

# TEA-INSPIRED FOOD MENU

## EGG DISHES (free range egg):

Omelette filled w mushrooms, tomato, cheese & spinach served w sour dough toast (gf-without toast) 90

TRY

Croissant & Scramble Eggs w saute mushroom & spinach 90

TRY Sundown Mesquite Herbal Infusions

Taiwanese Dan Bing stuffed w mushrooms served w salad 90

TRY

## NOODLE DISHES:

Vermicelli served w seasonal stir fry veg & mushrooms sauted in fragrant chilli oil topped w crispy tofu (vg & gf) 90

TRY

Taiwanese-style Ramen Soup w season veg & tofu (vg) 90

TRY

## RICE DISHES:

Fragrant Red Lentils w BBQ tofu & basmati rice (vg & gf) 90

TRY

Japanese Tofu Aubergine Teriyaki w sushi rice (vg & gf) 90

TRY

Bibimbap Korean-style Bowl resonate w tofu, veggies, kimchi, wakami, cloud ear mushrooms & sunny egg arranged on top of sushi rice (vg-without egg & gf) 90

TRY

Gluten-free Spring Wrap Filled w peppers, dou-gan, kale, carrots & sushi rice served w beetroot & kelp salad (vg & gf) 90

TRY



## LOW CARB DISHES:

County-style Breakfast <sup>w</sup> scramble tofu, crispy tempeh, saute mushrooms, spinach, grilled tomato, kimchi, hummus & sour dough toast (gf-without toast & vg) **90**

[TRY](#)

Soup of The Day served <sup>w</sup> sourdough (gf-without toast & vg) **90**

[TRY](#)

Ratatouille <sup>w</sup> roasted aubergine zucchini & red peppers stewed in a tomato & herb sauce <sup>w</sup> roti (gf-without roti, salad instead & vg) **90**  
gf-without toast

**SARMIES** (served on sour dough or brown bread):

Toasted Sammie layered <sup>w</sup> lettuce, basil pesto, saute mushrooms & peppers (vg) **90**

[TRY](#)

Toasted cheese & Tomato Sarmie served on sour dough or brown bread

Extras: Cheese  
Tofu  
Tomato  
Teriyaki  
Chilli oil  
BBQ sauce  
Mushrooms

Avo when available **90** [TRY Vanilla Coco Rose Honeybush](#)

Please be so kind to indicate  
your allergies to your waiters,  
including peanut & others



# DIM SUM EXPERIENCE


Mini Dim Sum Combo, Pan-fried Bao, Potstickers & Gluten-free dumpling (vg) 95

Pan-fried Bao <sup>w</sup> veggies (vg) 90

Potstickers  
<sup>w</sup> veggies (vg) 90

Gluten-free Dim Sum Ensemble of Edamame, Pak Choi, Daikon & Turmeric Dumplings & Seaweed Sticky Rice served <sup>w</sup> gluten-free sauce (vg, gf) 160

WOW Combo, an experience of all worlds of Dim Sum: BBQ Cha-Shao Bao, Potstickers, Shao Mai, Gluten-free Dumpling, fried crispy Wonton & Spring Roll (vg) 150

Full-house Experience Platter, Veggie Bao, BBQ Cha-Shao Bao, Potstickers, Crystal Pyramid, Golden Turmeric, Daikon & Pak Choi Dumplings, Shao Mai, Spring Roll, Seaweed Sticky Rice, Wonton & Sesame  Balls (vg) 330

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Check the Board for Desserts

vg: Vegan

gf: Gluten-free

