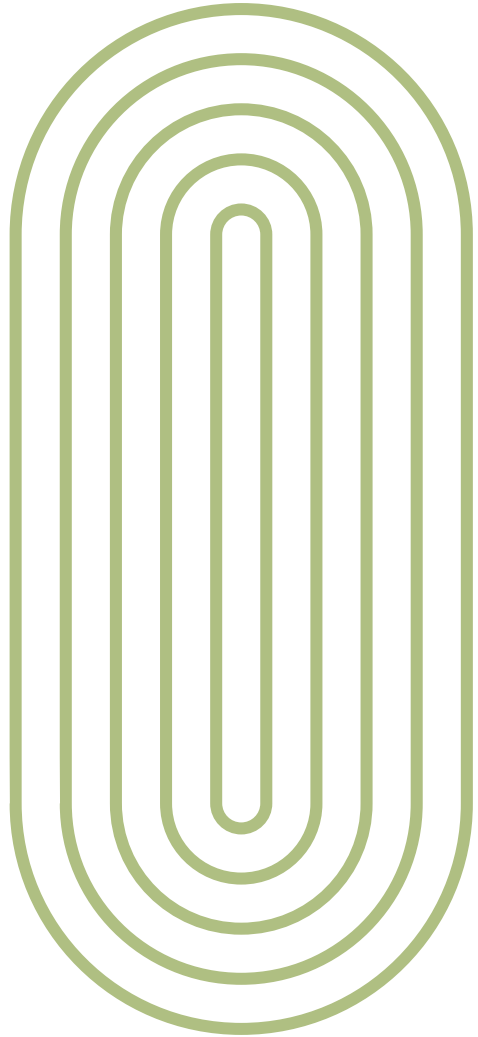


WÜHEM



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 15% 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 12

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 & gianduja

TARTS 16

VANILLA SLICE

Vanilla / Salted caramel

Butter

YUKO

Passionfruit / Coconut / Mochi / Lime

BAILEY

Pecan / Maple Syrup

FOUR PILLARS X YUGEN TART

Aromatic White Chocolate /

Yuzu and Gin Marmalade

G&T PAIRING WITH YUZU TART

Four Pillars Yuzu Gin and Tonic

Four Pillars x Yugen Tart

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

Passion fruit and honey

Mandarin and vanilla

Black tea and ginger

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
Wagyu pastrami, dill pickles, horseradish & sauerkraut
Yellowfin tuna, mayonnaise, seasoned kombu & chive
Avocado & goats chevre

Sweets

Vanilla slice
Matcha & yuzu macaron
Passionfruit bubble tea tart
Carrot cake with cream cheese & lime
Orange & chocolate profiterole
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 15

Uji – Kyoto

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

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.

OO LONG 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

FORMOSA RUBY “HONG YUN” 14
Nantou
Made with rare black tea cultivar, Hong Yun 21.
Malty, refreshing, minty.

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 2007 “RED RHYTHM” 16

Aged ripe puer from Lincang, Yunnan. Vanilla, floral, and mildly bitter 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.

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

YŪGEN X FOUR PILLARS

FRESH YUZU GIN COCKTAIL

YAYOI 24

Four Pillars Yuzu Gin, Kumquat & Japanese Green Tea Karigane

NON - ALCOHOLIC

NIWAKA 16

Four Pillars Bandwagon, Lime, Green Tea Syrup & Cucumber

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

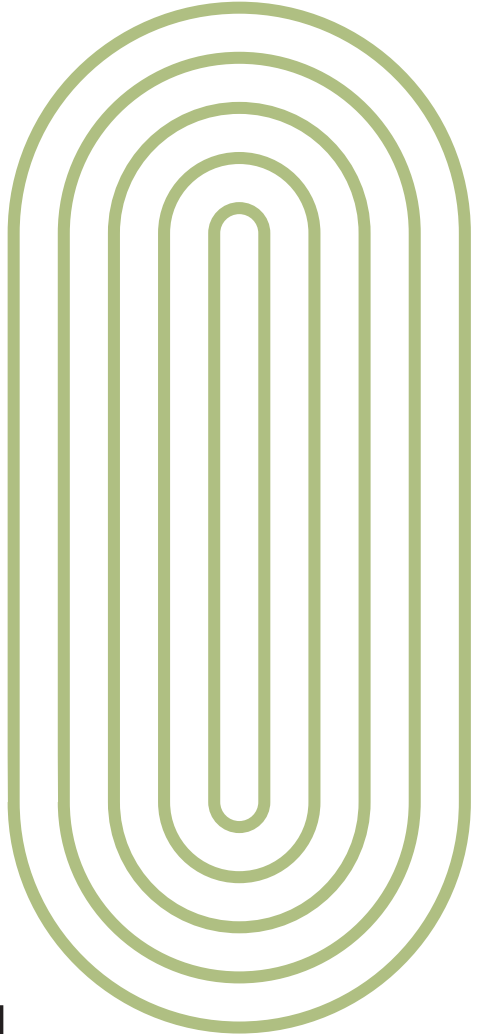
JINZU	15
KI NO BI DRY	16
KI NO BI SEI	18
KI NO BI TEA	17
KOMASA “HOJICHA GIN”	17
NEVER NEVER - DARK SERIES ‘TEA ARGO’	18

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