



TEAHOUSE

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.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

C O L D D I S H

Fresh Oysters, Salmon Roe, Cucumber Chardonnay Vinegar (Serves 3)	25
Bush Tomato, Mountain Pepper Seared Yellowfin Tuna, “Tong-Kui” Cream, Crisp Sago	38
Classic Hainanese Chicken Roulade, Ginger & Garlic Chilli Sauce	28
“Lao Gan Ma” Tuna Tartare, Anchovy Poached In Spring Onion Oil, Crostini	35

H O T

Dim Sum In 3: Butterfly Pea Flower Dumpling, Lemon Myrtle Scallop, Spinach & Mushroom Dumpling	24
Crispy Dumpling “Lobster Har Gao”, Homemade Premium XO Crumb	28
“Xiao Long Bao” Pork & Crab Dumpling, Chinkiang Vinegar Caviar	22
Osmanthus Honey, Szechuan “Blackmore” Wagyu Beef, Crispy “Kai Lan”	38
“Peking Duck” Confit, Hoisin Caviar, Compress Apple Infused Cucumber, Freeze Dried Mandarin	29
Hibachi Grilled Squid Stuffed Glutinous Rice, Dried Shrimp, Mushroom, Prosciutto Ham, Conpoy, Homemade Char Siu Glaze	30

DESSERT

Chilled Chrysanthemum & Osmanthus Pudding	22
Yoghurt Marshmallow Mousse, Yuzu Curd & Coconut Snow	22
“White Rabbit” Candy White Chocolate Mousse, Cassis Cremeux, Blueberry Compote, Gluten Free Sable	22
Jade – Pistachio, Yuzu & Strawberry – Pistachio Mousse, Yuzu Crème, Strawberry Gel & Crisp	22
Seasonal Fresh Fruit Platter	18