唐茶苑 YAUATCHA

Prices include VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.

v - vegetarian
vg - vegan
g - made with ingredients not containing gluten
♣ - signature dish

Scan QR code for more information and calories.

The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.

Autumn / Winter 2026

We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages.

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross contamination, there is a risk that allergen ingredients may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

London . Bengaluru . Kolkata . Mumbai . Riyadh

唐茶苑 YAUATCHA

Festive Lunch Menu

59 per person

Signature Serve

Two Sips Caviar Martini 9
Grey Goose vodka, Noilly Prat Dry vermouth,
a spoonful Oscietra caviar

Cocktails

Yuzu Highball 18
Grey Goose Altius vodka, Akashi-Tai Ginjo Yuzushu sake, Dragon Well Chinese tea cordial, orange cream bitters, Saicho Osmanuthus Sparkling tea.

Gingerbread Old Fashioned 15
Wild Turkey 101 bourbon, Hennessy V.S.O.P,
Beesou Honey aperitif, gingerbread, aromatic bitters

Winter Paloma 16
Volcan Blanco tequila, Everleaf Mountain, Pentire Coastal,
Four Spice, lime, Double Dutch Ginger Ale

Pomelle Spritz 15
Pomelle Aperitif, Everleaf Mountain, yuzu, kumquat,
Imperial Earl Grey tea, Double Dutch soda water

Pentire Paloma (alcohol-free) 14
Pentire Seaward, Za'atar Spice, grapefruit, agave, Saicho Osmanthus sparkling tea

Add-ons

Sommelier's Selection by the glass

2014 Barons de Rothschild, Rare Vintage Blanc de Blancs 12% 32
Champagne, France

2018 Dom Pérignon Brut 12.5% 45
Champagne, France

In partnership with POMELLE POMELO + ELDERFLOWER Apéritif

Drinks
饮品

Includes a welcome glass of
NV Billecart-Salmon
Le Reserve Extra Brut 12% (125ml)

2018 Dom Perignon Brut 12.5% (125ml) +20

Dim Sum
蒸点

笋尖鲜虾饺 Har gau
prawn, bamboo shoot

带子酿烧卖 Scallop shui mai
prawn, tobiko caviar

菠菜豆腐饺 Spinach & tofu dumpling vg
tofu puff, king oyster mushroom

黑椒鹿肉酥 Venison puff
black pepper

Starter
小吃

笋尖鲜虾饺 Crispy duck salad
pomegranate, pomelo, cress

Main
主菜

咕噜虾球 Sweet and sour prawn
pineapple, bell pepper, tomato

宫保鸡丁 Kung pao chicken
cashew nut, dried chilli

Sides
主菜

时令蔬菜 Seasonal vegetables
garlic

茉莉香米饭 Steamed jasmine rice vg/g

Add-ons
加配

葱花蛋炒饭 Egg fried rice with
spring onion v/g +2

黑蒜牛粒炒饭 Ribeye beef fried rice +6
black garlic, asparagus

Dessert
甜点

芒果雪葩 Mango sorbet vg/g

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唐茶苑 YAUATCHA

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Sommelier's Selection by the glass

Add-ons

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Champagne, France

2018 Dom Pérignon Brut 12.5% 45
Champagne, France

In partnership with POMELLE POMELO + ELDERFLOWER *Apéritif*

Festive Dinner Menu

98 per person

Drinks
饮品

Includes a welcome glass of
NV Billecart-Salmon
Le Reserve Extra Brut 12% (125ml)

2018 Dom Perignon Brut 12.5% (125ml) +20

Dim Sum
蒸点

水晶蟹肉饺	Crystal crab dumpling blue swimmer crab, coriander
带子酿烧卖	Scallop shui mai prawn, tobiko caviar
菠菜豆腐饺	Spinach & tofu dumpling vg tofu puff, king oyster mushroom
黑松露酱春卷	Mushroom spring roll v black truffle, cloud ear, yam bean
芝麻凤尾虾多士	Sesame prawn toast sesame, prawn
黑椒鹿肉酥	Venison puff black pepper
麻酱鸡肉虾云吞	Drunken chicken and prawn wonton sesame, cashew nut, peanut

Starter
小吃

香酥鸭沙拉	Crispy duck salad pomegranate, pomelo, cress

Main
主菜

豉油皇香煎鳕鱼	Pan-fried silver cod g superior soy sauce
宫保鸡丁	Kung pao chicken cashew nut, dried chilli
豉椒牛柳	Stir-fried ribeye beef bell pepper, black bean sauce

Sides
主菜

时令蔬菜	Seasonal vegetables garlic
葱花蛋炒饭	Egg fried rice with spring onion v/g

Add-onds
加选

黑蒜牛粒炒饭	Ribeye beef fried rice +6 black garlic, asparagus

Dessert
甜点

榛子冻糕	Hazelnut parfait semifreddo praline, chocolate sauce