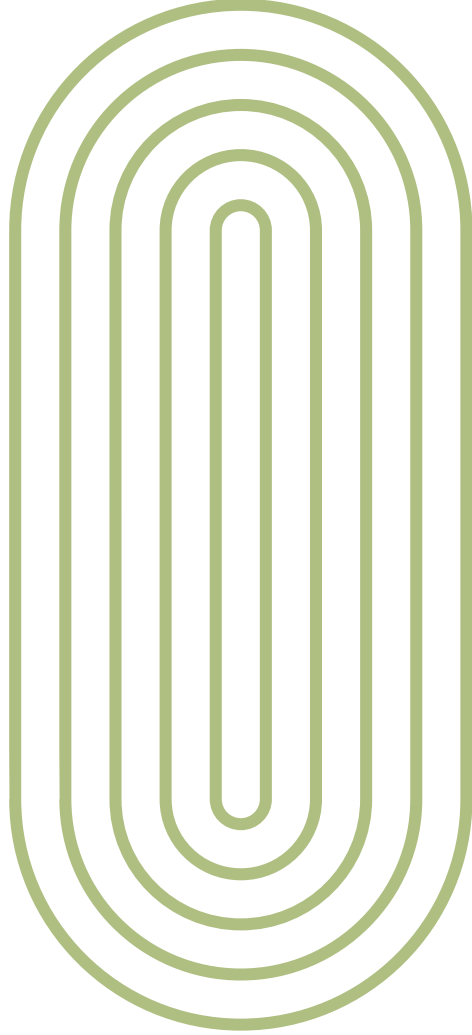


WÜSTEN



TEA BAR DAY MENU



Whether you're a tea aficionado or simply someone that loves a peaceful cup of tea, we have something for everyone.

Offering an extensive selection of loose-leaf teas, each chosen and carefully road-tested by our team of tea experts. Our teas are individually brewed in a Gaiwan, and each serving is refreshed by our tea sommelier offering the equivalent to two small pots per person.

<b>SWEETS &amp; TREATS</b>	<b>3</b>
<b>AFTERNOON TEA</b>	<b>5</b>
<b>YUGEN TEA FLIGHT</b>	<b>7</b>
<b>GREEN TEA</b>	<b>9</b>
<b>WHITE TEA</b>	<b>10</b>
<b>OOLONG</b>	<b>11</b>
<b>RED “BLACK”</b>	<b>12</b>
<b>DARK POST FERMENTED</b>	<b>13</b>
<b>TEA BEVERAGES</b>	<b>14</b>
<b>DRINKS</b>	<b>15</b>



Each piece a work of art and a memory waiting to happen, created by our executive pastry chef and his most excellent team. If it wasn't for the camera in your phone, they'd be too good to eat.

## TARTS

### VANILLA SLICE

Vanilla / Salted Caramel

Butter

### YUUNA

Yuzu / Blueberry

Toasted Coconut

### SUKI

Matcha / Mochi

Almond / Strawberry

### CORY

Hazelnut / Chocolate

Mango

16

## DOMES

### GREEN TEASE

Matcha / Pineapple

Biscuit

13

### LAMYNGTON

Raspberry / Coconut

Dark Chocolate

## CHOCOLATE TEA CAKES

### SCENTED BLACK TEA

Infused Black Tea Caramel

10

### HOJICHA

Roasted Green Tea Caramel

## CHOCOLATE BONBONS

### BOX OF NINE

Mango and Vanilla

Kalamansi and Coconut

Sesame Salted Caramel

31

# Yugen Tea Bar Afternoon Tea

Journey - with a flute of Champagne	119 pp
Senses - with a flute of Sparkling wine	105 pp

Kids between 3 & 6 years old	45 pp
Kids between 7 & 12 years old	55 pp
Served with a Soft drink	

## Afternoon Tea Menu

### Savoury

Puffed forbidden rice, shaved wagyu & horseradish  
Parmesan gougere, chive & kombu  
Spring roll tart, bonito cream & salmon roe  
Sichuan cucumber sandwich  
Yugen tea “Banh mi”  
Smoked ocean trout puff

### Sweets

Vanilla slice  
Brown butter and raspberry sable  
Molten chocolate tartelette  
Passionfruit macaron  
Matcha and yuzu roulade  
Fresh scone with jam and cream

# Afternoon Tea - Tea Selection

## GREEN

JASMINE PEARL

“LONG ZHU”

Rose Water / Summer Jasmine

Ripe Banana

BIRD’S SONG “KARIGANE”

Roasted Seaweed / Nutty

Green Note

ROASTED GREEN TEA

“HOJICHA”

Roasted Almond / Toffee / Biscuit

## WHITE

WHITE PEONY “BAI MU DAN”

Fresh Bamboo / Dandelion Flower / Hay

## NON-CAFFEINE

ROOIBOS

## DRINKS

NV NICOLAS FEUILLATE RESERVE EXCLUSIVE, BRUT	30 / 180
2022 SOUMAH BLANC DE BLANCS	14 / 80
OOLONG NEGRONI (GUI FEI GIN, CAMPARI, DOLIN)	22
MATCHA BEER	14

## SOFT DRINK

YUZU LEMONADE	6
JUICE	6
TEA SOMMELIER’S COLD BREW SELECTION	7
BABYTEANO	3.5

## OOLONG

AMBER OOLONG “TSUI YU”

White Grape / Lilac / Light Asparagus

HONEY ORCHID “MI LAN XIANG”

Honey / Apricot / Orchid

## RED “BLACK”

ASSAM RESERVE

Floral / Vegetal / Sweet

Appropriate with Milk

SMOKE WHISKY BARREL

“WAKOCHA”

Smoke Paprika / Smoke Cherry Wood

## DARK TEA

SIXTH PAVILLION “2017 LIU BAO”

Mineral / Damp Earth



## **YUGEN TEA FLIGHT**

For the more inquisitive we offer guided tea tastings, each one a journey through terroir, history and flavour. Choose between a deep dive into Oolong or a voyage through Japan.

Explore the different flavour profiles of tea, brewed and introduced by our tea sommelier. Each tasting features 4 different varieties of tea and takes around 45 minutes.



## THE BRITISH TEA SPY

52

In the mid-1800 Scottish botanist, spy Robert Fortune was sent to China to discover the secret of tea processing. We will travel with him from England to China and India to taste Green, Oolong and Black tea.

Maofeng  
Da Hong Pao  
Jin Die  
Assam Reserve

## OOLONG TEA FLIGHT

61

Oolong is a semi-oxidize leaf that offers an enormous range of flavours. Selected from four renowned areas of mainland China and Taiwan we will showcase the contrast in styles.

Tie Guan yin  
Alishan  
Da Hong Pao  
Mi Lan Xiang

# GREEN TEA

## CHINA

JADE SPIRAL 12  
“BI LUO CHUN”  
Fujian  
Caramelised Tomato / Brown Butter Thyme

JASMINE PEARL 11  
“LONG ZHU”  
Fujian  
Rose Water / Summer Jasmine  
Ripe Banana

## 2022 SPRING HARVEST

DRAGON WELL 43 16  
“LONG JING 43”  
West Lake, Hangzhou  
Roasted Hazelnut / Raw Macadamia  
Edamame

## GEORGIA

GEORGIAN GREEN 12  
“TULIP GARDEN”  
Svaneti  
Mellow / Green / Gardenia

## JAPAN

NEW BUDDING 14  
“SHINME FUKAMUSHI”  
Kagoshima  
Corn / Olive Leaf / Green Bean

PURE RIVER 13  
“KIYOSAWA ASAMUSHI”  
Shizuoka  
Shiitake Dashi / Zucchini / Rosemary

BIRD’S SONG “KARIGANE” 11  
Kagoshima  
Roasted Seaweed / Nutty  
Green Note

ROASTED GREEN TEA 10  
“HOJICHA”  
Kagoshima  
Roasted Almond / Toffee / Biscuit

YELLOW BOAT 13  
“KIBUNE MATCHA”  
Uji – Kyoto  
Walnut / Soy Bean Paste / Avocado

# WHITE TEA

## CHINA

WHITE PEONY “BAI MU DAN” 12

Fujian

Fresh Bamboo / Dandelion Flower / Hay

SILVER BROW “2014 SHOU MEI” 14

Fujian

Honey / Stew Raspberry / Cedar

BAMBOO WHITE “DOVE” 11

Yunnan

Dried Fig / Leatherwood Honey Hibiscus

## NEPAL

WHITE FOREST “MILAN KUMARI” 12

Ilam

Green Apple / Semi Sweet

Light Roasted Nut

# OO LONG TEA

## TAIWAN

AMBER OOLONG “TSUI YU” 9

Chayi

White Grape / Lilac / Light Asparagus

ROYAL CONSORT 17

“GUI FEI”

Nantou

Floral / Honey / Light Toast

## CHINA

IRON GODDESS “TIE GUAN YIN” 11

Fujian

Light Toast / Green / Jasmine

SCARLET ROBE “DA HONG PAO” 16

Fujian

Baked Bread / Sweet Cherry Cinnamon

PLUM BLOSSOM “MEIZHAN” 14

Fujian

Plum Blossom / Pinewood / Apricot

# RED “BLACK” TEA

## INDIA

### GOLD TIPS 11

Assam

Malty / Cacao Nibs / Green Tomatoes

### ASSAM RESERVE 9

Assam

Floral / Vegetal / Sweet

Appropriate with Milk

## CHINA

### GOLDEN EYE BROWS 15

“JIN JUN MEI”

Fujian

Lychee / Red Bean / Rosehip

## JAPAN

### SMOKED WHISKY BARREL 14

“WAKOCHA”

Shizuoka

Smoke Paprika / Smoke Cherry Wood

# DARK POST FERMENTED — AGED TEA

## CHINA

MR CHEN “1992 SHENG PUER” Yunnan Leather / Lichen	110
GREAT ADVANTAGE “1998 SHENG PUER” Yunnan Burned Wood / Camphor	78
RED RHYTHEM “2007 SHENG PUER” Yunnan Mineral / Fresh Grass	16
YEAR OF THE BOAR “2019 SHOU PUER” Yunnan Fresh Mint / Bok Choy	10
ELEPHANT HILL “2007 SHOU PUER” Yunnan Shiitake Mushroom / Tree Sap	14
SIXTH PAVILLION “2017 LIU BAO” Guangxi Mineral / Damp Earth	11

## TAIWAN

NINE TWO ONE “1999 AGED BLACK TEA” Nantou Roasted Nut / Ripe Plum	14
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# TEA BEVERAGES

## TEA BEVERAGES

### TEA LATTE (HOT/ICED)

MATCHA	6
HOJICHA	6

COLD BREW	8
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KOMBUCHA	6
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### NON-CAFFEINE

ROOIBOS	6
BABYTEANO	3.5

# DRINKS

## SAKE

**SAKURAMASAMUNE** Sparkling (200ml)

Hyogo - Fresh / Grape / Pomelo

Glass (90ml)	Bottle
	23

**KAWATSURU SANUKI** Honjozo (720ml)

Kagawa - Cloudy / Creamy / Citrus

12	76
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**Toji** Junmai Ginjo (720ml)

Nigata - Kiwi fruit / Dry / Crisp

13	84
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**Toji** Junmai Daiginjo (720ml)

Nigata - White flower / Apple / Almond

15	97
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## WINE

### SPARKLING

**2022 SOUMAH BLANC DE BLANCS**

Yarra Valley, Victoria

Glass (120ml)	Bottle
14	80

**NV NICOLAS FEUILLATE**

Reserve Exclusive, Brut, Champagne, France

30	180
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## TEA COCKTAIL

### HOJICHA RUBY SPRITZ 21

Hojicha / Pennyweight Ruby

Orange

### OOLONG NEGRONI 23

Gui Fei Gin / Dolin

Campari

## SPIRIT

### GIN

JINZU 15

KI NO BI DRY 16

KI NO BI SEI 18

KI NO BI TEA 17

KOMASA "HOJICHA GIN" 17

NEVER NEVER - DARK SERIES 'ARGO' 18

Limited edition - Can be served as a Dry Martini 27

## WHISKY

YAMAZAKURO 15

NIKKA 'MIUAGIKYO' 22

TOGOUCHI 15 YO 37

SHINOBU 15 YO 40

KURAYUSHI 16

## JAPANESE LIQUEUR

Glass (60ml)

Bottle

UMENOYADO Yuzushu (720ml) 14 103

Nara - Zesty Lemon / Orange / Served on the rocks

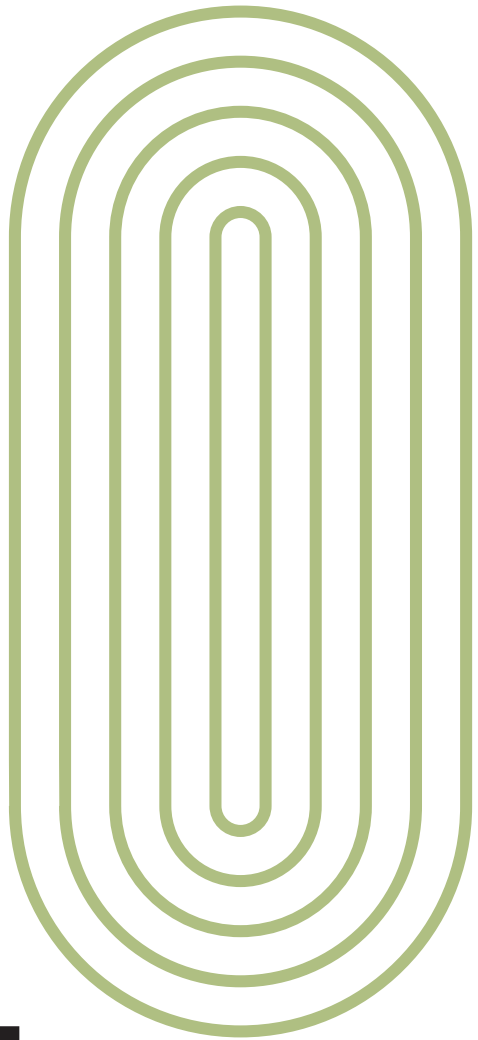
## BEER

SAPPORO 12

MATCHA BEER 14







TEA



BAR