

WUHEN

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.

SWEETS & TREATS	3
AFTERNOON TEA	5
GREEN TEA	7
WHITE TEA	8
OOLONG	9
RED "BLACK"	10
DARK POST FERMENTED	11
TEA BEVERAGES	12
DRINKS	13

Please note: credit card payments will incur a processing fee Mastercard/
Visa 1.2%, Amex/Other 1.6% and Sundays incur a 15% surcharge



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

16

VANILLA SLICE

Vanilla / Salted Caramel

Butter

FERRIS

Fig / Pistachio

Yuzu

POCHI

Peach / Hojicha

Mochi

ALBAN

Hot X Tart

Cinnamon / Raisin

Almond / Coconut

DOMES

13

GREEN TEASE

Matcha / Pineapple

Biscuit

LAMYNGTON

Raspberry / Coconut

Dark Chocolate

CHOCOLATE TEA CAKES

10

SCENTED BLACK TEA

Infused Black Tea Caramel

HOJICHA

Roasted Green Tea Caramel

CHOCOLATE BONBONS

31

BOX OF NINE

Mango and Vanilla

Kalamansi and Coconut

Sesame Salted Caramel



Yugen Tea Bar Afternoon Tea

Journey - with a flute of Champagne	119 pp
Senses - with a flute of Sparkling wine	105 pp
Non alcoholic	105pp
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
Dark chocolate and orange macaron
Passionfruit Bubble tea tart
Coconut, lime and milk chocolate slice
“Tokyo Banana”
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)

24

MATCHA BEER

14

SOFT DRINK

YUZU LEMONADE

6

YUZU MATCHA LEMONADE

14

JUICE

6

TEA SOMMELIER’S COLD BREW SELECTION

8

BABYTEANO

3.5

OOLONG

AMBER OOLONG “TSUI YU”

White Grape / Lilac / Light Asparagus

SINGLE BUSH “YA SHI 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

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

DRAGON WELL 43 16
“LONG JING 43”

West Lake, Hangzhou

Roasted Hazelnut / Raw Macadamia

Edamame

DRAGON MEI 23
“LONG JING MEIJAWU”

Meijiawu, Hangzhou

Green Asparagus / Walnut

Toasted Crumb

GEORGIA

GEORGIAN GREEN 12
“TULIP GARDEN”

Svaneti

Mellow / Green / Gardenia

JAPAN 11
BIRD’S SONG “KARIGANE”

Kagoshima

Roasted Seaweed / Nutty

Green Note

ROASTED GREEN TEA 10
“HOJICHA”

Kagoshima

Roasted Almond / Toffee / Biscuit

CEREMONIAL MATCHA 15

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

OOLONG TEA

TAIWAN

AMBER OOLONG “TSUI YU”

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 110

“1992 SHENG PUER”

Yunnan

Leather / Lichen

GREAT ADVANTAGE 78

“1998 SHENG PUER”

Yunnan

Burned Wood / Camphor

RED RHYTHEM 16

“2007 SHENG PUER”

Yunnan

Mineral / Fresh Grass

YEAR OF THE BOAR 10

“2019 SHENG PUER”

Yunnan

Fresh Mint / Bok Choy

ELEPHANT HILL 14

“ 2007 SHOU PUER”

Yunnan

Shiitake Mushroom / Tree Sap

SIXTH PAVILLION 11

“2017 LIU BAO”

Guangxi

Mineral / Damp Earth

TAIWAN

NINE TWO ONE 14

“1999 AGED BLACK TEA ”

Nantou

Roasted Nut / Ripe Plum

TEA BEVERAGES

TEA BEVERAGES

TEA LATTE (HOT/ICED)

MATCHA	8
HOJICHA	8

COLD BREW	8
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KOMBUCHA	6
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NON-CAFFEINE

ROOIBOS	6
BABYTEANO	3.5

DRINKS

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 22

Hojicha / Pennyweight Ruby

Orange

OOLONG NEGRONI 24

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 ‘TEA ARGO’	18

WHISKY

YAMAZAKURO	15
NIKKA ‘MIUAGIKYO’	22
TOGOUCHI 15 YO	37
SHINOBU 15 YO	40
KURAYUSHI	16

BEER

SAPPORO	12
MATCHA BEER	14



TEA



BAR