

TEA-INSPIRED FOOD MENU

Please be so kind to indicate your allergies to your waiters, including Peanut & Others
gf: gluten-free vg: vegan



EGG DISHES (free range egg):

- **Omelette** filled w mushrooms, tomato, cheese & spinach served w sourdough toast (gf without toast) **110**

Tea Recommendation: **Apricot Black Tea**

- **Scrambled Egg Croissant** w sautéed mushroom & spinach **105**

Tea Recommendation: **Spicy Moringa Herbal Infusion**

- **Taiwanese Dan Bing** stuffed w mushrooms served w seasonal salad **115**

Tea Recommendation: **Buckwheat Black Tea**

NOODLE DISHES:

- **Vermicelli** w stir-fried seasonal veg & chili oil sautéed mushrooms topped w crispy tofu (vg & gf) **130**

Tea Recommendation: **Milky Jin Shuan Oolong**

- **Taiwanese-Style Ramen Soup** w veg & tofu (vg) **130**

Tea Recommendation: **Creamy Echinacea Herbal Infusion**

LOW CARB DISHES:

- **Country-Style Breakfast** w scrambled tofu, crispy tempeh, sautéed mushrooms & spinach, grilled tomato, kimchi, homemade hummus & sourdough toast (vg & gf without toast) **125**

Tea Recommendation: **Blood Orange Honeybush**

- **Ratatouille** w roasted aubergine, zucchini & red peppers stewed in a tomato & herb sauce served w roti (vg & gf with salad instead of roti) **130**

Tea Recommendation: **Celebration Artistic Show Flower Tea**

- **Soup of The Day** served w sourdough toast 110
(vg & gf without toast)
Tea Recommendation: **Lemon Ginger Pandan Rooibos**

SARMIES (served on sourdough or brown bread):

- **Toasted Sarmie** layered w basil pesto, lettuce, dou gan, tomato, cucumber, sautéed peppers & mushrooms (vg) 110
Tea Recommendation: **Spring Rain Black Tea**

RICE DISHES:

- **Fragrant Red Lentils** topped w pan-fried BBQ tofu & basmati rice (vg & gf) 135
Tea Recommendation: **Sweet Samba Herbal Infusion**
- **Japanese-Style Teriyaki Tofu Aubergine** served w sushi rice (vg & gf) 130
Tea Recommendation: **Sakura Pomegranate Green Tea**
- **Bibimbap Korean-Style Bowl** w sushi rice, tofu, veggies, kimchi, wakami, cloud ear mushrooms & topped w sunny side egg (vg without egg, gf) 145
Tea Recommendation: **Blue Abyss Fruit Infusion**
- **Kimchi Stir-Fried Rice** w sunny side egg & stir-fried seasonal veggies (vg with tofu, gf) 130
Tea Recommendation: **Sun Moon Lake Black Tea**
- **Gluten-Free Rice Paper Wrap** filled w peppers, dou-gan, kale, carrots & sushi rice served w beetroot & kelp salad (vg & gf) 135
Tea Recommendation: **Jasmine Peach Oolong**
- **Seaweed Sticky Rice** complimented w seasonal veggie & homemade tomato sauce (vg & gf) 120
Tea Recommendation: **Red Jade Oolong**

DIM SUM EXPERIENCE (VEGAN)

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- **Mini Dim Sum Combo:** Pan-fried Veggie Bao, Potstickers & Crystal Dumpling w stir-fried veggies 120
- **Bao-th Please:** Veggie Bao duo alongside stir-fried veggies 120
- **Potsticker Gala:** Potstickers w stir-fried veggies 120
- **Crystal Dumpling Platter:** Seaweed Sticky Rice Stick, Edamame, Pak Choi, Daikon & Turmeric Dumplings served w a special sauce (gf) 195
- **Wonton Remix:** Wontons mixed w sauteed mushrooms & creamy green pesto 140
- **Crispy Savoury Sesame Pancake:** Taiwanese-style Flaky and Crispy pancake 80
- **Potsticker Set:** 10 pieces of pan-fried Potstickers 130
- **WOW Combo:** Smoky BBQ Bao, Potstickers, Savoury Sesame Pancake, Crystal Dumpling, Crispy Wonton & Spring Roll 195
- **Full-House Experience Platter:** Veggie Bao & Smoky BBQ Bao, Potstickers, Edamame, Daikon, Turmeric & Pak Choi Dumplings, Shao Mai, Spring Roll, Seaweed Rice Stick, Crispy Wonton & Sesame Mochi Balls 390

Extras (each):		
Veggie/ Smokey Bao 50	Potsticker 15	Shao Mai 45
Crystal Dumpling 45	Spring Roll 30	Sesame Mochi Ball 30
Seaweed Sticky Rice 40	Wonton 20	Extra Sauce 10

