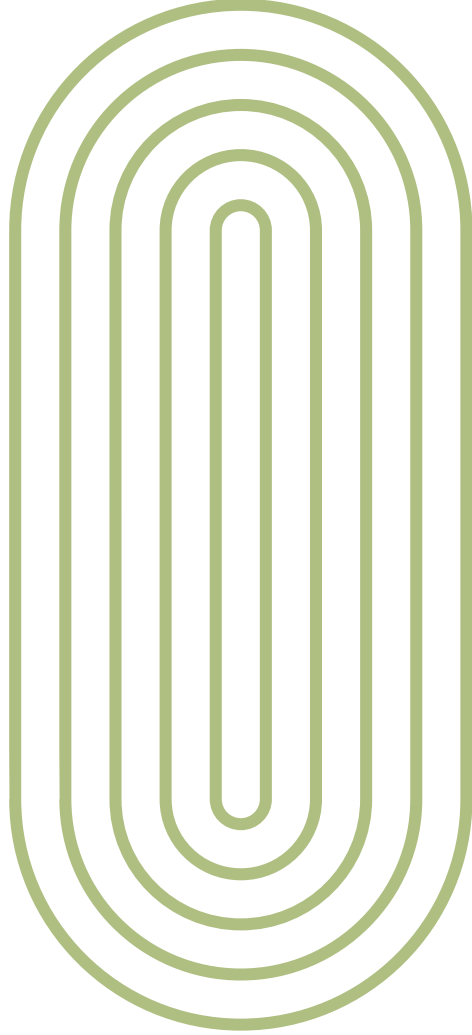


WÜSTEN



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.

SWEETS & TREATS	3
AFTERNOON TEA	5
GREEN TEA	7
WHITE TEA	9
OOLONG	10
RED “BLACK”	11
DARK POST FERMENTED	12
TEA BEVERAGES	13
DRINKS	14

*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

VANILLA SLICE

Vanilla / Salted Caramel

Butter

MURIEL

Blackberry / Pistachio

Assam Black Tea

SUKI

Matcha / Mochi

Almond / Strawberry

RAZU

Raspberry / Coconut

Milk Chocolate

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

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	110
“1992 SHENG PUER”	
Yunnan	
Leather / Lichen	
GREAT ADVANTAGE	78
“1998 SHENG PUER”	
Yunnan	
Burned Wood / Camphor	
RED RHYTHM	16
“2007 SHENG PUER”	
Yunnan	
Mineral / Fresh Grass	
YEAR OF THE BOAR	10
“2019 SHOU 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	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

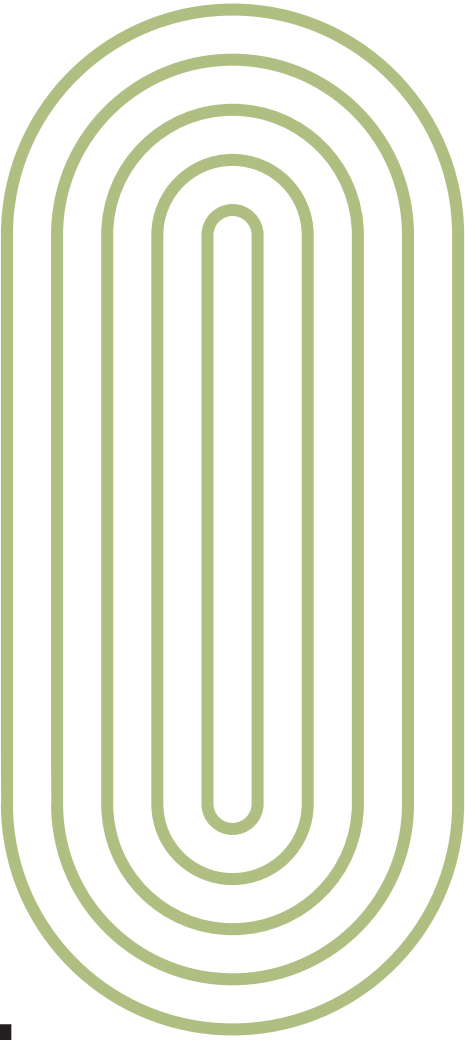
SHINOBU 15 YO 40

KURAYUSHI 16

BEER

SAPPORO 12

MATCHA BEER 14



TEA



BAR