



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 \$13.80 ea

Fresh Oysters Tossed in Red Chilli Oil (2 Pieces) (A)

Cold Cucumber with Garlic Vinaigrette

Golden Prawn Toast with Mayo and Flying Fish
Roe (2 Pieces) (M)

Fried Vegetarian Spring Rolls (2 Pieces)

Fried Pork Spring Rolls (2 Pieces)

Pan Fried Bell Peppers Stuffed with Fish Paste
(2 Pieces) (A)

Steamed Shrimp and Chives Dumplings (3 Pieces) (I)

Scallop & Shrimp Siu Mai (2 Pieces) (M)

Mixed Mushroom Dumplings (3 Pieces)

Prawn Wontons Tossed in Red Chilli Oil (3 Pieces) (I)

Fried XO Sauce Prawn Buns (2 Pieces) (I)

Baked Honey Glazed BBQ Pork Puffs (2 Pieces)

Supreme Abalone Chicken Pies (1 Piece) (I)

Barbecued Pork Marinated with Shaoxing Wine
and Five-Spice

Crispy Roast Pork Belly with Hoisin Sauce
and Mustard Sauce

Hong Kong Style Curry Fish Balls (5 Pieces) (I)

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DESSERT

Black Sesame Glutinous Rice Balls with Peanut Sprinkles (4 Pieces)	13.80
Seasonal Fruits Pancake – Seasonal Fruits, Whipped Cream (1 Piece)	8
Mango Sago – Mango, Coconut Cream, Sago Tapioca Pearls	8
Puff Pastry Egg Tart (1 Piece)	7