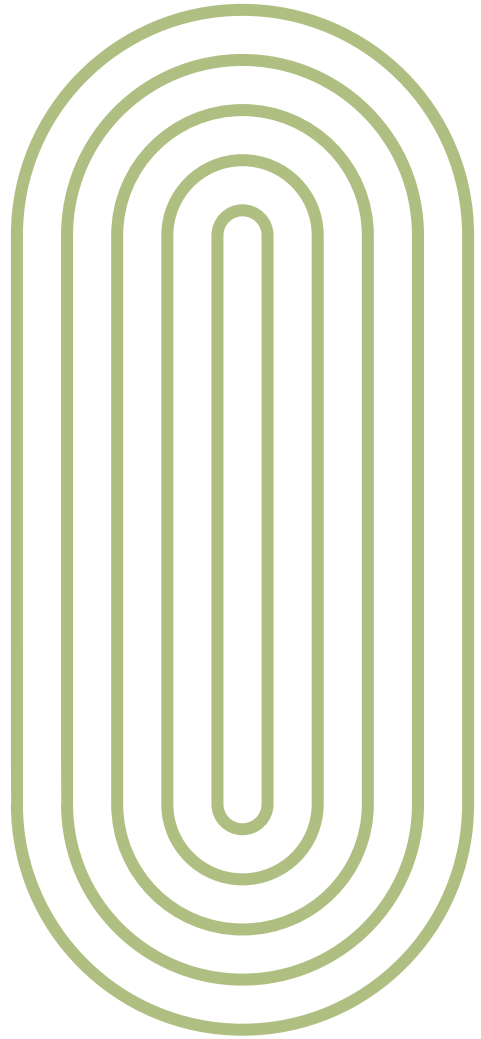


# WÜHEM



TEA BAR DAY MENU



Please note: credit card payments will incur a processing fee Mastercard/Visa 1.2%, Amex/Other 1.6% and Sundays incur a 10% surcharge

# SANDWICHES / SWEETS & TREATS

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

## SANDWICHES

From 12.00pm to 03.00pm

**FINGER SANDWICH SET** 14

Pastrami & horseradish, tuna mayo, egg salad & avocado goats chevre

**PASTRAMI SANDWICH** 15

Fresh or toasted

Wagyu pastrami, dill pickles, horseradish & sauerkraut

**YELLOWFIN TUNA** 15

Mayonnaise, seasoned kombu & chive

**EGG SALAD SANDWICH** 12

Seeded mustard & guindilla peppers

**TARTS** 16

**VANILLA SLICE**

Vanilla / Salted caramel

Butter

**YUKO**

Passionfruit / Coconut

Mochi / Lime

**HELENE**

Pear / Almond

Vanilla / Chocolate

**AMARA**

Spiced Caramel

Pecan / Dark Chocolate

**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

# Yugen Tea Bar Afternoon Tea

Journey - with a flute of Champagne	119 pp
Senses - with a flute of Sparkling wine	105 pp
Non alcoholic	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  
Wagyu pastrami, dill pickles, horseradish & sauerkraut  
Yellowfin tuna, mayonnaise, seasoned kombu & chive  
Avocado & goats chevre

### Sweets

Vanilla slice  
Matcha and coconut bubble tart  
Strawberries and cream profiterole  
Mango macaron  
Raspberry and chocolate nama cake  
Fresh scone with jam & cream

# Afternoon Tea - Tea Selection

## WHITE

### WHITE PEONY "BAI MU DAN"

Crafted from a bud and two leaves, this renowned white tea offers herbaceous and vegetal notes.

## GREEN

### JADE SPIRAL "BI LUO CHUN"

Crafted from delicately spiraled buds. Grassy, floral and invigorating profile.

## RED "BLACK"

### GOLD TIPS

Made using only buds. Sweet and honeyed with slight vegetal note.

### SMOKED LAPSANG SOUCHONG

Smoked over pinewood fire. Smokey aroma, savoury and citrusy palate.

### YUGEN BREAKFAST

House blended black tea. Malty and tannic, best enjoyed with milk.

## OO LONG

### IRON GODDESS "TIE GUAN YIN"

Fujianese green oolong. Grassy, vegetal, and floral.

### WHITE FAIRY "BAI RUI XIANG"

Red oolong from Wuyi Mountain. Refreshing, floral, with a hint of citrus.

## DARK

### SHENG 2018 "FIRST JOY"

From Bu Lang Mountain in Menghai. Light liquid honey texture, bitter vanilla taste.

### YUGEN DARK

A blend of dark Shou Puer and black tea unique to Yugen Tea Bar. Resembles dark chocolate. Best enjoyed with milk.

## NATURALLY CAFFEINE-FREE

### ROOIBOS

Native to South Africa. Naturally caffeine-free. Sweet and refreshing, with a vanilla flavour.

# GREEN TEA

## CHINA

### JADE SPIRAL 12 “BI LUO CHUN”

Fujian

Crafted from delicately spiraled buds.  
Grassy, floral and invigorating profile.

## JAPAN

### ROASTED GREEN TEA 10 “HOJICHA”

Kagoshima

Roasted green tea with low caffeine.  
Nutty and biscuity.

### CEREMONIAL MATCHA 16

Uji – Kyoto

Ceremonial grade matcha prepared using  
traditional methods. Served in a chawan  
(tea bowl). Soft, velvety, savoury.

## GEORGIA

### TEA EMBASSY - GREEN 12

Georgia

Green tea from the republic of Georgia,  
made in Chinese green tea style.  
Green, herbaceous and, refreshing.

# WHITE TEA

## CHINA

### WHITE PEONY “BAI MU DAN” 12

Fujian

Crafted from a bud and two leaves, this  
renowned white tea offers herbaceous  
and vegetal notes.

### BAMBOO WHITE “DOVE” 11

Yunnan

White tea roasted in bamboo.  
Citrusy and malty notes.

## NEPAL

### WHITE FOREST “MILAN KUMARI” 12

Ilam

From the hills of the Himalayas,  
crafted by a women-led tea factory.  
Herbaceous, crisp, refreshing.

# OOLONG TEA

## TAIWAN

### GOLDEN LILY “JIN XUAN” 11

Chiayi

Also known as ‘milk oolong’.

Soft, buttery, green.

## CHINA

### SINGLE BUSH “YA SHI XIANG” 14

Guangdong

Dan Cong varietal from Phoenix mountain.

Biscuity and floral.

### WHITE FAIRY “BAI RUI XIANG” 16

Fujian

Red oolong from Wuyi Mountain.

Refreshing and floral with a hint of citrus.

# RED “BLACK” TEA

## CHINA

### WILD LAPSANG 16

Fujian

Non-smoked Lapsang Souchong.

Honeyed, malty, and sweet.

### SMOKED LAPSANG 14

Fujian

Smoked over pinewood fire.

Smokey aroma, savoury and citrusy palate.

## INDIA

### YUGEN BREAKFAST 10

Assam

House blended black tea. Malty and tannic, best enjoyed with milk.

### GOLD TIPS 11

Assam

Made using only buds. Sweet and honeyed with slight vegetal note.

# AGED & DARK TEA

## CHINA

### SHENG 2018 "FIRST JOY" 16

From Bu Lang Mountain in Menghai, China.  
Light liquid honey texture, bitter vanilla taste.

### SHENG 2020 "DISSOLVER" 12

Made with small and old wild tea trees.  
Soft and thick, with a slightly sweet endnote.

### SHOU 2007 "ELEPHANT HILL" 19

Well-balanced aged ripe puerh. Soft, woody, warming.

### SHOU 2020 "BANNA" 12

A nice tea to enter the world of ripe puerh tea.  
Soft, woody, with a hint of chocolate.

### LIUBAO "SIX PAVILLION" 11

One of the most ancient styles of tea. Woody and earthy. Reminiscent of a rainy day.

### YUGEN DARK 12

A blend of dark Shou Puer and black tea unique to Yugen Tea Bar. Resembles dark chocolate. Best enjoyed with milk.

### MANDARIN SHOU 12

Shou Puer tea leaves were ripened in mandarin peel. Woody with orange citrus notes.



# TEA BEVERAGES

LATTE (HOT/ICED) 8  
MATCHA  
HOJICHA  
YUGEN DARK  
ROOIBOS

COLD 8  
COLD BREW OF THE DAY  
YUZU LEMONADE  
YUZU MATCHA LEMONADE  
JUICE OF THE DAY

NATURALLY CAFFEINE-FREE  
ROOIBOS 7  
Native to South Africa. Naturally caffeine-free. Sweet and refreshing, with a vanilla flavour.

BABYTEANO 3.5  
Warm milk infused with rooibos.

# DRINKS

## WINE

### SPARKLING

NV SOUMAH BLANC DE BLANCS

Yarra Valley, Victoria

Glass (120ml)

14

Bottle

80

NV CHARLES HEIDSIECK BRUT RESERVE

Brut Reserve, Champagne, France

35

210

### TEA COCKTAIL

MATCHA BEER

14

HOJICHA RUBY SPRITZ

22

Hojicha, Pennyweight Ruby & Orange

OOLONG NEGRONI

24

Gui Fei Gin, Dolin & Campari

## SPIRIT

### GIN

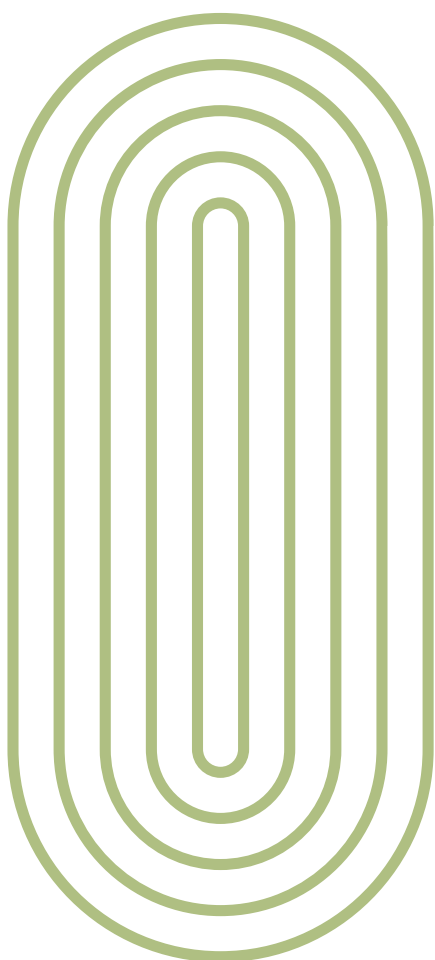
JINZU	15
KI NO BI DRY	16
KI NO BI SEI	18
KI NO BI TEA	17
KOMASA “HOJICHA GIN”	17
NEVER NEVER - DARK SERIES ‘TEA ARGO’	18

### WHISKY

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

### BEER

SAPPORO	12
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TEA



BAR