



30 Rupert St, London
W1D 6DL



許 儒 季 苑



菜 *Menu* 單



以茶會友 以茶示禮



Teahouse

茶館



Restaurant

餐館



Teahouse & Restaurant



KAIWEI TSAI • APPETIZERS

蓮藕脆片	Peanut Lotus Crisps with Wintermelon Syrup ^{v n}	£4.5
醬漬蘿蔔	Soy Pickled Mu Radish 'Flower' ^v	£3.5
辛香豬肋	Taiwanese 16 Spice Fried Ribs	£6
墨魚多士	Cuttlefish Toast, Whipped Cod Roe	£8

JIAO ZI • DUMPLINGS

豬肉餡餅	28 Day Aged Middlewhite Pork Xian Bing	£6.5
綠蔬餡餅	Fennel & Glass Noodle Xian Bing, Plum Vinegar Dip ^v	£5.75
煎水晶餃	Taiwanese Sausage Taro Dumplings in Kow Choi Oil	£8
素水晶餃	Sweet Potato & Miso Taro Dumplings in Kow Choi Oil ^v	£8

QIAN TSAI • STARTERS

鰻魚番茄	Tomato & Smoked Eel, Sichuan Oil & Soy Dried Daikon ^s	£8.5
茶燻鴨	Smoked Tea Duck with Oolong Tea Salt, Wild Sweet Flowers	£9
魚鬆芋餅	Taro Pancake with Burrata & Fish Floss	£8.5
琵琶豆腐	'Pei Pa' Tsurana Spinach Custard with Superior Vegetable Sauce ^v	£8
三杯菊芋	Three Cup Jerusalem Artichokes Grilled Padron Pepper ^{v n}	£8.5
麻醬羊胸腺	Spicy Ma Jiang Lamb Sweet Bread With Tung Ho ^{n s}	£10
XO紅蝦	XO Butter Wild Red Prawn, Salted Black Bean	£9
蛋花辣蟹	Crab in Chilli Egg Drop Sauce served with Fried Mantou ^s	£14.5

ZHU TSAI • LARGER DISHES

麻婆豆腐	House Silken Tofu with Mapo Sauce ^{v s} with Green Sichuan Peppercorns from Yunnan	£15
雙色鱸魚	Grilled Sea Bass in Two Colour Pickled Chilli with Grilled Bone Vinegar ^s	£24
手扒雞	XU's Charcoal Roasted Shou Pa Chicken Ginger & Spring Onion, Chicken Skin	£20
叉燒豬頸	Char Siu Iberico Pork Neck ⁿ with Cucumber & Sesame	£19.5

PEI TSAI • EXTRAS

腐乳水菜	Sautéed Shui Tsai with Sour Tofu Sauce ^v	£7
糯米菇飯	Glutinous Mushroom Rice ^v	£7.5
豬油拌飯	Lardo Lard Chi Shiang Rice	£5
池上蒸飯	Steamed Chi Shiang Rice ^v	£3

^v Vegetarian ⁿ Contains Nuts ^s Spicy

Please speak to your server regarding any allergy concerns.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.