



TEAHOUSE

Seafood Origin: (A) Australian, (I) Imported, (M) Mixed

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

FOOD MENU

SNACKS

Fresh Oysters Tossed in Red Chilli Oil (2 Pieces) (A)	14
Cold Cucumber with Garlic Vinaigrette	17
Golden Prawn Toast with Mayo and Flying Fish Roe (2 Pieces) (M)	15
Fried Vegetarian Spring Rolls (2 Pieces)	15
Fried Pork Spring Rolls (2 Pieces)	17
Pan Fried Bell Peppers Stuffed with Fish Paste (2 Pieces) (A)	17
Steamed Shrimp and Chives Dumplings (3 Pieces) (I)	20
Scallop & Shrimp Siu Mai (2 Pieces) (M)	15
Crystal Mushroom Dumplings with Black Truffle Sauce (3 Pieces)	22
Prawn Wontons Tossed in Red Chilli Oil (3 Pieces) (I)	16
Golden Lychee Prawn Delight with Duck Liver Parfait (3 Pieces) (I)	24
Fried XO Sauce Prawn Buns (2 Pieces) (I)	17
Baked Honey Glazed BBQ Pork Puffs (2 Pieces)	14
Supreme Abalone Chicken Pies (1 Piece) (I)	15
Honey Glazed Barbecued Pork	24
Crispy Roast Pork Belly with Hoisin Sauce and Mustard Sauce	26
Hong Kong Style Curry Fish Balls (5 Pieces) (I)	14

DESSERT

Black Sesame Glutinous Rice Balls with Peanut Sprinkles (4 Pieces)	17
Seasonal Fruits Pancake – Seasonal Fruits, Whipped Cream (1 Piece)	9
Mango Sago – Mango, Coconut Cream, Sago Tapioca Pearls	14
Puff Pastry Egg Tart (1 Piece)	7