

**YUM CHA**  
飲茶酒樓

## 任點任吃下午茶 WEEKDAY HIGH TEA BUFFET (最少兩位 Minimum 2 Pax)

周一到周五 (除了公共假期)  
Monday - Friday  
(excluding Public Holidays)

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

恕無折扣或者礼券  
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.

**YUM CHA**  
飲茶

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

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

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Share your experience with us  
分享你的宝贵的经验



  @yumchasg #yumchasg

Please do not draw this menu.  
If anyone found drawing, there will be an additional charge of \$10 /pc  
请勿涂鸦在本菜单, 否则令加费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(3)    
磨菇松露包
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



7. Fish Roe *with* Siew Mai  
魚子蒸燒賣



3. Yum Cha  
Prawn Dumpling (3)  
飲茶蝦餃皇

### 图标 Legend



## 炸點 Fried Dim Sum

16. Prawn Wonton 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



17. 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



27. Fresh Prawn Rice Flour Roll  
鮮蝦蒸腸粉



28. 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  
七味白反鱼
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  
日式凉拌青瓜
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  
w Sesame  
香麻八爪魚
40. Thai-style Jelly Fish  
泰式海蜇
41. Chilled Beancurd Skin  
凉拌鮮豆皮
42. Tempura Prawns  
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
39. Chilled Mini Octopus  
w 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. Chilled Mango Pudding  
香芒凍布丁
48. Chinese Herbal Jelly  
秘制龜靈膏
49. Logan Almond Jelly  
龙眼杏仁豆腐
50. Home-made Almond Tea  
純杏仁茶
51. Crispy Red Bean  
*with* Banana(3)  
三味香酥餅



45. Baked Mini Egg Tarts (3)  
酥皮蛋撻仔



47. Chilled Mango Pudding  
香芒凍布丁