Yauatcha Vegetarian Signature Menu £50 per guest

served for a minimum of 2 guests

素菜酸辣羹 Hot and sour soup with trumpet mushroom V

唐茶苑素炸點拼盤 Yauatcha fried vegetarian platter
sweet potato mei-si roll, sweetcorn taro croquette, vegetable sticky puff

珍珠玉杯饺 Wild mushroom dumpling

雪菜毛豆蒸饺子 Mustard green and edamame dumpling

琥珀核桃彩果沙律 Exotic walnut salad v

馬來四大天皇 Spicy aubergine, sato bean, okra and french bean

with peanut

芥蘭菜 Gai lan

with oyster sauce, garlic, ginger, or plain

芋香黃金炒飯 Vegetarian fried rice

with taro, pumpkin and spring onion

Dessert

Selection of dessert

Yauatcha Signature Dim Sum Menu £50 per guest

served for a minimum of 2 guests

涼拌生拆蟹肉 Blue swimmer crab salad

with peanut and sesame dressing

黑椒鹿肉酥 Venison puff

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京川灼餃子 Poached Peking chicken dumpling

筍尖鮮蝦餃 Har gau

豬肉蝦燒賣 Pork and prawn shui mai

蟹肉竹笙灌湯餃 Seafood dumpling soup

三菇滑腸粉 Three style mushroom cheung fun

四川香酥鴨 Crispy aromatic duck ¼

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油烹麥片鮮魷 Fried chilli squid

with oatmeal and curry leaf

中国蔬菜 Chinese vegetable

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Dessert

Selection of dessert

Yauatcha Signature menu £60 per guest

served for a minimum of 4 guests

香酥炸鴨卷 Crispy duck roll

唐茶苑燒賣拼盤 Yauatcha shui mai platter

scallop shui mai prawn shui mai chicken shu mai

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茶香燻排骨 Jasmine tea smoked ribs

酥薑蒸龍鯏魚 Steamed Dover sole

with shiitake and soya

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自菜苗 Baby pak choi

宮保雞丁 Kung pao chicken

with cashew nut

川味海鮮豆腐煲 Szechuan seafood and tofu claypot

豆角蛋炒飯 Egg fried rice with long bean

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Dessert

Selection of dessert

Fine Wine Flight £35

Taittinger Nocturne Sec NV

Champagne, France, 12% 125ml

Chablis 'La Jouchère', Domaine

Laroche 2011

Burgundy, France, 12.5%

125ml

Pinot Noir, Astrolabe 2010

Marlborough, New Zealand, 14%

125ml

Wine Flight £20

Viognier, Yauatcha 2011

Worcester, South Africa, 13.5% 100ml

Mountain Sun Rosé, Semeli 2012

Peloponnese, Greece, 13% 100ml

Syrah Réserve, Bonfils 2011

Languedoc, France, 13% 100ml

Late Bottled Vintage, Quinta de la

Rosa 2005

Douro, Portugal, 20%

50ml