

唐茶苑 YAUATCHA

A la carte

Blue Tea

青茶

Taiwan

臺灣

- 高山佛手 **High Mountain Fo Shou**
Fo Shan Mountain, Chiayi, Taipei, Taiwan
£8.00 per pot £15.20 40g loose leaf
- 木珊鐵觀音 **Mu Shan Tie Kuan Yin**
Mucha, Taipei, Taiwan
£8.00 per pot £26.80 40g loose leaf
- 文山包種 **Wen Shan Bao Zhong**
Pinlin, Taiwan
£6.80 per pot £8.80 40g loose leaf
- 白毫烏龍 (東方美人) **Oriental Beauty**
Omei Nantou, Taiwan
£5.00 per pot £8.80 40g loose leaf
- 肉桂 **Rou Gui**
Taipei, Taiwan
£3.50 per pot £6.80 40g loose leaf
- 黃金桂 **Huang Jin Gui**
Taipei, Taiwan
£5.50 per pot ££6.80 40g loose leaf

Fujian

福建

- 單欉宋種 **Dan Cong, Sung Zhong**
Guangdong, China
£18.00 per pot £58.80 40g loose leaf
- 武夷岩山-肉桂茶王 **Wuyi Yan, Rou Cha Wang**
Mount Wuyi, Fujian, China
£6.50 per pot £31.20 40g loose leaf
- 武夷岩山 - 水仙 **Wuyi Yan, Shui Xian**
Mount Wuyi, Fujian, China
£4.00 per pot £11.20 40g loose leaf
- 單欉 - 水仙 **Dan Cong, Shui Xian**
Guangdong, China
£6.50 per pot £19.60 40g loose leaf

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Prices include VAT at the current rate

A discretionary service charge of 12.5% will be added to your bill

Black Tea

紅茶

滇紅

Yunnan

雲南

Tian Hong

£4.50 per pot £7.20 40g loose leaf

Green Tea

綠茶

台北三峽綠茶

Taiwan

臺灣

Taipei San Xia Green Tea

£4.20 per pot £6.80 40g loose leaf

三峽龍井綠茶

Dragon's Well Green Tea

£4.20 per pot £6.80 40g loose leaf

Dark Tea

黑茶

普洱芽尖

Yunnan

雲南

Puer Ya Jian

£4.00 per pot £5.60 40g loose leaf

Flower Tea

花茶

茉莉香片

Taiwan

臺灣

Jasmine Green Tea

£3.80 per pot £5.20 40g loose leaf

蘭花包種茶

Orchid Pao Chung Cha

£4.30 per pot £5.60 40g loose leaf

White Tea

白茶

銀針白毫 (政和)

Silver Needle

Fujian, China

£7.40 per pot £13.60 40g loose leaf

Dim Sum
Steamed
蒸點

帶子釀燒賣	Scallop shui mai £7.50
蟹肉釀燒賣	Blue swimmer crab shui mai with pork £7.90
圍蝦滑燒賣	Prawn shui mai with chicken £7.50
豬肉蝦燒賣	Pork and prawn shui mai £5.50
素上海蒸鍋貼	Steamed vegetable dumpling √ £3.80
筍尖鮮蝦餃	Har gau £5.00
鮮蝦韭菜餃	Chinese chive and prawn dumpling £5.50
蠔皇叉燒包	Char sui bun £3.80
帝皇蟹水晶餃	King crab dumpling £11.90
薑蔥龍蝦魚子餃	Lobster dumpling with tobiko caviar with ginger and shallot £13.80
豉汁蒸菠菜球	Spinach ball with prawn and cuttlefish in black bean sauce £4.80
鮮蝦翠玉瓜餃	Prawn, cuttlefish and zucchini dumpling £5.50
籠仔蒸牛肉	Beef shui mai £4.80
荷葉珍珠雞	Sticky rice in lotus leaf with chicken and dried shrimp £4.80
潮式蒸素粉果	Chiu chow vegetarian dumpling √ with peanut £4.20
金瓜風車餃	Crystal dumpling wrap √ with pine nut £4.50

帝皇蟹小籠包	King crab Shanghai siew long bun with pork £6.50
京川灼餃子	Poached Peking chicken dumpling £4.20
紅油抄手	Spicy pork Szechuan wonton with peanut £4.40
豉汁鱸魚紮	Seabass in black bean sauce £8.80
豉汁蒸鳳爪	Chicken feet in chilli black bean sauce £3.80

Cheung fun

腐皮蝦腸粉	Prawn and beancurd cheung fun £6.80
叉燒滑腸粉	Char sui cheung fun £5.60
鮮蝦滑腸粉	Prawn cheung fun £5.90
金菇肥牛腸粉	Striploin beef and enoki mushroom cheung fun £10.80
三菇滑腸粉	Three style mushroom cheung fun [†] £7.00

Dim Sum Baked / Grilled / Pan fried

烘烤, 煎點類

上海煎鍋貼	Chicken Shanghai dumpling £4.50
素上海煎鍋貼	Vegetable Shanghai dumpling [†] £3.80
黑椒鹿肉酥	Venison puff £4.50
香煎蘿蔔糕	Pan-fried turnip cake £5.50
茶香燻排骨	Jasmine tea smoked ribs £11.90
金網煎餃子	Pan-fried chicken dumpling £4.80

Dim Sum
Fried
炸點類

米通香芒卷	Rice paper prawn and mango roll £6.80
黑椒火鴨金瓜酥	Roasted duck pumpkin puff with pine nut £5.50
鬆脆蔥油餅	Spring onion puff with dried shrimp £4.00
香酥炸鴨卷	Crispy duck roll £6.80
芝麻鳳尾蝦多士	Sesame prawn toast £7.50
荔茸雞芋盒	Chicken and prawn taro croquette £5.20
炸芝麻流沙湯丸	Deep-fried sesame ball £3.80
金絲海鮮鳳尾蝦	Prawn and cuttlefish mei-si roll £7.80
干絲美人腿	Sweet potato mushroom mei-si roll ^v £6.50
粟米荔芋角	Sweetcorn taro croquette ^v £5.20
羅漢咸水角	Vegetable sticky puff ^v with peanut £5.50
避風塘軟殼蟹	Spicy soft shell crab £12.80
蓮藕墨魚夾	Cuttlefish cake with lotus root £5.50
油烹麥片鮮魷	Fried chilli squid with oatmeal and curry leaf £10.50

Congee

皮蛋瘦肉粥	Pork and preserved egg congee £6.50
滑蛋雞絲粥	Salted chicken and egg congee £6.50
蓮藕鱸魚粥	Seabass and lotus root congee £7.50
上素蓮子粥	Lotus seed congee ^v £6.50

Soup

蟹肉竹笙灌湯餃	Seafood dumpling in supreme stock £6.50
雞絲酸辣羹	Hot and sour soup with shredded chicken £6.50
雞茸粟米羹	Chicken sweetcorn soup £6.50
韭黃海鮮羹	Seafood soup with fungus £6.50
素菜酸辣羹	Hot and sour soup with trumpet mushroom ^v £6.50

Salad

涼拌, 溫拌菜

涼拌生拆蟹肉

Blue swimmer crab salad
with peanut and sesame dressing
£9.80

香酥鴨沙拉

Crispy duck salad
£16.50

蓮藕百合素沙律

Mixed cress salad v
with lotus root and lily bulb
£13.80

Fish

魚類

酥薑蒸龍躉魚

Dover sole with shiitake and soya
£27.00

紅燒豆醬布里爾

Braised Brill in clay pot
£27.00

古法桂花煎炸鱸魚

Traditional style fried seabass
with osmanthus sauce
£24.00

剝椒菜脯蒸比目魚

Steamed halibut
with home made chilli and salted radish
£28.80

Seafood

海鮮類

剝椒蒸圍蝦

Steamed wild prawn
with home made chilli sauce
£24.80

滑炒蓮香帶子

Stir-fry scallop with lotus root
£18.00

川味海鮮豆腐煲

Szechuan seafood and tofu claypot
with peanut
£19.80

豉汁粉絲蒸基圍蝦

Steamed prawn with mung bean vermicelli
in black bean sauce
£25.80

極品蘆筍炒蝦球

Stir-fry prawn with asparagus
£20.80

Meat & Poultry

豉椒牛柳	Stir-fry rib eye beef in black bean sauce £17.80
鬼馬牛肉	Stir-fry striploin beef with deep-fried dough in oyster sauce £16.80
四川炒回鍋肉	Stir-fry double cooked Berkshire pork belly in chilli sauce £9.80
菠蘿咕嚕肉	Classic sweet and sour Berkshire pork £10.80
四川香酥鴨	Crispy aromatic duck £16.00 quarter / £29.00 half
黑椒松子七彩爆鴨絲	Sautéed duck breast with pine nut and black pepper sauce £15.80
宮保雞丁	Kung pao chicken with cashew nut £14.80
香脆西檸雞	Baked chicken fillet in lemon sauce £13.80
黑椒焗燒羊肉	Braised Somerset lamb with black pepper sauce £18.50
鐵木真鹿肉	Mongolian style venison with butter and black pepper sauce £22.80

Tofu
豆腐類

菜脯蝦米炸自製豆腐

Fried home made tofu
with salted radish and dried shrimp
£11.80

油烹椒鹽豆腐

Salt and pepper tofu ✓
£10.10

Vegetable
蔬菜類

馬來四大天皇

Spicy aubergine, sato bean, okra and french bean
with peanut
£12.80

白菜苗

Baby pak choi
with oyster sauce, garlic, ginger, or plain
£9.00

芥蘭菜

Gai lan
with oyster sauce, garlic, ginger, or plain
£9.00

鹹魚白菜苗

Baby pak choi with salted fish
£10.30

鹹魚芥蘭

Gai lan with salted fish
£10.30

酥薑豆豆炒沙葛

Stir-fry sugar snap, mange tout and edamame ✓
with yam bean
£8.80

南乳溫公齋煲

Fermented red beancurd vegetarian claypot ✓
£12.80

Rice
飯

豆角蛋炒飯

Egg fried rice with long bean

£7.50

乾貝蛋白露筍炒飯

Egg white fried rice

with dried scallop and asparagus

£8.90

芋香黃金炒飯

Vegetarian fried rice[✓]

with taro, pumpkin and spring onion

£7.80

Noodle
麵類

馬式炒貴刁

Stir-fry Penang kwetio noodle

with prawn, scallop and peanut

£12.30

家鄉菘菇炒拉麵

Hand pulled noodle with shimeji mushroom[✓]

£9.80

星洲炒米粉

Singapore stir-fry vermicelli

with prawn and squid

£9.80

乾炒牛肉河粉

Stir-fry beef ho fun

£11.80

黑椒炒齋烏冬

Stir-fry udon noodle[✓]

in black pepper sauce

£8.80

Desserts

Coconut charlotte

white chocolate, mint, basil, coconut, mango

£8.00

Recommended wine: Voudomato, Hatzidakis 2008

Santorini, Greece 11%

£16.00 70ml

Raspberry delice

raspberry chocolate, biscuit spheres

£8.00

Recommended cocktail: Lady Penelope

Stoli Razberi, Cariel vanilla vodka, strawberry, raspberry, blackberry, cream and milk

£9.50

Milk chocolate praline

hazlenut ganache, Jivara milk chocolate, caramel

£8.00

Recommended wine: Moscatel Soleado 'Colosia', Gutierrez Colosia NV

Jerez, Spain 16.5%

£7.00 70ml

Mandarin tart

mandarin, orange, confit, meringue

£8.00

Recommended wine: Straw Wine, de Trafford 2009

Stellenbosch, South Africa 15%

£14.40 70ml

Chocolate coffee

milk chocolate, coffee-anise, caramel

£8.00

Recommended liqueur: Mozart White Chocolate Liqueur

Salzburg, Austria, 15%

£8.00 50ml

Pumpkin gingerbread

roasted pumpkin, orange, clove, apple

£8.00

Recommended wine: Tokaji 'Magita Cuvée', Bérés Winery 2008

Tokaj, Hungary 12%

£6.30 70ml

Cassis chocolate

chocolate cassis, vanilla, violet

£8.00

Recommended wine: Renaissance Blanc, Domaine Rotier 2008

Gaillac, France 13.5%

£8.90 70ml

Pagoda

spiced caramel, toasted hazelnuts, chocolate, pear

£8.00

Recommended liqueur: Chase Rhubarb Liqueur

Hereford, England 20%

£8.00 50ml

Fruit platter

£13.50

Recommended sake: Hana Hato Kijoshu

Hiroshima, Japan 16.8%

£11.80 70ml

Selection of ice cream and sorbet

£8.00

Recommended liqueur: Edmond Briottet Rose Liqueur

France 18%

£8.00 50ml

Selection of chocolates

£3.00

Recommended liqueur: Fair Café Liqueur

France 22%

£9.00 50ml

Selection of macaroons

£1.50 each

Recommended wine: Moscato d'Asti, Paolo Saracco 2010

Piemonte, Italy 6%

£9.30 125ml

£26.00 375ml

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