

YUM CHA 飲茶酒樓

午茶水

YUM CHA 飲茶

Yum Cha Restaurant Pte Ltd
20 Trengganu St, #02-01
Singapore 058479

Call **6372 1717** for reservations or more enquiries

任點任吃下午茶

WEEKDAY HIGH TEA BUFFET

(最少兩位 Minimum 2 Pax)

周二到周五 (除了公共假期)

Tuesday - Friday

(excluding Public Holidays)

3.00pm - 6.00pm
(Last order: 5.30pm)

恕無折扣或者禮券

Not valid for vouchers and other promotions.

Prices are subjected to 10% service charge & GST.

Food wastage will be charged as per Ala Carte pricing.

任點任吃下午茶

WEEKDAY HIGH TEA BUFFET

Share your experience with us
分享你的寶貴的经验



Scan me

@yumchasg #yumchasg

Please do not draw this menu.
If anyone found drawing, there will be an additional charge of \$10 /pc
請勿塗鴉在本菜單，否則令加費10元。

蒸點 Steamed Dim Sum

1. Xiao Long Bao (3) 
灌湯小籠包
2. BBQ Pork Bun (2) 
蚝皇叉燒包
3. Yum Cha Prawn Dumpling (3)
飲茶蝦餃皇
4. Crystal Chives Dumpling (3)
韭菜水晶包
5. Coriander Prawn Dumpling (3)
香茜鮮蝦餃
6. Scallop Pea-Shoot Dumpling (3)
豆苗帶子餃
7. Fish Roe *with* Siew Mai (3)
魚子蒸燒賣
8. Truffle Mushroom Bao (2)
松露花菇包
9. Crystal Mushroom Dumpling (3)
水晶蒸素餃
10. Lotus Leaf Glutinous Rice (2)
荷葉糯米雞
11. Steamed Pork Ribs *with* Garlic
蒜香蒸排骨
12. Phoenix Claw aka Chicken Claw
桂林醬鳳爪
13. Beancurd Roll *with* Superior Sauce (3)
頂汁鮮竹卷
14. Meat Dumpling in Chilli Oil (4)
紅油抄手
15. Traditional Ma Lai Gao (1)
經典馬來糕



9. Fish Roe *with* Siew Mai
魚子蒸燒賣



3. Yum Cha Prawn Dumpling (3)
飲茶蝦餃皇

炸點 Fried Dim Sum

16. Prawn Wanton Crisp (3)
鮮果明蝦角
17. Shrimp Beancurd Roll (3)
鮮蝦腐皮卷
18. Prawn and Mango Sesame Fritters (3)
芝麻香芒筒
19. Crispy Vegetarian Spring Roll (3)
上素炸春卷
20. Chicken Yam Puff (3)
峰巢荔芋角
21. Fried Carrot Cake (3) 
腊味蘿卜糕
22. Peanut Sesame Ball (3)
花生煎堆仔
23. Pan-fried Pork Pancake
北京煎肉餅




20. Chicken Yam Puff (3)
峰巢荔芋角



19. Shrimp Beancurd Roll (3)
鮮蝦腐皮卷

米飯 腸粉，粥品 Rice, Rice Roll, Congee

24. Pork Ribs *with* Garlic Rice
蒜香排骨飯
25. Gui Lin Chicken Claw Rice
桂林鳳爪飯
26. BBQ Pork Rice Flour Roll
叉燒蒸腸粉
27. Fresh Prawn Rice Flour Roll
鮮蝦蒸腸粉
28. Century Egg and Lean Meat Congee 
皮蛋瘦肉粥
29. Cuttlefish and Peanut Congee
飲茶艇仔粥
30. Dried Scallop Congee
瑤柱白粥
31. Sliced Fish Congee
新鮮魚片粥



34. Fresh Prawn Rice Flour Roll
鮮蝦蒸腸粉



35. Century Egg and Lean Meat Congee
皮蛋瘦肉粥

小菜 Side Dishes

32. Century Egg w Dried Ginger
姜蓉松花蛋
33. Silver Fish w 7 Spices
七味白反魚
34. Crispy Prawn Paste Chicken
脆皮蝦醬雞
35. Cold Beancurd *with* Seaweed
紫菜凍豆腐
36. Cold Cucumber in Japanese Style
日式涼拌青瓜
37. Daily Double Boiled Soup
時日老火列湯
(1 serving only)
38. Boiled Vegetables *with* Soya Sauce
清炒油菜
39. Chilled Mini Octopus *with* Sesame
香麻八爪魚
40. Thai-style Jelly Fish
泰式海蜇
41. Chilled Beancurd Skin
涼拌鮮豆皮
42. Tempura Prawn
香酥手指蝦
43. Curry Fish Balls (5)
咖喱魚旦丸
44. Steamed Egg and Crab Stick
蒸水蛋蟹柳



44. Chilled Mini Octopus *with* Sesame
香麻八爪魚

甜品 Dessert


45. Baked Mini Egg Tarts (3)
酥皮蛋撻仔
46. Cream of Red Bean Paste *with* Lotus Seed
蓮子紅豆沙
47. Fragrant Coconut Mango Pudding
香芒凍布丁
48. Chinese Herbal Jelly
秘制龜靈膏
49. Longan Almond Jelly
龙眼杏仁豆腐
50. Home-made Almond Tea
純杏仁茶
51. Crispy Red Bean w Banana (3)
三味香酥餅 (3)



46. Baked Mini Egg Tarts (3)
酥皮蛋撻仔



49. Chilled Mango Pudding
香芒凍布丁

 · Higher In Fibre
· Slower Glucose Release
· Slow Release Carbohydrate

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