

# Dim Sum pairing Chinese Tea Menu

## 蒸點心拼

### Steamed Dim Sum Platter

蟹肉水晶餃, 海鮮南瓜餃, 三袁蒸花餃

Steamed Crab Meat Dumpling, Steamed Pumpkin Dumpling with Mixed Seafood and Prawns and Steamed Vegetable Dumpling

### Tieguanyin Tea

With low levels of caffeine, oolong teas are known for their body cleansing properties and for aiding digestion during meals

## 炸點心拼

### Fried Dim Sum Platter

北京鴨絲卷, 蘆筍炸蝦卷, 蜜汁叉燒酥, 香煎蔥油餅

Crispy Beijing Duck Rolls, Crispy Prawn Rolls with Fresh Asparagus Baked Char Siew Puff and Pan-fried Spring Onion Cake

### 8 year old Aged Pu Er Tea

A fully fermented black tea aged to develop a complex, silky, mellow taste and giving a deep red liquor that is rich with a slight hint of sweetness, revealing a rich, earthy roasted flavour

## 嶺江特色炒面

Min Jiang style fried Noodles with shredded Chicken, Prawns

### Eastern Beauty Tea

A string of Jasmine and chrysanthemum flowers make up the core of this tea which possesses many medicinal properties

**£ 26.50** per person

*Accompanied by a Glass of Canard-Duchêne Brut Champagne*

**£ 38.00** per person

Available Monday to Friday lunchtimes  
For 2 or more persons

ALL PRICES INCLUDE VAT AT THE CURRENT RATE

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED FOR PARTIES OF 8 AND ABOVE