
水晶酒釀帶子餃
薑蔥龍蝦魚子餃
黑菌三鮮餃
珍珠玉杯餃

烘烤/煎炸點心
黑椒鹿肉酥
神戶牛酥角
芝麻鳳尾蝦多士

油烹麥片鮮魷

黑椒鹿肉炒甘藍

黑菌花腩骨

老乾媽雙鮮

白菜苗

茉莉香米飯

Steamed dim sum

Crystal spicy scallop dumpling
Lobster dumpling with Tobiko caviar
Seafood black truffle dumpling
Wild mushroom dumpling ^{vg}

Fried and baked dim sum

Venison puff
Wagyu beef puff
Sesame prawn toast

Fried chilli squid

choose one

Stir-fry venison with Brussels sprout
in black pepper sauce

Truffle pork belly rib

Stir-fry seafood with asparagus

Baby pak choi ^{vg}

Steamed jasmine rice ^{vg g}

Dessert



Vegan Menu

40 per person

蒸點心
珍珠玉杯餃
松露毛豆餃
金瓜風車餃

烘烤/炸點心
黑松露醬春卷
酥炸松露甜薯角

松露醬翠玉瓜炒雜菌

彩豆沙拉

辣脆豆腐

白菜苗

茉莉香米飯

Steamed dim sum

Wild mushroom dumpling ^{vg}
Edamame truffle dumpling ^{vg}
Crystal dumpling wrap with pumpkin ^{vg}

Fried and baked dim sum

Mushroom spring roll ^{vg}
Sweet potato truffle croquette ^{vg}

choose one

Stir-fry courgette and baby sweetcorn ^{vg}
with truffle, cloud ear and shimeji mushroom

Three bean salad ^{vg}

with baby lotus root, enoki mushroom and seaweed

Crispy spicy tofu ^{vg}

Baby pak choi ^{vg}

Steamed jasmine rice ^{vg g}

Petit gâteau

Dim sum steamed 蒸點類	帶子釀燒賣	Scallop shui mai ♦	GBP 10
	水晶酒釀帶子餃	Crystal spicy scallop dumpling	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
	圍蝦滑燒賣	Prawn and chicken shui mai	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
	紅油抄手	Spicy pork Szechuan wonton with peanut	6
	蠔皇叉燒包	Char siu bun	6
	香菇白菜包	Mushroom and napa cabbage bun ^{vg}	6
	麻辣蒸粉粿	Szechuan dumpling ^{vg}	6
	竹筍上素餃	Bamboo pith dumpling ^{vg}	6
	松露毛豆餃	Edamame truffle dumpling ^{vg}	8
	珍珠玉杯餃	Wild mushroom dumpling ^{vg}	6
	金瓜風車餃	Crystal dumpling wrap with pumpkin ^{vg} with pine nut	6
Cheung fun 腸粉類	腐皮蝦腸粉	Prawn and bean curd cheung fun ♦	10
	鮮蝦滑腸粉	Prawn cheung fun	8
	叉燒滑腸粉	Char siu cheung fun	8
	羊肚菌滑腸粉	Morel and turnip cheung fun ^{vg}	8

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	GBP 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
	酥炸松露甜薯角	Sweet potato truffle croquette ^{vg}	8
	黑松露醬春卷	Mushroom spring roll ^{vg} with black truffle	8
	香煎蘿蔔糕	Pan fried turnip cake with dried shrimp	8
Congee & Soup 粥及湯類	皮蛋瘦肉粥	Pork and preserved egg congee	10
	蟹肉竹笙灌湯餃	Supreme seafood dumpling soup	10
	素菜酸辣羹	Hot and sour soup with trumpet mushroom ^{vg}	8
Salad 涼拌, 溫拌菜	香酥鴨沙拉	Crispy duck salad	19
	彩豆沙拉	Three bean salad ^{vg} with baby lotus root, enoki mushroom and seaweed	14

Fish & Seafood 海鮮類	龍蝦冬粉煲	Lobster vermicelli pot	GBP 54
	雪裡紅海鱸	Spicy steamed seabass with pickled chilli	30
	豉椒龍利魚卷	Lemon sole with baby pak choi in black bean sauce	26
	剝椒蒸圍蝦	Steamed chilli prawn with chilli sauce	26
	宮保蝦球	Kung pao prawn with cashew nut	26
	老乾媽雙鮮	Stir-fry seafood with asparagus with chilli pepper sauce	23
Meat & Poultry 肉及家禽類	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
	黑椒鹿肉炒甘藍	Stir-fry venison with Brussels sprout in black pepper sauce	23
	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
	泰式雞	Thai style chicken with mango, papaya, onion, chilli and coriander	17
	菠蘿咕嚕肉	Classic sweet and sour pork	15

Tofu & Vegetable 豆腐及蔬菜類	火爆素燻鴨	Stir-fry soybean with cloud ear mushroom ^{vg}	GBP 14
	松露醬翠玉瓜炒雜菌	Stir-fry courgette and baby sweetcorn ^{vg} with truffle, cloud ear and shimeji mushroom	14
	菰菇菠菜豆腐	Homemade spinach tofu with shimeji mushroom with baby asparagus	13
	辣脆豆腐	Crispy spicy tofu ^{vg}	10
	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 ^v	9
	芋香黃金炒飯	Vegetarian fried rice ^{vg} with taro, pumpkin and spring onion	9
	茉莉香米飯	Steamed jasmine rice ^{vg g}	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
	家鄉菰菇炒拉麵	Hand pulled noodle with shimeji mushroom ^v	13

Dessert petits gateaux	Autumn leaves ^v g	GBP 9
	Tulakalum chocolate ganache, flourless chocolate sponge, cocoa crumble, Golden Monkey black tea cream, milk, dark chocolate leave. Recommended cocktail: Yau espresso martini Belvedere vodka, Baileys, Frangelico, Mozart dark and espresso coffee 14	
	Winter sun	9
	exotic fruit mouse, black sesame cream, banana toffee compote Recommended wine: Semillon Straw Wine, Vergelegen 2013 Stellenbosch, South Africa 14.5% glass 70ml 7.7 bottle 375ml 39	
	Praline brownie ^v	9
	almond praline milk chocolate mousse, crispy brownie, salted yuzu caramel Recommended wine: Tokaji Aszú '5 Puttonyos', Oremus 2008 Tokaj, Hungary 12.5% glass 70ml 18.3 bottle 500ml 115	
	Cherry delice ^{vg} g	9
	Tanori chocolate, red cherry, chocolate sponge Recommended cocktail: Lemonberry martini Ketel One Citroen vodka, raspberry, vanilla, lemon and cranberry 12.5	
	Mango lime mallow g	9
	mango mousse, vanilla caramel compote, coconut sponge, lime marshmallow, candied ginger, mango glaze Recommended wine: Tokaji Aszú '5 Puttonyos', Oremus 2008 Tokaj, Hungary 12.5% glass 70ml 18.3 bottle 500ml 115	
	Coco baba ^v	9
	coconut rum soaked baba, kalamansi curd, Szechuan infused pineapple Recommended wine: Semillon Straw Wine, Vergelegen 2013 Stellenbosch, South Africa 14.5% glass 70ml 7.7 bottle 375ml 39	

	<p>Plum and sake</p> <p>speculoos biscuit, plum compote, sake jelly, crème fraîche mousse, nut, candied orange, plum gel, feuillentine crunch</p> <p>Recommended wine: Moscato d'Asti, Vajra 2017 Piedmont, Italy 5.5% glass 125ml 10.6 bottle 750ml 29</p>	<p>GBP 9</p>
	<p>Zisè flower</p> <p>violet cheesecake, strawberry compote, almond paste, almond crumble, strawberry, 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>
<p>Dessert dim sum sweet</p>	<p>Sesame egg yolk custard ball [▽]</p> <p>鹹蛋流沙煎堆</p>	<p>8</p>
<p>Dessert</p>	<p>Seasonal fruit selection [▽]</p>	<p>8</p>
	<p>Selection of ice cream and sorbet [▽]</p> <p>Recommended grappa: Grappa di Brunello Tuscany, Italy 44% glass 50ml 11</p>	<p>9</p>
	<p>Selection of chocolate [▽]</p> <p>Recommended liqueur: Mr Black coffee liqueur Australia 25% glass 50ml 8</p>	<p>4</p>
	<p>Selection of macaron [▽]</p> <p>Recommended wine: Moscato d'Asti, Vajra 2017 Piedmont, Italy 5.5% glass 125ml 10.6 bottle 750ml 29</p>	<p>2.5</p>

